

**TOWN OF BEDFORD HEALTH DEPARTMENT  
FOOD PROTECTION PROGRAM**55 CONSTITUTION DRIVE, BEDFORD, NH 03110  
603-472-3838 FAX: 603-472-4565 E-MAIL: [safety@bedfordnh.org](mailto:safety@bedfordnh.org)**FOOD ESTABLISHMENT INSPECTION REPORT**

Establishment/License #		No. of Risk Factor/Intervention Violations		DATE _____	
Establishment type:		No. of Repeat Risk Factor/Intervention Violations		Time in: _____	
Address:		Total violations		Time out: _____	
Permit Holder		Risk Category		Capacity Telephone #	
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other					
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>					
Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R					
IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation					
Compliance status		COS	R	V	
<b>Supervision</b>					
1 IN OUT	Person in charge present, demonstrates knowledge and performs duties			Pf	
<b>Employee Health</b>					
2 IN OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf	
3 IN OUT	Proper use of restriction and exclusion			P	
<b>Good Hygienic Practices</b>					
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use			P/C	
5 IN OUT	No discharge from eyes, nose and mouth			C	
<b>Preventing contamination by Hands</b>					
6 IN OUT NO	Hands clean and properly washed			P/Pf	
7 IN OUT N/A NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf	
8 IN OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C	
<b>Approved Source</b>					
9 IN OUT	Food obtained from approved source			P/Pf/C	
10 IN OUT N/A NO	Food received at proper temperature			P/Pf	
11 IN OUT	Food in good condition, safe, & unadulterated			P/Pf	
12 IN OUT N/A NO	Required records available: shellstock tags, parasite destruction			P/Pf/C	
<b>Protection from Contamination</b>					
13 IN OUT N/A	Food separated & protected			P/C	
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C	
15 IN OUT N/A	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P	
<b>Good Retail Practices</b>					
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
Mark "X" in box if numbered item is <b>not</b> in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation					
Compliance status		COS	R	V	
<b>Safe Food and Water</b>					
28	Pasteurized eggs used where required			P	
29	Water & Ice from approved source			P/Pf/C	
30	Variance obtained for specialized processing methods			PF	
<b>Food Temperature Control</b>					
31	Proper cooling methods used: adequate equipment for temperature control			Pf/C	
32	Plant food properly cooked for hot holding			Pf	
33	Approved thawing methods used			C	
34	Thermometers provided and accurate			Pf/C	
<b>Food Identification</b>					
35	Food properly labeled: original container			Pf/C	
<b>Prevention of Food Contamination</b>					
36	Insects, rodents, & animals not present			Pf/C	
37	Contamination prevented during food preparation, storage & display			P/Pf/C	
38	Personal cleanliness			Pf/C	
39	Wiping cloths: properly used & stored			C	
40	Washing fruits & vegetables			C	
<b>Potentially Hazardous Food Time/Temperature</b>					
16 IN OUT N/A NO	Proper cooking time & temperature			P/Pf/C	
17 IN OUT N/A NO	Proper reheating procedures			P	
18 IN OUT N/A NO	Proper cooling time & temperatures			P	
19 IN OUT N/A NO	Proper hot holding temperatures			P	
20 IN OUT N/A	Proper cold holding temperatures			P	
21 IN OUT N/A NO	Proper date marking and disposition			P/Pf	
22 IN OUT N/A NO	Time as a public health control: procedures and records			P/Pf/C	
<b>Consumer Advisory</b>					
23 IN OUT N/A	Consumer advisory provided for raw or undercooked foods			Pf	
<b>Highly Susceptible Populations</b>					
24 IN OUT N/A	Pasteurized foods used; prohibited foods not offered			P	
<b>Chemical</b>					
25 IN OUT N/A	Food additives: approved & used properly			P/Pf/C	
26 IN OUT	Toxic substances properly identified, stored, & used			P/Pf/C	
<b>Conformance with Approved Procedures</b>					
27 IN OUT N/A	Compliance with variance, specialized Process, & HACCP plan			P/Pf	
<b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.					
<b>Proper Use of Utensils</b>					
41	In-use utensils properly stored			C	
42	Utensils, equipment & linens: properly stored, dried, & handled			C	
43	Single-use/single-service articles: properly stored & used			P/C	
44	Gloves used properly			C	
<b>Utensils, Equipment and Vending</b>					
45	Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C	
46	Warewashing: installed, maintained, & used: test strips			Pf/C	
47	Non-food contact surfaces clean			C	
<b>Physical Facilities</b>					
48	Hot & cold water available adequate pressure			Pf	
49	Plumbing installed, proper backflow devices			P/Pf/C	
50	Sewage & waste water properly disposed			P/Pf/C	
51	Toilet facilities properly constructed, supplied, & cleaned			Pf/C	
52	Garbage & refuse properly disposed, facilities maintained			C	
53	Physical facilities installed, maintained, & clean			P/Pf/C	
54	Adequate ventilation & lighting, designated areas used			C	
<b>Person in Charge (signature)</b> _____ <b>Date:</b> _____ <b>License Posted</b> <input type="checkbox"/> Y <input type="checkbox"/> N (circle one)					
<b>Inspector (signature)</b> _____ <b>Follow up:</b> YES NO (circle one) <b>Follow up Date:</b> _____					