

Retail Food Establishment Inspection Form part II

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Establishment	SANITIZER LEVEL	License #
Current License Posted Y/N	CHEMICAL LOW TEMPERATURE DISH MACHINE	
Certified Food Safety Manager Y / N	WIPING CLOTH BUCKET	
HIGH TEMPERATURE DISHMACHINE Temperature	SPRAY BOTTLES	
SANITIZER: CHLORINE, QUATERNARY AMMONIUM, IODINE	MANUAL DISHWASHING (3 COMPARTMENT SINK)	

TEMPERATURE OBSERVATIONS

ITEM	LOCATION	TEMP	ITEM	LOCATION	TEMP

OBSERVATIONS AND CORRECTIVE ACTIONS

Code Reference	Violations cited in this report must be corrected withing the time frame listed, as stated in 8-405.11.	Correction Date

Person in Charge (Signature)	Date
Inspector (Signature)	Date