

**LAFAYETTE COUNTY HEALTH DEPARTMENT FOOD ESTABLISHMENT
PUBLIC HEALTH PRIORITY WORKSHEET**

ESTABLISHMENT NAME

LOCATION

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1 Previous involvement in foodborne illness	
2 Repeat critical item from the previous routine inspection	
3 Potentially hazardous food(PHF) items served or manufactured	
4 PHFs held longer than 4 hours , cooled, and /or re-heated/re-served	
5 Buffet or salad bar	
6 Food handled in multiple steps during preparation	
7 > 150 meals or patrons per day	
8 No in-house food safety monitoring program or HACCP policies.	
ONE POINT FOR EACH BOX CHECKED	

		# of points	PHP	
>1 year Existing		1--2	LOW	
		3--5	MEDIUM	
		6+	HIGH	
<1 year New		0--1	LOW	
		2	MEDIUM	
		3+	HIGH	

COMMENTS:

EPHS

DATE