

Business Name:

Operator:

Phone:

Robert Foods

Address: 1114 Rosedale Avenue, Baltimore, MD 21237

Seat / Checkouts

General Health Record ID

P/E

Date

P/S

Activity Line

Travel Time

PR 2609127187 110117109

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Red High Risk Factors

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.

IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable CDI = corrected during inspection R = repeat violation

Compliance Status CDI R PTS

Demonstration of Knowledge

1102	IN	OUT	PIU certified by accredited program, or compliance with Code, or correct answers	<input type="checkbox"/>	<input type="checkbox"/>	5
120X	IN	OUT	Food Worker Cards current for all food workers; new food workers trained	<input type="checkbox"/>	<input type="checkbox"/>	5

Employee Health

030C	IN	OUT	Proper ill worker practices; no ill workers present; proper reporting of illness	<input type="checkbox"/>	<input type="checkbox"/>	25
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Preventing Contamination by Hands

040C	IN	OUT	NO - Hands washed as required	<input type="checkbox"/>	<input type="checkbox"/>	5
050C	IN	OUT	NO - Proper methods used to prevent bare hand contact with RTE foods	<input type="checkbox"/>	<input type="checkbox"/>	5
060C	IN	OUT	Adequate handwashing facilities	<input type="checkbox"/>	<input type="checkbox"/>	0

Approved Source, Wholesome, Not Adulterated

070C	IN	OUT	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	5
080C	IN	OUT	Water supply, ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	5
090C	IN	OUT	NO - Proper washing of fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	0
100C	IN	OUT	Food in good condition, safe and unadulterated; approved additives	<input type="checkbox"/>	<input type="checkbox"/>	0
110C	IN	OUT	Proper disposition of returned, potentially service, unsafe or contaminated food	<input type="checkbox"/>	<input type="checkbox"/>	0
120C	IN	OUT	NO - Proper stock identification; proper parasite destruction procedures for fish	<input type="checkbox"/>	<input type="checkbox"/>	5

Protection from Cross Contamination

130C	IN	OUT	NO - Food contact surfaces used for raw meat thoroughly cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	5
140C	IN	OUT	NO - Raw meats below or away from RTE food	<input type="checkbox"/>	<input type="checkbox"/>	5
150C	IN	OUT	NO - Proper handling of poached eggs	<input type="checkbox"/>	<input type="checkbox"/>	5

Blue Low Risk Factors

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.

Compliance Status CDI R PTS

Food Temperature Control

2500	IN	OUT	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	5
2900	IN	OUT	Adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	5
3000	IN	OUT	Proper thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	3

Food Identification

4100	IN	OUT	Proper labeling, signage	<input type="checkbox"/>	<input type="checkbox"/>	5
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Protection from Contamination

320C	IN	OUT	Insects, rodents, animals not present; entrance controlled	<input type="checkbox"/>	<input type="checkbox"/>	5
330C	IN	OUT	Potentially food contamination prevention during preparation, storage, display	<input type="checkbox"/>	<input type="checkbox"/>	5
340C	IN	OUT	Wiping cloths properly used, stored	<input type="checkbox"/>	<input type="checkbox"/>	5
350C	IN	OUT	Employee cleanliness and hygiene	<input type="checkbox"/>	<input type="checkbox"/>	3
360C	IN	OUT	Proper eating, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	3

Proper Use of Utensils

370C	IN	OUT	Non-use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>	3
3800	IN	OUT	Utensils, equipment, trays properly stored, used, handled	<input type="checkbox"/>	<input type="checkbox"/>	3
3900	IN	OUT	Single-use and single-service articles properly stored, used	<input type="checkbox"/>	<input type="checkbox"/>	3

Compliance Status CDI R PTS

Potentially Hazardous Food Time/Temperature

1600	IN	OUT	NO - Proper cooling procedures	<input type="checkbox"/>	<input type="checkbox"/>	30
1710	IN	OUT	NO - Proper hot holding temperatures (>130°F)	<input type="checkbox"/>	<input type="checkbox"/>	25
1720	IN	OUT	NO - Proper hot holding temperatures between 130°F and 135°F	<input type="checkbox"/>	<input type="checkbox"/>	5
1800	IN	OUT	NO - Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	25
1900	IN	OUT	NO - Proper cold storage; proper use of time/temperature control procedures available	<input type="checkbox"/>	<input type="checkbox"/>	25
2000	IN	OUT	NO - Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	15
2100	IN	OUT	NO - Proper hot holding temperatures (> 45°F)	<input type="checkbox"/>	<input type="checkbox"/>	10
2150	IN	OUT	NO - Proper cold holding temperatures (between 42°F to 45°F)	<input type="checkbox"/>	<input type="checkbox"/>	5
2200	IN	OUT	NO - Accurate thermometer provided and used to evaluate temperature of PHF	<input type="checkbox"/>	<input type="checkbox"/>	5

Consumer Advisory

2300	IN	OUT	NO - Proper Consumer Advisory posted for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	5
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Highly Susceptible Populations

2400	IN	OUT	NO - Pasteurized foods used as required; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	10
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Chemical

2500	IN	OUT	Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>	10
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Conformance with Approved Procedures

2600	IN	OUT	NO - Conformance with risk control plans, variances, or mobile unit plan of operation	<input type="checkbox"/>	<input type="checkbox"/>	10
2700	IN	OUT	NO - Variance obtained for specialized processing methods (e.g. RCP)	<input type="checkbox"/>	<input type="checkbox"/>	10

Service

128	<input type="checkbox"/>	Scheduled
129	<input type="checkbox"/>	Return
126	<input type="checkbox"/>	Field PI Rev
130	<input type="checkbox"/>	Complaint
133	<input type="checkbox"/>	Illness / Injury
134	<input type="checkbox"/>	Permit Inv.
136	<input type="checkbox"/>	Field Education
127	<input type="checkbox"/>	Pre-Operat.
106	<input type="checkbox"/>	HACCP

Results

01	<input type="checkbox"/>	Satisfactory
02	<input type="checkbox"/>	Unsatisfactory
03	<input type="checkbox"/>	Complete
04	<input type="checkbox"/>	Incomplete

Action

04	<input type="checkbox"/>	Suspend
07	<input type="checkbox"/>	Approved
10	<input type="checkbox"/>	Disapproved
26	<input type="checkbox"/>	Follow-up Required

Meals Served

6020	<input type="checkbox"/>	Breakfast
6025	<input type="checkbox"/>	Lunch
6030	<input type="checkbox"/>	Dinner
6035	<input type="checkbox"/>	Cater
6040	<input type="checkbox"/>	Other

Meal Observed

6045	<input type="checkbox"/>	Breakfast
6050	<input type="checkbox"/>	Lunch
6055	<input type="checkbox"/>	Dinner
6060	<input type="checkbox"/>	Cater
6065	<input type="checkbox"/>	Other

Red Critical Points

Blue Points

Total Points

Based on an inspection this day, the above items are violations, which must be corrected in the time specified by the health officer. A food establishment permit may be suspended without warning, notice or hearing if the requirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report. The permit will be suspended if an imminent hazard exists or there are 25 or more non-critical points or if there are 10 or more total points. The health officer will provide an opportunity for an appeal on the validity of a suspension or on the findings of an inspection record if a written request is filed with the health officer within ten (10) days of the suspension or inspection. The filing of an appeal does not stay the effectiveness of a suspension. The completed inspection form is a public document that must be made available to any person who requests it under the provisions of the Right to Know Law.

Person in Charge (Printed Name): Aliqa Schooley (Signature)

Regulatory Authority (Printed Name): Aliqa Schooley (Signature)