

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 Sources	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 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

Was the Written Procedure Followed? _____ YES _____ NO

Jurisdiction's definitions of acronyms and notations used to reflect follow-up action

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

File Meets the Standard 6 Criteria: _____ YES _____ NO