

MARYLAND DEPARTMENT OF HEALTH AND MENTAL HYGIENE
AUTHORITY: Health - General Article SS21-313, 21-314, & 21-211, Annotated Code of MD.
FOOD SERVICE FACILITY INSPECTION REPORT

San. #	District	Est. No.

Month	Day	Year

Time in	Time out

Priority
H M L

Establishment Name: _____

Operator's Name: _____

Address: _____

Zip Code: _____ Phone: _____

Based on an inspection this date, the items marked below identify violations of COMAR 10.15.03, regulations governing Food Service Facilities. Failure to comply with any time limits may result in suspension or revocation of your Food Service Facility license, and may subject you to other penalties specified in Health-General Article SS21-1214 & 1215, Annotated Code of MD.

Lic. #

Seats

PURPOSE

Environmental	
Reinspection	
Monitor CCP	
Complaint	
Outbreak	
Other	

CRITICAL ITEMS

V C

1. FOOD PROPERLY COOLED; EQUIPMENT ADEQUATE		
2. READY-SERVE-FOOD NOT CROSS-CONTAMINATED		
3. FOOD WORKER: ABSENCE OF ILLNESS, DIARRHEA, INFECTION; EFFECTIVE HANDWASHING		

V C

4. FOOD ADEQUATELY COOKED; REHEATED; EQUIPMENT ADEQUATE		
5. FOOD HELD AT PROPER HOLDING TEMPERATURE; EQUIPMENT ADEQUATE		
6. APPROVED SOURCE OF FOOD		

V C

7. NO ADULTERATED OR SPOILED FOOD		
8. HOT & COLD RUNNING POTABLE WATER		
9. PROPERLY FUNCTIONING SEWAGE DISPOSAL SYSTEM		

SANITATION ITEMS

V C

10. FOOD PROTECTION		
a) Storage; food guard; no cloth cover; ice; milk from original sealed container		
b) Food package intact		
c) Labeling accurate; truthful; date		
d) Shellstock tags provided; kept 90 days		
e) Egg records provided; kept 90 days		
f) Thawing practices		
g) Non-toxic materials in contact with food		
h) Thermometers for food; equipment		
i) Unwrapped food not re-served		
j) Raw food washed, when required		
11. HYGIENE OF FOOD WORKERS		
a) Personal habits; tobacco use; eating; drinking		
b) No unnecessary hand contact with food		
c) Handwashing sink provided; adequate; clean; good repair; unobstructed; supplies		
d) Clean clothes; hair restrained		
12. TOXIC/HAZARDOUS CHEMICALS OR MATERIALS		
a) Use; storage; label		
13. FOOD CONTACT EQUIPMENT & UTENSILS		
a) Washing; rinsing; sanitizing procedures		
b) Cleanliness; storage; use		
c) Design; construction		
d) Installation or repair		
e) Single service articles; use; storage;		
f) Wiping cloths; sanitizing solution		
g) Dishwasher: temperature; thermometer; nozzles; timer; conveyor belt; curtain; pressure		
h) Chemical test kit		
14. INSECT, RODENT, BIRD, ANIMAL CONTROL		
a) Presence; harborage		
b) Screens; control measures		

V C

15. GARBAGE AND TRASH DISPOSAL		
a) Containers: clean; const.; adequate #; covered; repair		
b) Area: clean; repair; construction		
c) Grease barrel		
d) No nuisance; adequate drainage		
16. PLUMBING		
a) Sinks; other fixtures; drains; pipes - provided; accessible; repair; construction		
b) Bathroom: toilet; urinal; sink; floor; wall; ceiling; ventilation; lighting; trash receptacle; clean; repair; construction; supplies		
c) No backflow; stoppage		
17. BUILDING FACILITY		
a) Walls; floors; ceilings; windows; doors: clean; repair; construction		
b) Non-food contact equip.: clean; repair; const.		
c) Lighting; ventilation		
d) Laundry; linens		
e) Cleaning supplies; storage		
f) Housekeeping		
g) Dressing rooms; lockers; personal items		
18. MISCELLANEOUS		
a) License posted		
b) Choking poster posted; patron toilet, when required		
c) Certified manager, when required		
d) Critical control procedures available, when required		

V = VIOLATION. Condition exists which constitutes a violation of Comar 10.15.03.
C = CORRECTED ITEM. Unsatisfactory condition is corrected before the Sanitarian/investigator leaves the premises. This column is not permitted to be marked on the reinspection of a sanitation item violation.

Critical items must be corrected immediately

Sanitation items must be corrected in 30 days

Temporary Facilities must correct sanitation items within 24 hours

Received by: _____

Sanitarian/Investigator _____

Phone _____