



CODY'S ORIGINAL ROADHOUSE FOOD SERVICE/FACILITES INSPECTION REPORT



Restaurant Number: _____
 Restaurant Name: _____
 Owner(s) Name(s): _____
 Location Address: _____

Inspection Date: _____
 License Date: _____
 Inspection Reason:

Routine	Follow-Up	Complaint	Pre-Operational
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Critical Violations _____ Non-Critical Violations _____ Repeat Violations _____

RESINSPECTION ON OR AFTER: _____
 Critical Violations 48 Hours _____ Non-Critical Violations 30 Days _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Pts.		IN	OUT	Critical	Notes:
	2				Food obtained from approved source
	2				Food safe and unadulterated; sound condition
	2				Date marking ready-to-eat potentially hazardous/time/temperature control for safety foods
	2				Receiving and holding potentially hazardous/temperature controlled for safety foods cold
	2				Receiving and holding potentially hazardous/temperature controlled for safety foods hot
	1				Hood cleaning completed on a nightly basis and quarterly cleaning
	2				Cooling potentially hazardous/temperature controlled for safety foods; proper cooling methods
	2				Reheating potentially hazardous/temperature controlled for safety foods for hot holding
	2				Glass machine, Temperature, Sanitizer PPM
	2				Separating raw animal foods from: each other, ready to eat foods and unwashed produce
	2				Foods protection during preparation, storage and display
	2				Bare hand contact with ready to eat food; Alternative Operating Procedure
	1				Employee health knowledge; ill/symptomatic employee present
	2				Hands clean and washed properly; use of hand antiseptic if use of Alternative Operating Procedure
	1				Employee eating, drinking, tasting food, smoking
	2				Food-contact surfaces clean and sanitized
	2				Handwash sink(s) installed, accessible, not used for other purposes
	2				Handwashing supplies and handwash sign provided
	2				Chemicals/toxic substances

Food manager certification; knowledge/active managerial control (except employee health)

2	IN	OUT
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Notes:

State approved food handler training; employee duty specific training/knowledge

2	IN	OUT
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Notes:

GOOD RETAIL PRACTICES

Food items properly labeled; original container

2	IN	OUT
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Notes:

Facilities to maintain PH/TCS foods at the proper temperature

2	IN	OUT
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Critical

Notes:

Food and food equipment thermometers provided and accurate

2	IN	OUT
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Notes:

PH/TCS foods properly thawed

2	IN	OUT
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Critical

Notes:

In use food dispensing utensils properly stored

1	IN	OUT
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Notes:

Food dispensing pans, containers, plates air dried with no water pooling

1	IN	OUT
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Notes:

Clean clothes; hair restraints; jewelry; painted/artificial fingernails

1	IN	OUT
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Notes:

Food-contact and non-food contact surfaces designed, constructed, maintained, installed, located

1	IN	OUT
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Notes:

Dishwashing facilities, chemical test kit(s); gauges 1. Wash 2. Rinse 3. Sanitize

1	IN	OUT
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Notes:

No presence or breeding of insects/rodents/pests; no live animals

2	IN	OUT
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Critical

Notes:

Outer openings protected from insects/pests, rodent proof

1	IN	OUT
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Notes:

Used fry oil container clean, no oil build up on ground

1	IN	OUT
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Notes:

Lighting provided as required; fixtures shielded or bulbs protected

1	IN	OUT
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Notes:

Employee personal belongings

1	IN	OUT
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Notes:

Cleaning and maintenance equipment

1	IN	OUT
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Notes:

Kitchen restricted- no unauthorized personnel

1	IN	OUT
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Notes:

Fire extinguishing equipment

1	IN	OUT
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Notes:

Wiping cloths; clean and soiled linens			
1	IN	OUT	Notes:
Non-food contact surfaces clean			
1	IN	OUT	Notes:
Storage/handling of clean equipment, utensils; air drying			
1	IN	OUT	Notes:
Single-service and single-use items			
1	IN	OUT	Notes:
Water source safe, hot (100°F) and cold under pressure			
1	IN	OUT	Critical Notes:
Grease traps properly maintained			
1	IN	OUT	Notes:
Plumbing installed and maintained; mop sink; water filters; backflow prevention			
1	IN	OUT	Critical Notes:
Bathrooms clean			
1	IN	OUT	Notes:
Garbage and refuse premises maintained			
1	IN	OUT	Notes:
Exits not blocked or locked			
1	IN	OUT	Notes:
Electrical wiring/outlets in good repair			
1	IN	OUT	Notes:
Flammable/combustible materials			
1	IN	OUT	Notes:
Current license; properly displayed			
1	IN	OUT	Notes:
Other conditions sanitary and safe operation			
1	IN	OUT	Notes:
US Foods Parasite Exempt form			
1	IN	OUT	Notes:

FOOD TEMPERATURES

2	Bar Coolers	Critical		°	
2	Broiler Coolers	Critical		°	
2	Fry Cooler	Critical		°	
2	Fry Freezer	Critical		°	
2	Expo Coolers	Critical		°	
2	Salad Cooler	Critical		°	
2	Pantry Cooler	Critical		°	
2	Hot Well	Critical		°	
2	Walk in Coolers	Critical		°	
2	Walk In Freezer	Critical		°	
2	Beer Walk in Cooler	Critical		°	
2		Critical		°	

ADDITIONAL COMMENTS:

Certified Food Manager and Date Certified:

FACILITIES & GROUNDS:

Total Points	0	100
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