

Food Inspection Form



City of Albuquerque Environmental Health Dept.
Consumer Health Protection Division
 One Civic Plaza - Room 3023
 Albuquerque, NM 87103
 PH: (505)768-2600 FAX: (505)768-2698

Facility Name:
Result:
Action:

Date:
Time In:
Time Out:

Establishment:	Address:	City/State: ALBUQUERQUE, NM	Zip Code:	Telephone:
Permit #:	Permit Expiration Date:	Purpose of Inspection:	Facility ID:	Activity No:

SUPERVISION					Points			
1	Person in charge present, demonstrates knowledge, and performs duties	(2-101, 102, 103)	IN	OUT	COS	3		
EMPLOYEE HEALTH					Points			
2	Management, food employee and conditional employee; knowledge, responsibilities and reporting	(2-103, 201)	IN	OUT	COS	6		
3	Proper use of restriction and exclusion	(2-102, 103, 2-201.11)	IN	OUT	COS	6		
GOOD HYGIENIC PRACTICES					Points			
4	Proper eating, tasting, drinking, or tobacco use	(2-401.11, 3-301.12)	IN	OUT	COS	N/O	3	
5	No discharge from eyes, nose, and mouth	(2-401.12)	IN	OUT	COS	N/O	3	
PREVENTING CONTAMINATION BY HANDS					Points			
6	Hands clean and properly washed	(2-301.11,12,14,15,16)	IN	OUT	COS	N/O	6	
7	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	(3-301.11, 3-801.11(D))	IN	OUT	COS	N/A	N/O	6
8	Adequate hand washing sinks properly supplied and accessible	(5-202, 203, 204, 205, 6-3)	IN	OUT	COS		6	
APPROVED SOURCE					Points			
9	Food obtained from approved source	(3-201, 202, 5-101.13)	IN	OUT	COS		6	
10	Food received at proper temperature	(3-202.11)	IN	OUT	COS	N/A	N/O	6
11	Food in good condition, safe, and unadulterated	(3-101.11, 3-202.15)	IN	OUT	COS		6	
12	Required records available: shell stock tags, parasite destruction	(3-202, 203, 402.)	IN	OUT	COS	N/A	N/O	6
PROTECTION FROM CONTAMINATION					Points			
13	Food separated and protected	(3-302, 304, 306)	IN	OUT	COS	N/A	6	
14	Food-contact surfaces: cleaned and sanitized	(4-501, 601, 602, 702, 703)	IN	OUT	COS	N/A	6	
15	Proper disposition of returned, previously served, reconditioned, and unsafe food	(3-306.14, 3-701.11)	IN	OUT	COS		6	
POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE)					Points			
16	Proper cooking time and temperatures	(3-401.11-12)	IN	OUT	COS	N/A	N/O	6
17	Proper reheating procedures for hot holding	(3-403.11)	IN	OUT	COS	N/A	N/O	6
18	Proper cooling time and temperatures	(3-501.14)	IN	OUT	COS	N/A	N/O	6
19	Proper hot holding temperatures	(3-501.16)	IN	OUT	COS	N/A	N/O	6
20	Proper cold holding food temperatures	(3-501.16)	IN	OUT	COS	N/A	6	
21	Proper date marking and disposition	(3-501.17-18)	IN	OUT	COS	N/A	N/O	6
22	Time as a public health control: procedures and record	(3-501.19)	IN	OUT	COS	N/A	N/O	6
CONSUMER ADVISORY					Points			
23	Consumer advisory provided for raw or undercooked foods	(3-603.11)	IN	OUT	COS	N/A	3	
HIGHLY SUSCEPTIBLE POPULATIONS					Points			
24	Pasteurized foods used; prohibited foods not offered	(3-801.11)	IN	OUT	COS	N/A	3	
CHEMICAL					Points			
25	Food additives; approved and properly used	(3-202.12, 3-302.14)	IN	OUT	COS	N/A	3	
26	Toxic substances properly identified, stored, and used	(7-101, 102, 201-209, 301)	IN	OUT	COS		6	
CONFORMANCE WITH APPROVED PROCEDURES					Points			
27	Compliance with variance, specialized process, and HACCP plan	(3-404,502,4-204,8-103,201)	IN	OUT	COS	N/A	3	

SAFE FOOD AND WATER				Points
28	Pasteurized eggs used where required	(3-302.13)	IN OUT COS	6
29	Water and ice from an approved source	(3-202, 5-101,102,104)	IN OUT COS	6
30	Variance obtained for specialized processing method	(8-103.11)	IN OUT COS N/A	1
FOOD TEMPERATURE CONTROL				Points
31	Proper cooling methods used; adequate equipment for temperature control	(3-501, 4-301)	IN OUT COS	3
32	Plant food properly cooked for hot holding	(3-401)	IN OUT COS N/A N/O	3
33	Approved thawing methods used	(3-501)	IN OUT COS N/A N/O	3
34	Thermometers provided and accurate	(4-203,204,302, 502)	IN OUT COS	3
FOOD IDENTIFICATION				Points
35	Food properly labeled; original container	(3-202,203,302,305,601,602)	IN OUT COS	1
PREVENTION OF FOOD CONTAMINATION				Points
36	Insects, rodents, and animals not present	(2-403,6-202,501)	IN OUT COS	3
37	Contamination prevented during food preparation, storage and display	(3-202,303-307,6-404)	IN OUT COS	3
38	Personal cleanliness	(2-302,303,304)	IN OUT COS	3
39	Wiping cloths: properly used and stored	(3-304, 4-101,901)	IN OUT COS	3
40	Washing fruits and vegetables	(3-302, 7-204)	IN OUT COS	3
PROPER USE OF UTENSILS				Points
41	In-use utensils: properly stored	(3-304)	IN OUT COS	1
42	Utensils, equipment and linens: properly stored, dried, and handled	(4-801-803,901,903,904)	IN OUT COS	1
43	Single-use/single-service articles: properly stored and used	(4-502,903,904)	IN OUT COS	1
44	Gloves used properly	(3-304)	IN OUT COS	3
UTENSILS, EQUIPMENT AND VENDING				Points
45	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	(3-304,4-101,102,201,202,204, 302,401,402,501,502,603,902)	IN OUT COS	1
46	Ware washing facilities: installed, maintained, used; test strips	(4-203,204,301,302,501,603)	IN OUT COS	3
47	Non-food contact surfaces clean	(4-601,602)	IN OUT COS	1
PHYSICAL FACILITIES				Points
48	Hot and cold water available; adequate pressure	(5-103,104)	IN OUT COS	3
49	Plumbing installed; proper backflow devices	(5-101,201-205,301-304)	IN OUT COS	6
50	Sewage and waste water properly disposed	(5-401-403)	IN OUT COS	6
51	Toilet facilities: properly constructed, supplied, & cleaned	(5-203,501,6-202,302,402,501)	IN OUT COS	3
52	Garbage/refuse properly disposed; facilities maintained	(5-501-503, 6-202)	IN OUT COS	1
53	Physical facilities installed, maintained, and clean	(4-301,401,803,6-101,102,201,202,501)	IN OUT COS	1
54	Adequate ventilation and lighting; designated areas used	(4-202,204,301,6-202,303-305,403,501)	IN OUT COS	1
55	Permit To Operate	(9-6-1-7)	IN OUT COS	214
56	Immediate Closure - Imminent Health Hazard	(9-6-1-7)	IN OUT	214
57	Were Violations Found?	(9-6-1-1)	IN OUT	0
58	Result of Complaint Investigation		IN OUT	0
REMARKS				
Re-inspection of follow-up by inspector required: Yes No (Circle one)				
Corrective action(s) required to be completed prior to re-inspection or follow up on:			DATE:	
Inspector:		Follow-up: Yes No (Circle one)		Follow-up Date:
Person in Charge (Signature)		Date:		