1. Assures immediate correction of high risk violations
2. Assures correction of immediately correctable low risk violations
3. Establishes compliance dates for other violations
4. Assigns compliance status

14-17: Works with operator to review Inspection Report

18-19: Signs report

1. Follows through on correction of “immediate” violations
2. Introduces self
3. Provides photo ID
4. Explains type of inspection to be conducted

**FOLLOW UP**

1. Schedules next inspection
2. Assures that the operator completes all corrective actions in a timely manner

**CLOSE INSPECTION REPORT**

**IMMEDIATE CORRECTIVE ACTION**

1. Determines food work and food facility compliance with Food Code
2. Documents violations—**Food Establishment Inspection Report**
3. Educates workers about illness risk and Food Code requirements
4. Observes food workers in action
5. Determines food flow and preparation procedures
6. Asks questions

**COMPLIANCE PLAN**

**EDUCATION**

**INSPECTION**

**INTRODUCTION**

**ARRIVAL**