

## STANDARD 6: COMPLIANCE AND ENFORCEMENT ESTABLISHMENT FILE WORKSHEET

File Number:  Establishment Name:  Permit Number:  Inspection Date (Start Point):

### Risk Factor and *Food Code* Interventions

	Unsafe Source	Inadequate Cooking	Improper Holding Temperatures Hot & Cold	Time/ Temperature Parameters not Met (Time as a Control, date marking, rapid cooling)	Bare Hand Contact with Ready-to-Eat Food	Poor Personal Hygiene	Contaminated Food Contact Surface & Equipment	Consumer Advisory (when required)	Demonstration of Knowledge by PIC	Employee Health Control system or policy implemented
Reference to local inspection items										
Start Point Inspection Violations										
Was on-site corrective action taken?										
Was follow-up corrective action taken?										
Was enforcement action taken?										

**Note:**

- Each column in which a violation is noted must receive a yes response to one of the three questions in order for the file to pass. Additionally, written procedures must have been followed.

<b>Was the Written Procedure Followed?</b>	<b>YES</b> <input type="checkbox"/>	<b>NO</b> <input type="checkbox"/>
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### Jurisdictions definitions of acronyms and notations used to reflect follow-up action

Acronym / Notation	Definitions	Acronym / Notation	Definitions	Acronym / Notation	Definitions

**Select One**

File Meets the Standard 6 Criteria:

File Does **NOT** Meet the Standard 6 Criteria: