

Food Establishment Inspection Report

Establishment Name:	Address:	City:	State:	Zip Code:	Phone:
Permit #:	Email:	Est. Type:		Risk Category:	



As Governed by State Regulation 7.6.2 NMAC
NMED Environmental Health Bureau
 121 Tijeras Ave. NE, Albuquerque NM 87102

Purpose of Inspection:

<input type="checkbox"/> Pre-Opening	<input type="checkbox"/> Regular	<input type="checkbox"/> Complaint	<input type="checkbox"/> Closing
<input type="checkbox"/> Opening	<input type="checkbox"/> Follow-up	<input type="checkbox"/> Investigation	<input type="checkbox"/> CAR

Permit Expiration

Date: _____
 Time In: _____
 Time Out: _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

Compliance Status		COS		R		Compliance Status		COS		R	
Supervision											
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties				16	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food			
2	IN OUT N/A	Certified Food Protection Manager				17	IN OUT N/A	Food-contact surfaces; cleaned & sanitized			
Employee Health											
3	IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting				18	IN OUT N/A N/O	Food separated & protected			
4	IN OUT	Proper use of restriction & exclusion				Time/Temperature Control for Safety					
5	IN OUT	Procedures for responding to vomiting and diarrheal events				19	IN OUT N/A N/O	Proper cooking time & temperatures			
Employees											
6	IN OUT N/A	Food Handler Cards				20	IN OUT N/A N/O	Proper reheating procedures for hot holding			
Good Hygienic Practices											
7	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A N/O	Proper cooling time & temperature			
8	IN OUT N/O	No discharge from eyes, nose, and mouth				22	IN OUT N/A N/O	Proper hot holding temperatures			
Preventing Contamination by Hands											
9	IN OUT N/O	Hands clean & properly washed				23	IN OUT N/A N/O	Proper cold holding temperatures			
10	IN OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternative procedure properly allowed				24	IN OUT N/A N/O	Proper date marking & disposition			
11	IN OUT	Adequate handwashing sinks; supplied & accessible				25	IN OUT N/A N/O	Time as a Public Health Control; procedures & records			
Approved Source											
12	IN OUT	Food obtained from approved source				Consumer Advisory					
13	IN OUT N/A N/O	Food received at proper temperature				26	IN OUT N/A	Consumer advisory provided for raw/undercooked foods			
14	IN OUT	Food in good condition, safe, & unadulterated				Highly Susceptible Populations					
15	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction				27	IN OUT N/A	Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances											
28	IN OUT N/A	Food additives: approved & properly used				Conformance with Approved Procedures					
29	IN OUT N/A	Toxic substances properly identified, stored, & used				30	IN OUT N/A	Compliance with variance / specialized process / HACCP			

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

No. of Risk Factors / Intervention Violations	
No. of Repeat Risk Factors / Intervention Violations	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is **not** in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Safe Food and Water		COS		R		Proper Use of Utensils		COS		R	
31	Pasteurized eggs used where required			44	In-use utensils: properly stored						
32	Water & ice from approved source			45	Utensils, equipment & linens: properly stored, dried, & handled						
33	Variance obtained for specialized processing methods			46	Single-use/single-service articles: properly stored & used						
Food Temperature Control											
34	Proper cooling methods used; adequate equipment for temperature control			47	Gloves used properly						
35	Plant food properly cooked for hot holding			Utensils, Equipment and Vending							
36	Approved thawing methods used			48	Food & non-food contact surfaces cleanable, properly designed, constructed, & used						
37	Thermometers provided & accurate			49	Warewashing facilities: installed, maintained, & used; test strips						
Food Identification											
38	Food properly labeled; original container			50	Non-food contact surfaces clean						
Prevention of Food Contamination											
39	Insects, rodents, & animals not present			Physical Facilities							
40	Contamination prevented during food preparation, storage & display			51	Hot & cold water available; adequate pressure						
41	Personal cleanliness			52	Plumbing installed; proper backflow devices						
42	Wiping cloths: properly used & stored			53	Sewage & waste water properly disposed						
43	Washing fruits & vegetables			54	Toilet facilities: properly constructed, supplied, & cleaned						
				55	Garbage & refuse properly disposed; facilities maintained						
				56	Physical facilities installed, maintained, & clean						
				57	Adequate ventilation & lighting; designated areas used						

Status: (check one) Approved Unsatisfactory Immediate Closure Voluntary Closure

No. of Good Retail Practices Violations	
No. of Repeat Good Retail Practices Violations	

Person in Charge (Signature) _____

Inspector (Signature) _____

Date: _____

Follow-up:	YES <input type="checkbox"/>	NO <input type="checkbox"/>	Date:	
Corrective Action Response:	YES <input type="checkbox"/>	NO <input type="checkbox"/>	Date:	

