

Summary of Findings by Facility Type											
Facility Type=Hospitals	n=7										
	IN	% IN	OUT	% OUT	NA	% NA	NO	%NO	Blank	% Blank	% Total
Certified Food Protection Manager	5	71%	2	29%							
Approved Source 1A	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Approved Source 1B	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Approved Source 1C	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Records 3A	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Records 3B	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Records 3C	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Proper Cooking Temp 4A	0	0%	0	0%	1	14%	6	86%	0	0%	100%
Proper Cooking Temp 4B	3	100%	0	0%	0	0%	4	57%	0	0%	100%
Proper Cooking Temp 4C	1	100%	0	0%	0	0%	6	86%	0	0%	100%
Proper Cooking Temp 4D	2	100%	0	0%	0	0%	5	71%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Proper Cooking Temp 4G	0	0%	0	0%	6	86%	1	14%	0	0%	100%
Proper Cooking Temp 4H	1	100%	0	0%	2	29%	4	57%	0	0%	100%
Rapid Reheating/Hot Hold 5A	0	0%	0	0%	2	29%	5	71%	0	0%	100%
Rapid Reheating/Hot Hold 5B	0	0%	0	0%	2	29%	5	71%	0	0%	100%
Rapid Reheating/Hot Hold 5C	3	100%	0	0%	0	0%	4	57%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	2	29%	5	71%	0	0%	100%
HSP Juice 6A	7	100%	0	0%	0	0%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	7	100%	0	0%	0	0%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	4	100%	0	0%	1	14%	2	29%	0	0%	100%
Proper Cooling Procedure 7B	2	100%	0	0%	2	29%	3	43%	0	0%	100%
Proper Cooling Procedure 7C	5	100%	0	0%	0	0%	2	29%	0	0%	100%
Cold Hot 8A	3	43%	4	57%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	4	57%	3	43%	0	0%	0	0%	0	0%	100%
Hot Hold 9B	0	0%	0	0%	1	14%	6	86%	0	0%	100%
Time 10A	6	86%	1	14%	0	0%	0	0%	0	0%	100%
Time 10B	4	57%	3	43%	0	0%	0	0%	0	0%	100%
Time 10C	3	43%	4	57%	0	0%	0	0%	0	0%	100%
Time 10D	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Separation 11A	6	86%	1	14%	0	0%	0	0%	0	0%	100%
Separation 11B	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Separation 11C	6	86%	1	14%	0	0%	0	0%	0	0%	100%
Separation 11D	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	5	83%	1	17%	0	0%	1	14%	0	0%	100%
Good Hygenic Practices 14A	5	71%	2	29%	0	0%	0	0%	0	0%	100%
Prevention Hand Contamination 15A	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16A	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	3	43%	4	57%	0	0%	0	0%	0	0%	100%
Chemicals 18A	4	100%	0	0%	3	43%	0	0%	0	0%	100%
Chemicals 18B	6	86%	1	14%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	7	100%	0	0%		0%	100%
TOTALS	153	86%	25		85		59		0		