

DFS-208 Rev. 10/17 COMMONWEALTH OF KENTUCKY CABINET FOR HEALTH AND FAMILY SERVICES DEPARTMENT FOR PUBLIC HEALTH FOOD ESTABLISHMENT INSPECTION REPORT

PURPOSE OF INSPECTION: REGULAR  FOLLOW-UP 2  COMPLAINT 3  SURVEY 4  OTHER 5

INSPECTION SCORE: FS1 100% R2

FOLLOW-UP REQUIRED: Y  N

ESTABLISHMENT NAME: Warm Hearts Nutrition ADDRESS: 500 Lily Creek Resort Rd CITY/ZIP CODE: 42642

INSPECTION DATE: TIME IN: AM/PM SANITARIAN # GISTJ PREVIOUS SCORE: CERTIFIED FOOD MANAGER Y N

PERMIT #: TIME OUT: AM/PM RISK TYPE 1  2  3  4  PROGRAM CODE: 605

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
 Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent illness or injury.

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. Circle the appropriate point value for FS1 and/or R2  
 IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed FS1 = Food Service R2 = Retail

Compliance Status	FS1	R2	Compliance Status	FS1	R2
<b>Supervision</b>					
1	IN	2	PERSON IN CHARGE PRESENT, DEMONSTRATES KNOWLEDGE, AND PERFORMS DUTIES	2	2
2	IN	1	Certified food protection manager	1	1
<b>Employee Health</b>					
3	IN	2	MANAGEMENT, FOOD EMPLOYEE AND CONDITIONAL EMPLOYEE; KNOWLEDGE, RESPONSIBILITIES AND REPORTING	2	2
4	IN	2	PROPER USE OF RESTRICTION AND EXCLUSION	2	2
5	IN	2	RESPONSE PROCEDURES FOR VOMITING AND DIARRHEAL EVENTS	2	2
<b>Good Hygienic Practices</b>					
6	IN	2	PROPER EATING, TASTING, DRINKING, OR TOBACCO USE	2	2
7	IN	2	NO DISCHARGE FROM EYES, NOSE OR THROAT	2	2
<b>Preventing Contamination by Hands</b>					
8	IN	3	HANDS CLEAN AND PROPERLY WASHED	3	3
9	IN	2	NO BARE HAND CONTACT WITH READY-TO-EAT FOODS OR APPROVED ALTERNATE METHOD FOLLOWED	2	2
10	IN	1	Adequate hand washing facilities supplied and accessible	1	1
<b>Approved Source</b>					
11	IN	3	FOOD OBTAINED FROM APPROVED SOURCE	3	3
12	IN	2	FOOD RECEIVED AT PROPER TEMPERATURE	2	2
13	IN	2	FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED	2	2
14	IN	2	REQUIRED RECORDS, SHELLSTOCK TAGS, PARASITE DESTRUCTION	2	2
<b>CHOKE SAVING TECHNIQUES POSTED AS REQUIRED BY KRS 217.285</b>					
<input type="checkbox"/> YES <input type="checkbox"/> NO					
<b>Consumer Advisory</b>					
26	IN	2	CONSUMER ADVISORY PROVIDED FOR RAW & UNDERCOOKED FOODS	2	2
<b>Highly Susceptible Population</b>					
27	IN	2	PASTEURIZED FOOD USED; PROHIBITED FOODS NOT OFFERED	2	2
<b>Chemicals</b>					
28	IN	2	FOOD ADDITIVES, APPROVED AND PROPERLY USED	2	2
29	IN	2	TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED	2	2
<b>Conformance with Approved Procedures</b>					
30	IN	2	COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS & HACCP PLAN	2	2

**GOOD RETAIL PRACTICES**  
 Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status	FS1	R2	Compliance Status	FS1	R2
<b>Safe Food and Water</b>					
31	OUT	2	PASTEURIZED EGG AND MILK PRODUCTS USED WHEN REQUIRED	2	2
32	OUT	2	WATER AND ICE FROM AN APPROVED SOURCE	2	2
33	OUT	2	VARIANCE OBTAINED FOR SPECIALIZED PROCESSING METHODS	2	2
<b>Food Temperature Control</b>					
34	OUT	1	Proper cooling methods used; adequate equipment for temperature control	1	1
35	OUT	1	Plant food properly cooked for hot holding	1	1
36	OUT	1	Approved thawing methods used	1	1
37	OUT	1	Thermometers provided and accurate	1	1
<b>Food Identification</b>					
38	OUT	1	Food properly labeled; original container	1	1
<b>Prevention of Food Contamination</b>					
39	OUT	1	Contamination prevented during food preparation, storage and display	1	1
40	OUT	1	Personal cleanliness; hair restraints	1	1
41	OUT	1	Wiping cloths: properly used and stored	1	1
42	OUT	1	Washing fruits and vegetables	1	1
<b>Postings and Compliance</b>					
43	OUT	1	Posted: Permit/Inspection/Hand washing	1	1
<b>Proper Use of Utensils</b>					
44	OUT	1	In-use utensils, properly stored	1	1
45	OUT	1	Utensil, equipment and linens: properly stored, dried, handled	1	1
46	OUT	1	Single use/single service articles: properly stored, used	1	1
47	OUT	2	GLOVES USED PROPERLY	2	2
<b>Utensils, Equipment and Vending</b>					
48	OUT	2	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	2	2
49	OUT	1	Ware washing facilities: installed, maintained, used, test strips	1	1
50	OUT	1	Nonfood-contact surfaces clean	1	1
<b>Water, Plumbing and Waste</b>					
51	OUT	1	Hot and cold water available; adequate pressure; plumbing maintained	1	1
52	OUT	2	PLUMBING INSTALLED; PROPER BACKFLOW DEVICES	2	2
53	OUT	2	SEWAGE AND WASTEWATER PROPERLY DISPOSED	2	2
<b>Physical Facilities</b>					
54	OUT	1	Toilet facilities: properly constructed, supplied, cleaned	1	1
55	OUT	1	Garbage/refuse properly disposed; facilities maintained	1	1
56	OUT	1	Physical facilities installed, maintained and clean	1	1
57	OUT	1	Adequate ventilation and lighting	1	1
58	OUT	2	INSECTS, RODENTS AND ANIMALS NOT PRESENT	2	2

E-mail address: Received by (Signature) *Deana M Goldson* Date *2/25/20* Inspector (Signature) *[Signature]* Date *2-25-2021*

