

DEPARTMENT OF HEALTH AND HUMAN SERVICES
Food and Drug Administration
FDA Retail Food Program
Foodborne Illness Risk Factor Study
Restaurant Data Collection Record

Form Approved: OMB No. 0910-0744
Expiration Date: August 31, 2024
See PRA Statement on page 16

INDUSTRY SEGMENT

Food Safety Management System Risk Factor Category:

Industry Segment: Restaurants

Facility Type (*Select **ONE***):

☐ Fast Food Restaurant

☐ Full Service Restaurant

DATA COLLECTION INFORMATION

Date:

Data Collector:

Time In:

Time Out:

Total Time in Minutes:

Risk Categorization (*Select **ONE** of the following*): ☐ 2 ☐ 3 ☐ 4

ESTABLISHMENT INFORMATION

Establishment Name:

Street Address:

City:

State:

Zip:

County:

Maximum Number of Employees Per Shift:

Number of Employees Present at Time of Visit:

Activity level at the time of visit (*Select **ONE***): ☐ Light ☐ Moderate ☐ Heavy

Average Number of Meals Per Day:

Seating Capacity:

ESTABLISHMENTS THAT ARE PART OF MULTI-UNIT OPERATIONS

Establishment is part of a Multi-Unit Operation: ☐ YES ☐ NO

Number of Individual Units that are part of the Multi-Unit Operation (*Enter the number of units provided by the person in charge*):

Ownership of Establishment (*Select **ONE** of the following*): ☐ Company-Owned ☐ Franchise ☐ Unsure

If Franchise – number of units owned by the franchisee (*Enter the number of units provided by the person in charge*):

INFORMATION ON THE REGULATORY AUTHORITY

Name of Jurisdiction with Regulatory Oversight:

Enrolled in FDA Retail Food Program Standards: ☐ YES ☐ NO

Jurisdiction Meets Standard 1 (*Select **ONE** of the following*):

☐ YES – Self Reported

☐ NO – Jurisdiction does not meet Standard 1

☐ YES – Verified by Audit

Restaurant Data Collection Record *(Continued)*

INFORMATION ON THE REGULATORY AUTHORITY *(continued from previous page)*

Jurisdiction Uses a Grading System *(Select **ONE** of the following):*

- | | |
|---|---|
| ☐ YES – Numerical Score | ☐ YES – Numerical Score and Color Graphic |
| ☐ YES – Letter Grade | ☐ YES – Letter Grade and Color Graphic |
| ☐ YES – Color Graphic | ☐ YES – Numerical Score, Letter Grade, and Color Graphic |
| ☐ YES – Numerical Score and Letter Grade | ☐ NO – Jurisdiction does not have a grading system |
| ☐ YES – Other <i>(If other, describe):</i> | |

Jurisdiction's Program Includes Public Reporting of Inspection Results *(Select **ONE** of the following):*

- | | |
|---|---|
| ☐ YES – Posting on-site | ☐ YES – Posting on-site and Posting on the Internet |
| ☐ YES – Posting on the Internet | ☐ NO – Jurisdiction does not require inspections to be publicly reported |
| ☐ YES – Other <i>(If other, describe):</i> | |

Jurisdiction Has a Mandatory Food Protection Manager Certification Requirement *(Select **ONE** of the following):*

- | | |
|---|--|
| ☐ YES – Based ONLY on successful completion of an ANSI-Accredited Program | ☐ YES – Other AND Reciprocal Acceptance of an ANSI Accredited Program |
| ☐ YES – Other Food Protection Manager Certification Program (not an ANSI-Accredited Program) | ☐ NO – Jurisdiction does not have a mandatory Food Protection Manager Certification Requirement |
| ☐ YES – Other <i>(If other, describe):</i> | |

If "Other" *(Select **ONE** of the following)*

- | | |
|---|---|
| ☐ Other includes a required Training Component | ☐ Other includes a required Training Component AND Test other than exam offered through an ANSI Accredited Program |
| ☐ Other includes a Test other than exams offered through an ANSI Accredited Programs | |

Scope of Food Protection Manager Certification Requirement *(Select **ONE** of the following):*

- | | |
|---|---|
| ☐ Person in Charge – One Per Establishment | ☐ Supervisory Employee – One Per Establishment |
| ☐ Person in Charge – Present at All Times | ☐ Supervisory Employee – Present at All Times |
| ☐ Other <i>(If other, describe):</i> | |

Jurisdiction Requires Food Handler Card *(Select **ONE** of the following):*

- | | |
|---|--|
| ☐ YES – Required Training | ☐ YES – Required Training and Test |
| ☐ YES – Required Test | ☐ NO – Jurisdiction does NOT require Food Handler Cards |
| ☐ YES – Other <i>(If other, describe):</i> | |

MOST RECENT ROUTINE INSPECTIONS

Dates of the Two Most Recent Regulatory Routine Inspections: Date 1: Date 2:

MANAGER CERTIFICATION

1. Is there a certified food protection manager EMPLOYED at the establishment (*Select **ONE***)?

☐ YES – Certificate Available

☐ NO – No certified food protection managers are employed at the establishment

☐ YES – Certificate NOT Available

If the marking above contains a “YES” response, indicate the Type of Certification below (*Select **ONE***)

☐ ANSI-Accredited

☐ Other

☐ Unsure

2. Is there an employee who is a certified food protection manager PRESENT during the data collection (*Select **ONE***)?

☐ YES – Certificate Available

☐ NO – No certified food protection managers are present during the data collection

☐ YES – Certificate NOT Available

If the marking above contains a “YES” response, indicate the Type of Certification below (*Select **ONE***)

☐ ANSI-Accredited

☐ Other

☐ Unsure

3. Is the PERSON IN CHARGE at the time of the data collection a certified food protection manager (*Select **ONE***)?

☐ YES – Certificate Available

☐ NO – The person in charge at the time of the data collection is NOT a certified food protection manager

☐ YES – Certificate NOT Available

If the marking above contains a “YES” response, indicate the Type of Certification below (*Select **ONE***)

☐ ANSI-Accredited

☐ Other

☐ Unsure

4. Is the establishment’s policy to have a certified food protection manager present at all times?

☐ YES

☐ NO

If “Other” for one or more of the responses to questions 1 – 3, *describe*:

EMPLOYEE HEALTH POLICY

1. Food employees exhibiting certain illness symptoms or conditions that require exclusion or restriction in the *Food Code*, ARE OBSERVED within the establishment during the data collection.
- ☐ YES – Employees exhibiting illness symptoms or conditions observed within the establishment ☐ NO – Employees exhibiting illness symptoms or conditions NOT observed within the establishment
2. Are food employees and conditional employees informed of their responsibility to report to the person in charge illness SYMPTOMS as specified in Section 2-201.11 of the *Food Code*?
- ☐ YES – Policy is ORAL and based on the current version of the *FDA Food Code* ☐ NO – Policy only partially developed or non-existent
- ☐ YES – Policy is WRITTEN and based on the current version of the *FDA Food Code*
3. Are food employees and conditional employees informed of their responsibility to report to the person in charge diagnosis with, or exposure to, the specific ILLNESSES specified in Section 2-201.11 of the *Food Code*?
- ☐ YES – Policy is ORAL and based on the current version of the *FDA Food Code* ☐ NO – Policy only partially developed or non-existent
- ☐ YES – Policy is WRITTEN and based on the current version of the *FDA Food Code*
4. Is management aware of its responsibility to NOTIFY THE REGULATORY AUTHORITY when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code*?
- ☐ YES – Policy is ORAL and based on the current version of the *FDA Food Code* ☐ NO – Policy only partially developed or non-existent
- ☐ YES – Policy is WRITTEN and based on the current version of the *FDA Food Code*
5. Is the management's employee health policy consistent with 2-201.12 of the *Food Code* for EXCLUDING AND RESTRICTING food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?
- ☐ YES – Policy is ORAL and based on the current version of the *FDA Food Code* ☐ NO – Policy only partially developed or non-existent
- ☐ YES – Policy is WRITTEN and based on the current version of the *FDA Food Code*
6. Is the management's employee health policy consistent with 2-201.13 of the *Food Code* for REMOVAL OF EXCLUSIONS AND RESTRICTIONS of food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?
- ☐ YES – Policy is ORAL and based on the current version of the *FDA Food Code* ☐ NO – Policy only partially developed or non-existent
- ☐ YES – Policy is WRITTEN and based on the current version of the *FDA Food Code*
7. Management has a copy of FDA's *Employee Health and Personal Hygiene Handbook* OR *cd database*?
- ☐ YES ☐ NO

Risk Factor – Poor Personal Hygiene (Items 1 & 2)

	IN	OUT	NO	NA
1. Employees practice proper handwashing	☐	☐		
Description of HANDWASHING OBSERVATIONS	IN	OUT	NO	NA
A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the <i>Food Code</i>	☐	☐		
B. Hands are cleaned and washed when required as specified in Section 2-301.14 of the <i>Food Code</i>	☐	☐		

COMMENTS:

HANDWASHING FREQUENCY ASSESSMENT

	C1 Employee observed washing hands properly and when required	C2 Employee observed washing hands improperly	C3 Employee observed failing to wash hands when required
TOTAL COUNT			

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

	IN	OUT	NO	NA
2. Food employees do not contact ready-to-eat foods with bare hands	☐	☐		

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Risk Factor – Contaminated Equipment / Protection from Contamination (Items 3 & 4)

	IN	OUT	NO	NA
3. Food is protected from cross-contamination during storage, preparation, and display	☐	☐		
Description of FOOD Contamination OBSERVATIONS	IN	OUT	NO	NA
A. Raw animal foods are separated from ready-to-eat foods	☐	☐	☐	☐
B. Different raw animal foods are separated from each other	☐	☐	☐	☐
C. Food is protected from environmental contamination – actual contamination observed	☐	☐		
D. Food is protected from environmental contamination – potential contamination	☐	☐		
E. Other (describe in the comments section below)	☐	☐		☐
COMMENTS:				

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT									
PROCEDURES			TRAINING			MONITORING			
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:	
☐	2		☐	2		☐	2		
☐	3		☐	3		☐	3		
☐	4		☐	4		☐	4		
☐	NA		☐	NA		☐	NA		

	IN	OUT	NO	NA
4. Food contact surfaces are properly cleaned and sanitized	☐	☐		
Description of Food Contact Surfaces OBSERVATIONS	IN	OUT	NO	NA
A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use	☐	☐		
B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures	☐	☐	☐	☐
C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment	☐	☐	☐	☐
D. Other (describe in the comments section below)	☐	☐		☐
COMMENTS:				

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT									
PROCEDURES			TRAINING			MONITORING			
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:	
☐	2		☐	2		☐	2		
☐	3		☐	3		☐	3		
☐	4		☐	4		☐	4		
☐	NA		☐	NA		☐	NA		

Risk Factor – Improper Holding / Time and Temperature Risk (Items 5-8)

										IN	OUT	NO	NA
5. Foods requiring refrigeration are held at the proper temperature										☐	☐		
Description of Cold Holding Temperature OBSERVATIONS										IN	OUT	NO	NA
A. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.										☐	☐		
B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45°F (7°C) or less										☐	☐	☐	☐
C. Other (describe in the temperature chart and comments section below)										☐	☐		☐
COMMENTS:													
Cold Holding Temperatures Recorded During the Data Collection (List all temperatures taken)													
FOOD PRODUCT		FOOD TEMP.	FOOD CODE CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT		FOOD PRODUCT		FOOD TEMP.	FOOD CODE CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT			
SUMMARY COLD HOLDING PRODUCT TEMPERATURE CATEGORIES											NUMBER OF FOOD PRODUCT TEMPERATURES		
I. – Number of product temperature measurements IN Compliance with <i>Food Code</i> critical limits													
II. – Number of OUT of Compliance product temperature measurements 1°F - 2°F above <i>Food Code</i> critical limits													
III. – Number of OUT of Compliance product temperature measurements 3°F - 4°F above <i>Food Code</i> critical limits													
IV. – Number of OUT of Compliance product temperature measurements 5°F - 9°F above <i>Food Code</i> critical limits													
V. – Number of OUT of Compliance product temperature measurements 10°F or more above <i>Food Code</i> critical limits													
FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT													
PROCEDURES				TRAINING				MONITORING					
☐	1	COMMENTS:		☐	1	COMMENTS:		☐	1	COMMENTS:			
☐	2												
☐	3												
☐	4												
☐	NA												
☐	2												
☐	3												
☐	4												
☐	NA												
☐	2												
☐	3												
☐	4												
☐	NA												

[illegible]

Restaurant Data Collection Record *(Continued)*[illegible]

	IN	OUT	NO	NA
8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening	☐	☐	☐	☐
Description of Date Marking OBSERVATIONS	IN	OUT	NO	NA
A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required	☐	☐	☐	☐
B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required	☐	☐	☐	☐
C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at $\leq 41^{\circ}\text{F}$ is discarded	☐	☐	☐	☐
D. Other (describe in the temperature chart and comments section below)	☐	☐		☐
COMMENTS:				

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT											
PROCEDURES			TRAINING			MONITORING					
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:			
☐	2		☐	2		☐	2				
☐	3		☐	3		☐	3				
☐	4		☐	4		☐	4				
☐	NA		☐	NA		☐	NA				

Risk Factor – Inadequate Cooking (Items 9 & 10)

	IN	OUT	NO	NA
9. Raw animal foods are cooked to required temperatures	☐	☐	☐	☐
Description of Cooking Temperature OBSERVATIONS	IN	OUT	NO	NA
A. Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 17 seconds	☐	☐	☐	☐
B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F (63°C) for 15 seconds	☐	☐	☐	☐
C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F (68°C) for 17 seconds	☐	☐	☐	☐
D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) or above for < 1 second (instantaneous).	☐	☐	☐	☐
E. Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).	☐	☐	☐	☐
F. Other Cooking Observations (describe in the Comment Section and Temperature Chart below)	☐	☐	☐	☐
COMMENTS:				

Cooking Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FINAL COOK TEMP.	FOOD CODE CRITICAL LIMIT	CONSUMER ADVISORY		FOOD PRODUCT	FINAL COOK TEMP.	FOOD CODE CRITICAL LIMIT	CONSUMER ADVISORY	
			YES	NO				YES	NO
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐

SUMMARY HOT HOLDING PRODUCT TEMPERATURE CATEGORIES								NUMBER OF FOOD PRODUCT TEMPERATURES	
I. – Number of product temperature measurements IN Compliance with <i>Food Code</i> critical limits									
II. – Number of OUT of Compliance product temperature measurements 1°F - 2°F below <i>Food Code</i> critical limits									
III. – Number of OUT of Compliance product temperature measurements 3°F - 4°F below <i>Food Code</i> critical limits									
IV. – Number of OUT of Compliance product temperature measurements 5°F - 9°F below <i>Food Code</i> critical limits									
V. – Number of OUT of Compliance product temperature measurements 10°F or more below <i>Food Code</i> critical limits									

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT											
PROCEDURES				TRAINING				MONITORING			
☐	1	COMMENTS:		☐	1	COMMENTS:		☐	1	COMMENTS:	
☐	2			☐	2	☐	2				
☐	3			☐	3	☐	3				
☐	4			☐	4	☐	4				
☐	NA			☐	NA	☐	NA				

				IN	OUT	NO	NA	
10. Cooked foods are reheated to required temperatures				☐	☐	☐	☐	
Description of Reheating Temperature OBSERVATIONS				IN	OUT	NO	NA	
A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding				☐	☐	☐	☐	
B. Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above for hot holding				☐	☐	☐	☐	
C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below)				☐	☐		☐	
COMMENTS:								
Reheating Temperatures Recorded During the Data Collection (List all temperatures taken)								
FOOD PRODUCT	FINAL REHEAT TEMP.	FOOD CODE CRITICAL LIMIT		FOOD PRODUCT	FINAL REHEAT TEMP.	FOOD CODE CRITICAL LIMIT		
SUMMARY HOT HOLDING PRODUCT TEMPERATURE CATEGORIES						NUMBER OF FOOD PRODUCT TEMPERATURES		
I. – Number of product temperature measurements IN Compliance with <i>Food Code</i> critical limits								
II. – Number of OUT of Compliance product temperature measurements 1°F - 2°F below <i>Food Code</i> critical limits								
III. – Number of OUT of Compliance product temperature measurements 3°F - 4°F below <i>Food Code</i> critical limits								
IV. – Number of OUT of Compliance product temperature measurements 5°F - 9°F below <i>Food Code</i> critical limits								
V. – Number of OUT of Compliance product temperature measurements 10°F or more below <i>Food Code</i> critical limits								
FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT								
PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Other Areas of Interest (Items 11-19)

- NOTE: This section will be used to develop data items that are not part of the primary research area for Retail Food Risk Factor Study but may provide important information that will assist other food safety initiatives within the agency

	IN	OUT	NO	NA
11. Handwashing facilities are accessible and properly maintained	☐	☐		
Description of OBSERVATIONS of Handwashing Facilities	IN	OUT	NO	NA
A. Handwashing facilities are conveniently located and accessible for employees	☐	☐		
B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices	☐	☐		
COMMENTS:				

	IN	OUT	NO	NA
12. Employees practice good hygiene	☐	☐		
Description of Good Hygienic Practices OBSERVATIONS	IN	OUT	NO	NA
A. Food Employees eat, drink, and use tobacco only in designated areas	☐	☐		
B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles	☐	☐		
C. Other (<i>describe in Comments Section below</i>)	☐	☐		☐
COMMENTS:				

	IN	OUT	NO	NA
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods	☐	☐		☐
COMMENTS:				

Restaurant Data Collection Record (Continued)

	IN	OUT	NO	NA
14. Time alone is properly used as a public health control	☐	☐	☐	☐
Description of Time as a public health control OBSERVATIONS	IN	OUT	NO	NA
A. When time only is used as a public health control for 4 HOURS , the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the <i>Food Code</i>	☐	☐	☐	☐
B. When time only is used as a public health control for 6 HOURS , the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the <i>Food Code</i>	☐	☐	☐	☐
C. Other (describe in the comments section below)	☐	☐		☐
COMMENTS:				

	IN	OUT	NO	NA
15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces	☐	☐		
Description of OBSERVATIONS for temperature control	IN	OUT	NO	NA
A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below	☐	☐		
B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above	☐	☐	☐	☐
C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device	☐	☐		
D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures	☐	☐		
E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations	☐	☐		
F. Other (describe in the comments section below)	☐	☐		☐
COMMENTS:				

	IN	OUT	NO	NA
16. Special processes are conducted in compliance with issued variance / HACCP Plan, when required	☐	☐	☐	☐
Description of OBSERVATIONS of Specialized Processes	IN	OUT	NO	NA
A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the <i>Food Code</i>	☐	☐	☐	☐
B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required	☐	☐	☐	☐
C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the <i>Food Code</i>	☐	☐	☐	☐
D. Other (describe in the comments section below)	☐	☐		☐
COMMENTS:				

	IN	OUT	NO	NA
17. Food is received from safe sources	☐	☐		
Description of FOOD SOURCE OBSERVATIONS	IN	OUT	NO	NA
A. All food is from regulated food processing plants / No home prepared/canned foods	☐	☐		
B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold	☐	☐	☐	☐
C. Food is protected from contamination during transportation/receiving	☐	☐	☐	
D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law	☐	☐	☐	
E. Food is safe and unadulterated	☐	☐		
F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied	☐	☐	☐	☐
G. Written documentation of parasite destruction is maintained for 90 days for fish products	☐	☐	☐	☐
H. Other (describe in Comments Section below)	☐	☐		☐
COMMENTS:				

	IN	OUT	NO	NA
18. Toxic materials are identified, used, and stored properly	☐	☐		
Description of Toxic Materials OBSERVATIONS	IN	OUT	NO	NA
A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used	☐	☐		
B. Other (describe in the comments section below)	☐	☐		☐
COMMENTS:				

	IN	OUT	NO	NA
19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties	☐	☐		
Description of Toxic Materials OBSERVATIONS	IN	OUT	NO	NA
A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens	☐	☐		
B. Food employees are trained in food allergy awareness as it relates to their assigned duties	☐	☐		
C. Other (describe in the comments section below)	☐	☐		☐
COMMENTS:				

This section applies only to requirements of the Paperwork Reduction Act of 1995.

DO NOT SEND YOUR COMPLETED FORM TO THE PRA STAFF EMAIL ADDRESS BELOW.

The burden time for this collection of information is estimated to average 120 minutes per response, including the time to review instructions, search existing data sources, gather and maintain the data needed and complete and review the collection of information. Send comments regarding this burden estimate or any other aspect of this information collection, including suggestions for reducing this burden, to:

Department of Health and Human Services
Food and Drug Administration
Office of Operations
Paperwork Reduction Act (PRA) Staff
PRASStaff@fda.hhs.gov

“An agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a currently valid OMB control number.”