

Temporary Food Inspection Report

Event: _____ Date: _____

Establishment Name: _____ Inspector: _____ PIC: _____

| OK √ | OUT X | N/A √ | |
|---------|----------|----------|--|
| | | | “Please inform your server if you or someone in your party has an allergy” posted on menu board |
| | | | “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness” posted on menu board. All animal-derived foods shall be identified by asterisking them to the above noted footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. |
| | | | Allergen poster posted in food prep. areas (https://www.mass.gov/lists/food-allergen-awareness-training-and-regulation#food-allergen-awareness-approved-posters) |
| | | | Overhead protection provided |
| | | | Overhead protection is fire resistant if cooking under |
| | | | TCS foods maintained below 41 degrees F or above 135 degrees F |
| | | | Thermometers in all refrigerators/freezers |
| | | | Probe thermometer available to measure internal cooking temperature of TCS foods |
| | | | Hand washing facilities available |
| | | | Soap, paper towels, catch basin, and trash can provided at all hand wash areas |
| | | | Sanitizer available for sanitizing food contact surfaces and utensils. Cloths stored in sanitizer solution, away from food |
| | | | Test kit available to test proper PPM of sanitizer solution |
| | | | Proper wash, rinse, sanitize facilities available |
| | | | All sanitizer buckets/bottles clearly labeled |
| | | | Utensils stored away are clean and protected from dust/debris |
| | | | Food handlers wearing hair constraints i.e. hair nets, beard nets, hats, etc. |
| | | | Gloves provided |
| | | | All pre-packaged foods are properly labeled (https://www.mass.gov/files/documents/2016/07/vt/food-label-brochure.pdf) |
| | | | “This establishment’s most recent inspection report is available upon request” sign required to be posted for public |
| | | | Allergen Awareness trained employee on site , certificate available on site |
| | | | Food Protection Manager employee on site , certificate available on site |
| | | | Food source approved (food prepared off site is from a permitted kitchen) |
| | | | Fire Department approval (fire extinguishers, propane, producing grease-laden vapors, etc.) Please call Fire Prevention at XXX-XXX-XXXX to check if prior approval is required from the Fire Department. Permit WILL NOT be issued without FD approval. |