

Retail Food Establishment Process Review Inspection Form
 Authority: Chapter 3717 Ohio Revised Code

Establishment Name:	License No.:
Address:	Date:
City/Zip Code:	Review Time:

Coding: U = Unsatisfactory S = Satisfactory U-PIC = Unsatisfactory - Not knowledgeable S-PIC = Person in Charge-Knowledgeable N/A= Not Applicable

Check all processes applicable to the establishment's classification as a level 4. See continuation page for specific comments.

<p>Thawing</p> <p>Under Refrigeration - food at 41° F</p> <p>Thawing in water.</p> <ul style="list-style-type: none"> *Sufficient water velocity. *Thawed portion of RTE food not above 41° F. *Thawed portions of food requiring cooking not above 41° F for more than 4 hrs. *Water temperature 70° F. or less. <p>Part of continuous cooking process.</p> <p>Thawed in microwave and immediately transferred to conventional cooking equipment.</p> <p>Cooking</p> <p>Eggs - 155° F. for 15 sec. (or chart)</p> <p>Comminuted fish, meat, and game animals - 155° F. for 15 sec. (or chart).</p> <p>Meat roasts: 130° F. for 112 min. (or chart).</p> <p>Ratites and injected meats - 135° F. for 15 sec. (or chart).</p> <p>Poultry; baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites: 165° F for 15 sec.</p> <p>Whole-muscle, intact beef steaks: Surface temp. of 145° F. and surfaces have a cooked color</p> <p>Microwave: Raw animal foods rotated, stirred, covered, heated to 165° F, and stand 2 min after cooking.</p> <p>Fish, meat, game animals: 145° F. for 15 sec.</p> <p>Fruits and vegetables: 135° F. or above for hot holding.</p> <p>Cooling Time-Temp Control</p> <p>Cooked TCS foods cooled from 135° F - 70° F in 2 hrs; and 135° F - 41° F or less in 6 hrs.</p> <p>TCS food prepared with ambient air temperature ingredients cooled to 41° F or less in 4 hrs.</p> <p>Reheating</p> <p>TCS foods rapidly reheated to 165° F or above for 15 sec.</p> <p>Food reheated to 165° F, or above in a microwave.</p> <p>Commercially processed RTE food heated to 135° F or above for hot holding.</p> <p>Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.</p> <p>Two hour maximum reheating time.</p> <p>Freezing Fish for Parasite Destruction (on premises)</p> <p>Approved source.</p> <p>-4° F or below for 168 hrs. (7days) in a freezer, or -31° F or below for 15 hrs in a blast freezer, or freeze at -31° F or below and hold at -4° F or below for 24 hrs.</p> <p>Records retained:</p> <ul style="list-style-type: none"> *Species *Freezing temperature & time. *For 90 calendar days. 	<p>Holding</p> <p>Hot TCS food held at 135° F or above</p> <p>Roasts at 130° F or above</p> <p>Cold TCS foods held at 41° F or less</p> <p>Raw Menu Item</p> <p>Approved source.</p> <p>Records retained:</p> <ul style="list-style-type: none"> *Source. *Product receiving temperature *Product storage temperature *Display temp. (ambient if packaged, product if not) <p>Consumer advisory (otherwise a variance).</p> <p>Protection from contamination</p> <p>Time as a Public Health Control Cold/Hot Foods</p> <p>Used only for:</p> <ul style="list-style-type: none"> *A working food supply, or *RTE TCS foods displayed or held for immediate service. <p>Written procedures available to licensor for review.</p> <p>Hot & Cold Food: 4 hr limitation</p> <ul style="list-style-type: none"> * Food ≤41° F or ≥135° F when removed from temp control * Food marked to indicate when time limit expires * Food shall be cooked/served or served within 4 hr time limit. * Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit. <p>Cold Food: 6 hr limitation</p> <ul style="list-style-type: none"> * Food is ≤41° F when removed from temp control. * Food temp not to exceed 70° F; or maintain ambient air at 70° F or less. * Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. * Cook/serve or serve food within 6 hr time limit. * Discard food when: Temperature >70° F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit. <p>Transport of Food as a Caterer</p> <p>Method of transport and protection from contamination</p> <p>Method of cold and hot food temperature maintenance during transport and at site.</p> <p>Method of hand washing</p> <p>Method of minimizing hand contact with RTE foods</p> <p>Protection from contamination by consumers.</p>
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Food Process Reviewed:

Inspected by:	Received by:
Licensors: -	Title/Phone: /