



FOOD ESTABLISHMENT INSPECTION REPORT

Item	Section	Description
1	2-102.11 2-102.11 A-C 2-103.11 A-O	Assignment Demonstration Person In Charge Duties
2	2-102.11 C 2-103.11M 2-201.11A-C, E	Demonstration Person In Charge Duties Responsibility of Permit Holder; Person In Charge; Conditional Employees
3	2-201.11 D, F 2-201.12-13	Responsibility of Permit Holder; Person in Charge; Conditional Employees-Responsibility of the PIC to Exclude or Restrict Exclusions & Restrictions; Removal, Adjustment, or Retention of Exclusions & Restrictions
4	2-401-11 3-301.12	Eating, Drinking, or Using Tobacco Preventing Contamination When Tasting
5	2-401-12	Discharges from Eyes, Nose, and Mouth
6	2-301.11 2-301.12 2-301.14-16	Clean Condition – Hands and Arms Cleaning Procedure When to Wash; Where to Wash; Hand Antiseptics
7	3-301.11 3-801.11 D	Preventing Contamination from Hands Pasteurized Foods, Prohibited Re-Service, and Prohibited Foods
8	5-202.12 5-203.11 5-204.11 5-205.11 6-301.11 6-301.12-14	Handwashing Sinks, Installation Handwashing Sinks-Numbers and Capacities Handwashing Sinks-Location and Placement Using a Handwashing Sink-Operation and Maintenance Handwashing Cleanser, Availability Hand Drying Provision; Handwashing Aids and Devices; Use Restrictions, Handwashing Signage
9	3-201.11-17 3-201.13-14 3-202.110 5-101.13	Compliance with Food Law; Food in a Hermetically Sealed Container; Fluid Milk and Milk Products; Fish; Molluscan Shellfish; Wild Mushrooms; Game Animals Eggs; Eggs and Milk Products, Pasteurized Juice Treated-Commercially Processed Bottled Drinking Water
10	3-202.11	Temperature
11	3-101.11 3-202.15	Safe, Unadulterated and Honestly Presented Package Integrity
12	3-302.11 3-304.11 3-304.15 A 30306.14 A	Packaged and Unpackaged Food-Separation, Packaging, and Segregation Food Contact with Equipment, Utensils, and Linens Gloves, Use Limitation Consumer Self-Service Operations
13	4-501.111-115 4-601.11 A 4-602.11-12 4-702.11 4.703.11	Manual Warewashing Equipment, Hot Water Sanitization Temperatures; Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures; Mechanical Warewashing Equipment, Sanitization Pressure; Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness; Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Equipment Food-Contact Surfaces and Utensils-Frequency; Cooking and Baking Equipment Before Use After Cleaning Hot Water and Chemical Methods
14	3-306.14 3-701.11	Returned Food and Re-service of Food Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food
15	3-401.11-12 3-401.14	Raw Animal Foods-Cooking; Microwave Cooking Non-Continuous Cooking of Raw Animal Foods
16	3-403.11	Reheating for Hot Holding
17	3-501.14	Cooling
18	3-501.16 A, B	Time/Temperature Control for Safety Food, Hot and Cold Holding
19	3-501.16 A, B	Time/Temperature Control for Safety Food, Hot and Cold Holding
20	3-501.17-18	Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking; Ready-To-Eat



FOOD ESTABLISHMENT INSPECTION REPORT

		Time/Temperature Control for Safety Food, Date Disposition
21	3-603.11	Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens
22	3-801.11 A-C, E, G	Pasteurized Foods, Prohibited Re-Service, and Prohibited Food
23	3-801.11 A-C, E, G	Pasteurized Foods, Prohibited Re-Service, and Prohibited Food
24	3-202.12 3.302.14	Additives Protection from Unapproved Additives
25	7-101.11 7-102.11 7-201.11 7-202.11-12 7-203.11 7-204.11-14 7-205.11 7-206.11-13 7-207.11-12 7-208.11 7-209.11 7-301.11	Identifying Information, Prominence-Original Containers Common Name Working Containers Separation-Storage Restriction-Presence and Use; Conditions of Use Sanitizers, Criteria-Chemicals Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria; Boiler Water Additives, Criteria; Drying Agents, Criteria Incidental Food Contact, Criteria-Lubricants Restricted Use Pesticides, Criteria; Rodent Bait Stations; Tracking Powders, Pest Control and Monitoring Restriction and Storage-Medicines; Refrigerated Medicines, Storage Storage-First Aid Supplies Storage-Other Personal Care Items Separation-Storage and Display, Stock and Retail Sale
26	3-302.13	Pasteurized Eggs Substituted for Raw Eggs for Certain Recipes
27	3-202.16 5-101.11 5-102.11-14 5-104.12	Ice Approved System-Source Standards-Quality; Nondrinking Water; Sampling; Sampling Report Alternative Water Supply
28	8-103.11	Documentation of Proposed Variance and Justification
29	3-501.12-13	Time/Temperature Control for Safety Food, Slacking; Thawing
30	3-501.11 3-501.15 4-301.11	Frozen Food Cooling Methods Cooling, Heating, and Holding Capacities-Equipment
31	4-203.11-12 4-204.112 4-302.12 4-502.11 B	Temperature Measuring Devices, Food-Accuracy; Temperature Measuring Devices, Ambient Air and Water-Accuracy Temperature Measuring Devices-Functionality Food Temperature Measuring Devices Good Repair and Calibration
32	3-202.17 3-203.11 3-302.12 3-305.13 3-601.11-12 3-602.11-12	Shucked Shellfish, Packaging and Identification Molluscan Shellfish, Original Container Food Storage Containers Identified with Common Name of Food Vended Time/Temperature Control for Safety Food, Original Container Standards of Identity; Honestly Presented Food Labels; Other Forms of Information
33	2-403.11 6-202.13 6-202.15-16 6-501.111-112 6-501.115	Handling Prohibition-Animals Insect Control Devices, Design and Installation Outer Openings, Protected; Exterior Walls and Roofs, Protective Barrier Controlling Pests; Removing Dead or Trapped Birds, Insects, Rodents and other Pest Prohibiting Animals
34	3-202.19 3-303.11-12 3-304.13 3-305.11-12 3-305.14	Shellstock, Condition Ice Used as Exterior Coolant, Prohibited as Ingredient: Storage or Display of Food in Contact with Water or Ice Linens and Napkins, Use Limitations Food Storage-Preventing Contamination from the Premises Food Storage, Prohibited Areas Food Preparation



FOOD ESTABLISHMENT INSPECTION REPORT

	3-306.11-13 3-307.11 6-404.11	3-306.11 Food Display-Preventing Contamination by Consumers; Condiments, Protection; Consumer Self-Service Operations Miscellaneous Sources of Contamination Segregation and Location-Distressed Merchandise
35	3-304.14 4-101.16 4-901.12	Wiping Cloths, Use Limitation Sponges Use Limitation Wiping Cloths, Air Drying Location
36	7-204.12	Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria
37	3-304.12	In-Use Utensils, Between-Use Storage
38	4-801.11 4-802.11 4-803.11-12 4-901.11 4-903.11-12 4-904.11-13	Clean Linens Specifications-Laundering Frequency Storage of Soiled Linens; Mechanical Washing Equipment and Utensils, Air-Drying Required Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing; Prohibitions Kitchenware and Tableware-Preventing Contamination; Soiled and Clean Tableware; Preset Tableware
39	4-502.12-14 4-903.11-12 4-904.11	Single-Service and Single-Use Articles, Required Use; Single-Service and Single-Use Articles-Use Limitations : Shells, Use Limitations Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing; Prohibitions Kitchenware and Tableware-Preventing Contamination
40	3-304.15 B-D	Gloves, Use Limitations
41	5-103.11-12 5-104.11	Capacity-Quantity and Availability; Pressure System-Distribution, Delivery, and Retention
42	5-101.12 5-201.11 5-202.11 5-202.13-15 5-203.13-15 5-204.12-13 5-205.12-15 5-301.11 5-302.11-16 5-303.11-13 5-304.11-14	System Flushing and Disinfection Approved-Materials Approved System and Cleanable Fixtures Backflow Prevention, Air Gap; Backflow Prevention Device, Design Standard; Conditioning Device, Design Service Sink; Backflow Prevention Device, When Required; Backflow Prevention Device. Carbonator Backflow Prevention Device, Location; Conditioning Device, Location Prohibiting a Cross Connection; Scheduling Inspection and Service for a Water System Device; Water Reservoir of Fogging Devices, Cleaning; System Maintained in Good Repair Approved-Materials, Mobile Water Tank and Mobile Food Establishment Water Tank Enclosed System, Sloped to Drain; Inspection and Cleaning Port, Protected and Secured; "V" Type Threads, Use Limitation; Tank Vent, Protected; Inlet and Outlet, Sloped to Drain; Hose, Construction and Identification Filter, Compressed Air; Protective Cover or Device; Mobile Food Establishment Tank Inlet System Flushing and Sanitization-Operation and Maintenance; Using a Pump and Hoses, Backflow Prevention; Protecting Inlet, Outlet and Hose Fitting; Tank, Pump and Hoses, Dedication
43	5-401.11 5-402.11-15 5-403.11	Capacity and Drainage Backflow Prevention; Grease Trap; Conveying Sewage; Removing Mobile Food Establishment Wastes; Flushing a Waste Retention Tank Approved Sewage Disposal System; Other Liquid Wastes and Rainwater
44	5-203.12 5-501.17 6-202.14 6-302.11 6-402.11 6-501.18-19	Toilets and Urinals Toilet Room Receptacle, Covered Toilet Rooms, Enclosed Toilet Tissue, Availability Conveniently Located Cleaning of Plumbing Fixtures; Closing Toilet Room Doors
45	5-501.11-16 5-501.18-19	Outdoor Storage Surface; Outdoor Enclosure; Receptacles; Receptacles in Vending Machines; Outside Receptacles; Storage Areas, Rooms and Receptacles, Capacity and Availability Cleaning Implements and Supplies; Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location



FOOD ESTABLISHMENT INSPECTION REPORT

	5-501.110-116 5-502.11-12 5-503.11 6-202.110	Storage Refuse, Recyclables and Returnables; Area, Enclosures and Receptacles, Good Repair; Outside Storage Prohibitions; Covering Receptacles; Using Drain Plugs; Maintaining Refuse Areas and Enclosures; Cleaning Receptacles Frequency-Removal; Receptacles or Vehicles Community or Individual Facility Outdoor refuse Areas, Curbed and Graded to Drain
46	4-301.15 4-401.11(C) 4-803.13 6-101.11 6-102.11 6-201.11-18 6-202.17-19 6-202.111-112 6-501.11-13 6-501.15-17 6-501.113-114	Clothes Washers and Dryers Equipment, Cloths Washers and Dryers, and Storage Cabinets, Contamination Prevention Use of Laundry Facilities Surface Characteristics-Indoor Areas Surface Characteristics-Outdoor Areas Floors, Walls and Ceilings-Cleanability; Floors, Walls, and Ceilings, Utility Lines; Floor and Wall Junctures, Coved, and Enclosed or Sealed; Floor Carpeting, Restrictions and Installation; Floor Covering, Mats and Duckboards; Wall and Ceiling Coverings and Coatings; Walls and Ceilings, Attachments; Walls and Ceilings, Studs, Joists, and Rafters Outdoor Food Vending Areas. Overhead Protection; Outdoor Servicing Areas, Overhead Protection; Outdoor Walking and Driving Surfaces, Graded to Drain Private Homes and Living or Sleeping Quarters, Use Prohibition; Living or Sleeping Quarters, Separation Repairing-Premises, Structures, Attachments, and Fixtures-Methods; Cleaning, Frequency and Restrictions; Cleaning Floors, Dustless Methods Cleaning Maintenance Tools, Preventing Contamination; Drying Mops; Absorbent Materials on Floors, Use Limitation Storing Maintenance Tools; Maintaining Premises, Unnecessary Items and Litter
47	4-202.18 4-204.11 4-301.14 6-202.11-12 6-303.11 6-304.11 6-305.11 6-403.11 6-501.14 6-501.110	Ventilation Hood Systems, Filters Ventilation Hood Systems, Drip Prevention Ventilation Hood Systems, Adequacy Light Bulbs, Protective Shielding; Heating, Ventilation, Air Conditioning System Vents Intensity-Lighting Mechanical-Ventilation Designation-Dressing Areas and Lockers Designated Areas-Employee Accommodations for eating / drinking/smoking Cleaning Ventilation Systems, Nuisance and Discharge Prohibition Using Dressing Rooms and Lockers
48	A.R.S. 36-601.01	Smoke-Free Arizona Act