REPORT MARKING INSTRUCTIONS

TDH STANDARDIZATION REPORT
GOOD RETAIL PRACTICES

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violative Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

GOOD RETAIL PRACTICES (GRPs)

STATUS

PERSONNEL

IN/ OUT **1. PERSONNEL CLEANLINESS (FINGERNAILS, JEWELRY, OUTER CLOTHING)**
This item may be marked OUT of compliance for improper storage or use of any one of the items.
N.A. **Do Not Mark** This Item N.A. unless the establishment has no employees.
N.O. **Do Not Mark** This Item N.O.

FOOD & FOOD PROTECTION

IN/ OUT **2. FOOD SOURCE*, ORIGINAL CONTAINER, PROPERLY LABELED, CONDITION, USED*, HONESTLY PRESENTED*, SEGREGATED DISTRESSED PRODUCTS**
N.A. **Do Not Mark** This Item N.A.
N.O. **Do Not Mark** This Item N.O.

IN/ OUT **3. PLANT FOOD COOKING FOR HOT HOLDING**
N.A. This item may be marked N.A. if vegetable and fruits are not cooked for hot holding in the establishment.
N.O. **Do Not Mark** This Item N.O.

IN/ OUT **4. PROTECTION FROM CONTAMINATION**
N.A. This item may be marked N.A. if raw vegetables and fruits are not used.
N.O. **Do Not Mark** This Item N.O.

IN/ OUT **5. FACILITIES / METHODS TO CONTROL PRODUCT TEMPERATURE**
N.A. **Do Not Mark** This Item N.A.
N.O. **Do Not Mark** This Item N.O.

IN/ OUT **6. PHF PROPERLY THAWED**
N.A. This item may be marked N.A. if PHF are not thawed.
N.O. **Do Not Mark** This Item N.O.

GOOD RETAIL PRACTICES (GRPs)

STATUS

FOOD & FOOD PROTECTION

IN/ OUT **7. DISPENSING OF FOOD / UTENSILS PROPERLY STORED**
N.A. **Do Not Mark** This Item N.A.
N.O. **Do Not Mark** This Item N.O.

FOOD EQUIPMENT

IN/ OUT **8. THERMOMETERS PROVIDED AND CONSPICUOUS***
N.A. **Do Not Mark** This Item N.A.
N.O. **Do Not Mark** This Item N.O.

IN/ OUT **9. FOOD- AND NONFOOD-CONTACT SURFACES: DESIGNED / CONSTRUCTED*, MAINTAINED, INSTALLED, LOCATED, OPERATED, CLEANABLE***
N.A. **Do Not Mark** This Item N.A.
N.O. **Do Not Mark** This Item N.O.

FOOD EQUIPMENT

IN/ OUT **10. WAREWASHING FACILITY: DESIGNED, CONSTRUCTED, INSTALLED, LOCATED, OPERATED, CLEANABLE, USED**
(Accurate thermometers, chemical test kits provided, gauge cock)
N.A. **Do Not Mark** This Item N.A.
N.O. **Do Not Mark** This Item N.O.

IN/ OUT **11. WIPING CLOTHS, LINENS, NAPKINS, GLOVES, SPONGES: PROPERLY USED, STORED**
N.A. **Do Not Mark** This Item N.A.
N.O. **Do Not Mark** This Item N.O.

12. STORAGE, HANDLING OF CLEAN EQUIPMENT, UTENSILS

IN/ OUT This item should be marked IN or OUT of compliance, with notes made concerning the reason it is marked OUT of compliance.
N.A. **Do Not Mark** This Item N.A.
N.O. **Do Not Mark** This Item N.O.

IN/ OUT **13. SINGLE-SERVICE / SINGLE-USE ARTICLES: STORAGE, DISPENSING, USE, NO REUSE.**
N.A. **Do Not Mark** This Item N.A.
N.O. **Do Not Mark** This Item N.O.

GOOD RETAIL PRACTICES (GRPs)

STATUS

WATER

IN/ OUT **14.** **SAFE WATER SOURCE*, HOT & COLD UNDER PRESSURE, ADEQUATE QUANTITY***

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

PLUMBING

IN/ OUT **15.** **INSTALLED, MAINTAINED***

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

IN/ OUT **16.** **CROSS CONNECTION*, BACK SIPHONAGE, BACKFLOW PREVENTION***

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

TOILET FACILITIES

IN/ OUT **17.** **NUMBER*, CONVENIENT, ACCESSIBLE, DESIGNED, INSTALLED**

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

IN/ OUT **18.** **TOILET ROOMS ENCLOSED, SELF-CLOSING DOORS; FIXTURES, GOOD REPAIR, CLEAN, PROPER WASTE RECEPTACLES**

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

SEWAGE

IN/ OUT **19.** **SEWAGE AND WASTE WATER DISPOSAL***

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

GARBAGE & REFUSE DISPOSAL

IN/ OUT **20.** **CONTAINERS OR RECEPTACLES: COVERED, ADEQUATE NUMBER, INSECT / RODENT PROOF, FREQUENCY OF REMOVAL, CLEAN AREA PROPERLY CONSTRUCTED, NECESSARY IMPLEMENTS, SUPPLIES**

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

GOOD RETAIL PRACTICES (GRPs)

STATUS

PHYSICAL FACILITY

IN/ OUT **21.** **FLOORS, WALLS, CEILINGS: DESIGNED, CONSTRUCTED, MAINTAINED, CLEAN**

N.A. **Do Not Mark** This Item N.A.
N.O. **Do Not Mark** This Item N.O.

IN/ OUT **22.** **LIGHTING, VENTILATION, DRESSING ROOMS / DESIGNATED AREAS MAINTAINED**

N.A. **Do Not Mark** This Item N.A.
N.O. **Do Not Mark** This Item N.O.

IN/ OUT **23.** **PREMISES MAINTAINED FREE OF LITTER, UNNECESSARY ARTICLES, CLEANING AND MAINTENANCE EQUIPMENT PROPERLY STORED**

N.A. **Do Not Mark** This Item N.A.
N.O. **Do Not Mark** This Item N.O.

IN/ OUT **24.** **COMPLETE SEPARATION FROM LIVING / SLEEPING QUARTERS; LAUNDRY**

N.A. **Do Not Mark** This Item N.A.
N.O. **Do Not Mark** This Item N.O.

PEST AND ANIMAL CONTROL

IN/ OUT **25.** **PRESENCE OF INSECTS / RODENTS MINIMIZED: OUTER OPENINGS PROTECTED, ANIMALS AS ALLOWED**

N.A. **Do Not Mark** This Item N.A.
N.O. **Do Not Mark** This Item N.O.

SPECIALIZED PROCESSING METHODS*

IN/ OUT **26.** **VARIANCE FOR SMOKING FOR PRESERVATION, USING ADDITIVES AS PRESERVATIVES, OR USING REDUCED OXYGEN TO PACKAGE FOOD**

N.A. This item may be marked N.A. if the establishment does not smoke for preservation /cure foods, brew alcoholic beverages, use additives to preserve foods, and/or package foods using reduced oxygen.
N.O. **Do Not Mark** This Item N.O.