

**THROUGH HANDS-ON TRAINING BASED ON THE FDA
RISK-BASED INSPECTION FORM, YOUR RESTAURANT
CAN BE A FOOD SAFETY LEADER IN ITS MARKET**



**SERVSAFE® TRAINING AND
CERTIFICATION IS AN IMPORTANT
FIRST STEP TOWARD ACHIEV-
ING A COMPLIANT OPERATION.
UNDERSTANDING HOW SERVSAFE®
PRINCIPLES APPLY SPECIFICALLY
TO YOUR OPERATION HELPS YOU
MAKE SENSE OF IT ALL.**

serve safe food - protect the
health of your guests and staff -
avoid negative publicity

ACHIEVE FOOD SAFETY EXCELLENCE

Bob DeZinno, FMP, is a career hospitality professional with many years of consulting experience in food and beverage enterprises of all genres and sizes.

He is a certified ServSafe® Instructor & Exam Proctor and works one-on-one with restaurants that make food safety their first priority.

Bob has combined his industry experience and ServSafe® knowledge into a cohesive training product that is specific to the client's operation and business practices.

Note: Bob DeZinno and DeZinno Inc. do not suggest an endorsement by the FDA or any other government regulatory authority.

Learn about our full complement
of restaurant success services at
dezinno.com

Bob DeZinno, FMP
Restaurant Success Coach
DeZinno Inc . Sarasota, FL
203.228.2607 . bob@dezinno.com

© 2020 DeZinno Inc. and Robert DeZinno its President

\$249 - one time

Schedule an inspection with Bob and your PIC (person in charge). Bob observes each item and reviews with the PIC the findings compared to the expected standard, and offers suggested improvements.

The PIC is asked to explain the standard for any item that is not observed during the inspection which gauges the PIC's required knowledge of food safety.

A complete written report is presented after the inspection is reviewed with the PIC.

**\$399 - twice
(recommended)**

The same inspection service as above, with Bob returning one or two weeks later (at your convenience) to re-inspect. This allows us to judge progress toward the needed policy and procedure improvements that were recommended at the initial visit.

A full written report is presented after the second inspection as well as the first.

\$699 - 4x/month

Is it even possible for a restaurant to achieve a perfect score on its official inspection by the health authority?

Bob has worked with some operators that keep that lofty goal in sight – and work to achieve it – by engaging weekly inspections.

Travel rate of \$20/hr may apply beyond
Tampa to North Port service area.



CASE STUDY

As recently reported in Herald-Tribune



**YOUR RESTAURANT
NEED NOT APPEAR IN
THE PRESS LIKE THIS**

Follow-up needed: Warning issued.
21 total violations, with 5 high-priority violations:

- High Priority - Employee cracked raw shell eggs and then handled ready-to-eat food and/or clean equipment or utensils without washing hands. Educated the operator. ****Corrected On-Site**** ****Warning****
- High Priority - Operating with an expired Division of Hotels and Restaurants license. ****Warning****
- High Priority - Potentially hazardous (time/temperature control for safety) food cold held at greater than 41 degrees Fahrenheit. Observed cooked hashbrowns and potatoes at room temperature of 84°F next to Flat Grill. ****Warning****
- High Priority - Potentially hazardous (time/temperature control for safety) food identified in the written procedure control. Observed cooked hashbrowns and potatoes. Operator placed time on the food items. ****Corrected On-Site**** ****Warning****
- High Priority - Raw animal foods not properly separated from one another based upon minimum required cooking temperature in reach-in freezer - all products not commercially packaged. Observed raw beef over bread. ****Corrected On-Site**** ****Warning****
- Intermediate - Encrusted material on can opener blade. ****Warning****
- Intermediate - Interior of reach-in cooler soiled with accumulation of food residue. ****Warning****
- Intermediate - Manager lacking proof of food manager certification and no other certified food service manager employed at this location. A list of accredited food manager certification examination providers can be found at <http://www.myfloridicense.com/DBPR/hotels-restaurants/food-lodging/food-manager/> ****Warning****
- Intermediate - Manager lacking proof of food manager certification. A list of accredited food manager certification examination providers can be found at <http://www.myfloridicense.com/DBPR/hotels-restaurants/food-lodging/food-manager/> ****Warning****
- Intermediate - No proof of required state approved employee training provided for any employees. To order approved program food safety material, call DBPR contracted provider: Florida Restaurant and Lodging Association (SafeStaff) 866-372-7233. ****Warning****
- Intermediate - No written procedures available for use of time as a public health control to hold potentially hazardous (time/temperature control for safety) food. ****Warning****
- Intermediate - Slicer blade soiled with old food debris. ****Warning****
- Basic - Accumulation of debris on exterior of warewashing machine. ****Warning****
- Basic - Cove molding at floor/wall juncture broken/missing. Observed at various locations throughout the kitchen. ****Warning****
- Basic - Floor soiled/has accumulation of debris. ****Warning****
- Basic - Floor tiles cracked, broken or in disrepair. ****Warning****
- Basic - Hole in or other damage to wall. Observed back wall in disrepair. ****Warning****
- Basic - Lights in food preparation, food storage or warewashing area missing the proper shield, sleeve coatings or covers. None observed at kitchen. ****Warning****
- Basic - No Heimlich maneuver/choking sign posted. ****Warning****
- Basic - No handwashing sign provided at a hand sink used by food employees. None observed at kitchen handwash sink. ****Warning****
- Basic - Water leaking from pipe and/or faucet/handle. Observed underneath 3 compartment sink. ****Warning****

The risk-based inspection models sound operating practices and standard procedures that any restaurant can reasonably adopt.

Food Establishment Inspection Report

Page ____ of ____

Inspected by: State Code Section 300.0000
 Inspected on: 1/11/11
 Address: 11111
 City/State: Zip Code: Telephone:

Inspection # Permit holder Purpose of inspection Est. Type Risk Cat.

Check designated compliance items (N/A, OUI, NO, NI) for each listed item. Mark "X" if response has to do with OUI and/or NI compliance. OUI=not in compliance NO=not observed NI=not applicable OUI=observed on site during inspection NI=not applicable

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Subcategory	Compliance	Comments
17 IN OUI	OUT	Proper disposition of returned, previously served, unsold/unused & ready-to-eat food
18 IN OUI N/A NO	NI	Temperature Control for Safety
19 IN OUI N/A NO	NI	Proper labeling procedures for hot holding
20 IN OUI N/A NO	NI	Proper cooking time & temperature
21 IN OUI N/A NO	NI	Proper hot holding temperatures
22 IN OUI N/A NO	NI	Proper cold holding temperatures
23 IN OUI N/A NO	NI	Proper date marking and discards
24 IN OUI N/A NO	NI	Time as a Public Health Control procedure & record
25 IN OUI N/A	NI	Consumer advisory provided for re-served/cooked to order
26 IN OUI N/A	NI	Highly Susceptible Ingredients
27 IN OUI N/A	NI	Prohibited foods used: prohibited foods not offered
28 IN OUI N/A	NI	Food additives, approved & properly used
29 IN OUI N/A	NI	Toxic substances properly identified, stored & used
30 IN OUI N/A	NI	Compliance with approved procedures
31 IN OUI N/A	NI	Compliance with voluntary standards (ASME/ANSI)

GOOD RETAIL PRACTICES

Good Retail Practices are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" if applicable too for OUI and/or NI. OUI=observed on site during inspection NI=not applicable

Subcategory	Compliance	Comments
32 IN OUI N/A	NI	Proper use of utensils
33 IN OUI N/A	NI	Household items properly stored
34 IN OUI N/A	NI	Utensils, equipment & linens properly stored, dried & handled
35 IN OUI N/A	NI	Single-compartment service articles, correctly stored & used
36 IN OUI N/A	NI	Clothes and linens
37 IN OUI N/A	NI	Sanitizing, Equipment and Ventilation
38 IN OUI N/A	NI	Food & non-food contact surfaces cleanable, properly cleaned, sanitized, & used
39 IN OUI N/A	NI	Thermometers calibrated, maintained, & used, not used for non-food contact surfaces clean
40 IN OUI N/A	NI	Physical Facilities
41 IN OUI N/A	NI	Hot & cold water available, adequate pressure
42 IN OUI N/A	NI	Plumbing installed, proper backflow devices
43 IN OUI N/A	NI	Sewage & waste water properly disposed
44 IN OUI N/A	NI	Food facilities properly constructed, supported, & cleaned
45 IN OUI N/A	NI	Sanitation & refuse properly disposed, facilities maintained
46 IN OUI N/A	NI	Physical facilities installed, maintained, & clean
47 IN OUI N/A	NI	Adequate ventilation & lighting, designated areas used

In Charge (Signature) _____ Date: _____
 Inspector (Signature) _____ Follow-up: YES NO (Check one) Follow-up Date: _____

- 1 Schedule a risk-based inspection with Bob and your Person in Charge (PIC).
- 2 Make this valuable learning experience important to your staff, and work to get everyone to buy in.
- 3 Develop new operating procedures and policies based on what we have learned together.
- 4 Take your place as a food safety leader in your market, and be proud of your next inspection report.