**Stanly County Marking Instructions**

**Retail Food Program Database of Foodborne Illness Risk Factor (RFPDFIRF)**

# Data Collection Form

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 Date:

 Time In: Time Out: Inspector:

 Data Collected During:

 Establishment: Manager:

 Physical Address:

 City Industry Segment:

 State: Zip: County: Facility Type:

**Certified Food Protection Manager: YES NO**

**YES** marking indicates that the food protection manager present
at the time of inspection who has been certified through a CFP recognized program *(includes ServSafe, Thompson Prometric (formally Experior Assessment), National Registry of Food Safety Professionals, and Dietary Managers Association)*

**NO** marking indicates that there are NO certified food protection managers in the establishment at the time of inspection OR certification has been obtained through a program NOT recognized by the Conference for Food Protection.

45F is the cold holding requirement for this jurisdiction.

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**STATUS OF OBSERVATIONS:**

**IN** = Item found in compliance (**IN** Compliance marking must be based on actual observations)

**OUT** = Item found out of compliance (**OUT** of Compliance marking must be based on actual observations)

**NO** = Notobservable (**NO** marking is made when the data item is part of the establishment’s
 operation or procedures **OR** is seasonal and is not occurring at the time of the inspection)

**NA** = Not applicable (**NA** marking is made when the data item is NOT part of the establishment’s operation ot
 procedures)

 **CDC RISK FACTORS**

 \*\*CDC RISK FACTOR ‑ FOODS FROM UNSAFE SOURCE\*\*

 **Food Source**

 **STATUS** **1. Approved Source**

**\_\_\_\_\_\_\_\_** **A. All food from Regulated Food Processing Plants/ No home prepared/canned foods**

***NOTE: This data item includes approved sources for FISH.***

**IN / OUT** This item should be marked either IN or OUT. If it is marked out of compliance make notes as to why it is out of compliance.

**\_\_\_\_\_\_\_\_** **B. All Shellfish from NSSP listed sources. No recreationally caught shellfish received or sold**

***NOTE: This data item DOES NOT include approved sources for FISH. This item is specific to approved sources of shellfish (oysters, mussels, and clams). All other seafood would be captured under data item 1A.***

**IN / OUT** This item may be marked either IN or OUT. If it is marked out of compliance make notes as to why it is out of compliance.

 **NA** This item **is** marked N.A. if no shellfish are sold at the establishment.

**\_\_\_\_\_\_\_\_ C. Game, wild mushrooms harvested with approval of Regulatory Authority**

**IN / OUT** This item may be marked either IN or OUT If it is marked out of compliance make notes as to why it is out of compliance.

**NA** This item is marked N.A. if no game or wild mushrooms are sold at the establishment.

**NO** This item is marked N.O. if no game or wild mushrooms are in the facility at the time. Mark **NO** if game/ wild mushrooms are a seasonal or occasional menu item but are not being used at the time of inspection.

**STATUS** **2. Receiving / Sound Condition**

**\_\_\_\_\_\_\_\_** **A. Food received at proper temperatures/ protected from contamination during transportation and receiving/food throughout the establishment is safe, unadulterated.**

**IN / OUT** This item may be marked IN or OUT of compliance on any one of the listed items. If the food is safe and unadulterated during the inspection, but you are not able to check any temperatures of food during receiving or are not able to determine the condition of foods transported, mark the item IN compliance with an explanation on the lines below as to what the IN represents. If one or all the listed items are OUT of compliance, make appropriate notes as to why the item is marked out of compliance.

**STATUS 3. Records**

**\_\_\_\_\_\_\_\_** **A. Shell stock tags/labels retained for 90 days from the date the container is emptied.**

**IN / OUT** This item may be marked IN or OUT of compliance with notes made concerning the reason it is marked OUT of compliance.

**NA** This item ismarked N.A. if shell stockis not used in the establishment.

**NO** This item is marked N.O. when shellstock is a seasonal or occasional item and has not been sold or used within the establishment within the past 90 days or you were unable to determine from invoices or purchases records whether shellstock was used or sold within the past 90 days.

**\_\_\_\_\_\_\_\_** **B. As required, written documentation of parasite destruction maintained for 90 days for fish products.**

**IN / OUT** This item may be marked IN or OUT of compliance with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N.A. if these types of fish products are not used in the establishment.

**NO** This item may be marked N.O. if fish products of this type are a seasonal or occasional item and no fish products of this type are in the facility during visit and you are unable to determine compliance through purchase records, on-site documentation, or invoices.

**\_\_\_\_\_\_\_\_** **C. CCP monitoring records maintained in accordance with HACCP plan, when required.**

***NOTE: This data item includes whether or not the establishment has a HACCP plan for an approved variance and whether the establishment is following the procedures in the approved HACCP plan. Also included is whether a HACCP plan for ROP with 2 barriers includes the information listed in 3-502.12.***

**IN / OUT** This item may be marked IN or OUT of compliance with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N.A. if these types of records are not required for the operation of the establishment.

**STATUS 4.** **Proper Cooking Temp. Per PHF**

*NOTE:* *Cooking temperatures must be taken to make a determination of compliance or non‑compliance. Do not rely upon discussions with managers or cooks to make a determination of compliance or non‑compliance. If one food item is found out of temperature it must be marked as OUT of compliance*. *Whether or not the establishment has an approved consumer advisory is irrelevant to this assessment. If the establishment has an OUT OF COMPLIANCE temperature, mark the data item OUT even if the establishment has a consumer advisory.*

 **\_\_\_\_\_\_\_\_ A. Raw shel**l **eggs broken for immediate service cooked to 145F for 15 seconds, raw shell eggs not prepared for immediate service cooked to 155F for 15 Seconds.**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item **is** marked N.A., when raw shell eggs are not used in the establishment, including raw shell eggs not used in recipes**.**

**NO** This item is marked N.O. if raw shell eggs are used in the establishment, but you are unable to determine the cooking temperature.

**\_\_\_\_\_\_\_\_** **B. Comminuted Fish. Meats, Game Animals (commercially raised) cooked to 155F for 15 seconds**

**IN / OUT** This item may be marked IN or OUT of compliance for one or all of the types of meat, with notes made concerning the reason if it is OUT of compliance.

**NA** This item is marked N.A. if NO comminuted meats are used in the establishment.

**NO** This item is marked N.O. if one or more types of meat are used, but you are unable to determine the cooking temperature for any of them.

**\_\_\_\_\_\_\_\_** **C. Roasts, including formed roasts. are cooked to 130F for 112 minutes or as chart specified and according to oven parameters per chart**

**IN / OUT** This item may be marked IN or OUT of compliance for one or all of the types of meat, with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N.A., when roasts or formed roasts are not cooked in the establishment

**NO** This item is marked N.O. if one or more of these meat items are used, but you are unable to determine the cooking temperature for any of them.

**\_\_\_\_\_\_\_\_** **D. Poultry; stuffed fish. meat, pasta, poultry, ratites, or stuffing containing fish, meat, poultry or ratites cooked to 165F for 15 seconds**

**IN / OUT** This item may be marked IN or OUT of compliance for one or all of the types of poultry/ meat/ratites or stuffed items with notes made concerning the reason it is OUT of compliance.

**NA** This item is marked N.A. if NO poultry / meat / ratites or stuffed items are used in the establishment.

**NO** This item is marked N.O. if one or more items are used, but you are unable to determine the cooking temperature for any of them.

 **\_\_\_\_\_\_\_\_** **E. Wild game animals cooked to 165F for 15 seconds**

**IN / OUT** This item may be marked IN or OUT of compliance with notes made concerning the reason it is OUT of compliance.

**NA** This item is marked N.A. if NO wild game animals are used in the establishment.

**NO** This item is marked N.O. if wild game animals are used, but you are unable to determine the cooking temperature for any of them.

**\_\_\_\_\_\_\_\_ F. Raw animal foods cooked in microwave are rotated, stirred, covered, and heated to 165F.**

**Food is allowed to stand covered for 2 minutes after cooking.**

**IN / OUT** This item may be marked IN or OUT of compliance with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N.A. if raw animal foods are not cooked in a microwave.

**NO** This item is marked N.O. if raw animal foods are cooked in a microwave but you are unable to determine the cooking temperatures during your inspection.

**\_\_\_\_\_\_\_\_** **G. Ratites and injected meats are cooked to 155F for 15 seconds.**

***NOTE: The cooking of all beefsteaks is assessed under data item 4H (145 F for 15 seconds) unless you have documentation or determine through visual observations that the beefsteaks have been injected or mechanically-tenderized. If you have documentation or determine through visual observations that the beefsteaks have been injected or mechanically-tenderized, mark under 4G.***

**IN / OUT** This item may be marked IN or OUT of compliance for one or all of the foods listed, with notes made concerning the reason it is marked OUT of compliance. (Note; Pork observed cooked between 145 and 155, would be marked OUT here, but marked IN under supplemental item number 17. Please make notes in the comments section.)

**NA** This item is marked N.A. if NONE of the listed foods are cooked in the establishment

**NO** This item is marked N.O. if one or more of the listed foods are cooked in the establishment, but you are unable to determine the cooking temperature during your visit.

**\_\_\_\_\_\_\_\_ H. All other PHF cooked to 145F for 15 seconds.**

***NOTE: This data item includes cooking of fish, commercially-raised game animals, and beefsteaks unless you have documentation or determine through visual observations that the beefsteaks have been injected or mechanically-tenderized. If you have documentation or determine through visual observations that the beefsteaks have been injected or mechanically-tenderized, mark under 4G.***

**IN / OUT** This item may be marked IN or OUT of compliance with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N.A. if no other PHF foods are cooked in the establishment

**NO** This item is marked N.O. if you are unable to determine the cooking temperature of any food, but it should be a rare occurrence. You should arrange your inspection time to be able to observe the cooking process and be able to record the cooking temperatures accordingly.

**STATUS** **5. Rapid Reheating For Hot Holding**

**\_\_\_\_\_\_\_\_ A. PHF that is cooked and cooled on premises is rapidly reheated to 165F for 15 seconds**

 **for hot holding**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item **is** marked N.A. if foods are not held over for a second service.

**NO** This item **is** marked N.O. if foods are held over for a second service, but you are unable to check the reheating procedure. Do not depend on discussions with management or cooks to make a determination on this item.

**\_\_\_\_\_\_\_\_ B. Food reheated in a microwave is heated to 165F or higher.**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N.A. if foods are not reheated in a microwave in the establishment.

**NO** This item is marked N.O. if foods are reheated in a microwave but you were unable to make a determination of compliance.

**\_\_\_\_\_\_\_\_** **C. Commercially processed ready to eat food reheated to 135F or above
 for hot holding.**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N.A. if commercially processed ready to eat foods are not reheated in the establishment.

**NO** This item **is** marked N.O. if commercially processed ready to eat foods are reheated in the establishment. but you were unable to make a determination of compliance.

**\_\_\_\_\_\_\_\_ D. Remaining unsliced portions of roasts are reheated for hot holding using minimum oven parameters.**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N A. if remaining unsliced portions of beef roasts are not used or reheated in the establishment.

**NO** This item is marked N O if remaining unsliced portions of beef roasts are reheated in the establishment, but you were unable to make a determination of compliance.

*RISK FACTOR ‑ IMPROPER HOLD\*\**

**LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN**

***NOTE:*** ***Production documents, as well as statements from managers, the PIC, and employees regarding the time the cooling process was initiated, may be used to supplement actual observations.***

**STATUS 6. Proper Cooling Procedure**

**\_\_\_\_\_\_\_\_ A. Cooked PHF is cooled from 135F to 70F within 2 hours and from 135F to 41F or below within 6 hours.**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**NA**  This item is marked N.A. if the establishment is a cook‑serve establishment type or does not cook or reheat food.

**NO** This item is marked N.O. if the establishment cools cooked PHF, but you were unable to observe cooling during the inspection. Also mark NO if you are uncertain whether food that is cooling during the inspection will cool within the appropriate timeframe.

**\_\_\_\_\_\_\_\_** **B. PHF is cooled to 41F or below within 4 hours (from ambient temp. ingred.)**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N.A. if the establishment has no PHF that are prepared from ambient temp. ingredients

**NO** This item is marked N.O. if such foods are prepared, but you were unable to make a determination of compliance.

**\_\_\_\_\_\_\_\_** **C. Foods received at a temperature according to Law are cooled to 41F within 4 hours.**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N.A. if the establishment does not receive shellstock, milk or other products that have a transport temperature above 41 F.

**NO** This item is marked N.O. if the establishment receives shellstock, milk or other products that have a transport temperature above 41 F, but delivery of these food items does not occur during the inspection.

**STATUS 7. Cold Hold**

***NOTE: If one product is found out of temperature the item is marked OUT of compliance. Please record ALL temperatures taken, even those that are IN COMPLIANCE.***

**\_\_\_\_\_\_\_\_** **A. PHF is maintained at 41F or below. except during preparation, cooking, cooling or when time is used as a public health control.**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**STATUS 8. Hot Hold**

***NOTE:*  *If one product is found out of temperature the item is marked OUT of compliance. Please record OUT of compliance temperatures***

**\_\_\_\_\_\_\_\_** **A. PHF is maintained at 135F or above, except during preparation, cooking, or cooling or when time is used as a public health control.**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N.A. if there is no PHF hot holding in the establishment.

**NO** This item is marked N.O. only in rare instances, when you are unable to determine compliance. Inspections should be conducted during a time when hot holding temperatures can be taken.

**\_\_\_\_\_\_\_\_** **B. Roasts are held at a temperature of 130F or above**

**IN / OUT** This item may be marked IN or OUT of compliance. with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N.A. if roast is not a menu item.

**NO** This item is marked N.O. only when you are unable to determine compliance. Inspections should be conducted during a time when hot holding temperatures can be taken.

**STATUS 9. Time**

**\_\_\_\_\_\_\_\_ A. Ready to eat, PHF, held for more than 24 hours is date marked as required (prepared on site)**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N.A. if there are no RTE PHF held for more than 24 hours

**NO** This item is marked N.O. when RTE PHF are held for more than 24 hours and you are unable to determine compliance. Do not depend on information from managers or cooks.

**\_\_\_\_\_\_\_\_** **B. Discard RTE, PHF and/or opened commercial container exceeding 7 days at < 41○ F**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked NA, such as when there is no RTE, PHF prepared-on-premises, or opened commercial container held for more than 24 hours.

**NO** This item is marked N.O. if no date marking is done in the establishment and you are unable to determine compliance based on other information provided by PIC, manager or employees.

**\_\_\_\_\_\_\_\_ C. Opened commercial container of prepared ready to eat, PHF, is date marked as
 required.**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N.A. if there are no commercially prepared RTE PHF held.

**NO** This item is marked N.O. when commercially prepared RTE PHF are date marked and you are unable to determine compliance. Do not depend on information from managers or cooks.

**\_\_\_\_\_\_\_\_ D. When only time is used as a public health control, food is cooked and served within 4 hours as required.**

**IN / OUT** This item may be marked IN or OUT of compliance. with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked N.A. if time is not used as a public health control.

**NO** This item is marked N.O. when time is used for a public health control and you are unable to determine compliance. Do not depend on information from managers or cooks.

## RISK FACTOR‑CONTAMINATED EQUIPMENT\*\*

**PROTECTION FROM CONTAMINATION**

**STATUS 10. Separation / Segregation / Protection**

**\_\_\_\_\_\_\_\_ A. Food is protected from cross contamination by separating raw animal foods from raw ready to eat food and by separating raw animal foods from cooked ready to eat food.**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked NA, such as when there is a vegetarian menu or only commercially pre-cooked animal foods are used.

**NO** This item is marked NO when raw animal foods are used or served seasonally and you are
unable to determine compliance.

**\_\_\_\_\_\_\_\_** **B. Raw animal foods are separated from each other during storage, preparation, holding, and display.**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**NA** This item is marked NA, when there are NO raw animal foods used or only one raw animal
species is used

**NO** This item is marked NO when raw animal foods are used or served seasonally and you are
unable to determine compliance.

**\_\_\_\_\_\_\_\_** **C. Food is protected from environmental contamination.**

***NOTE: This data item includes*** *3-302.11(A)(4-6) Packaged and Unpackaged Food – Separation, Packaging, and Segregation 3-304.11(B) Food Contact with Equipment and Utensils.*

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**\_\_\_\_\_\_\_\_** **D. After being served or sold to a consumer, food is not re‑served.**

***NOTE: If the establishment serves exposed food items such as bread to the public, but you do not observe food being re-served, then marked this item IN. For an OUT to be marked, an actual observation of previously served exposed food being reserved must be made***

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

**STATUS 11. Food Contact Surfaces**

***NOTE: This item will require some judgment to be used when marking this item IN or OUT of compliance. This item should be marked OUT of compliance if observations are made that supports a pattern of non‑compliance with this item. One dirty utensil, food contact surface or one sanitizer container without sanitizer would not necessarily support an OUT of compliance mark. You must provide notes concerning an OUT of compliance mark on this item.***

**\_\_\_\_\_\_\_\_** **A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use**

**IN / OUT** This item may be marked IN or OUT of compliance. with notes made concerning the reason if it is marked OUT of compliance.

*\*\*CDC RISK FACTOR‑POOR PERSONAL HYGIENE\*\**

**PERSONNEL**

 **STATUS 12. Proper, Adequate Handwashing**

*NOTE: Maximum effort must be made to observe all sections of PERSONNEL.*

**\_\_\_\_\_\_\_\_ A. Hands are clean and properly washed when and as required.**

***NOTE: Lack of soap and drying device(s) is marked under item 15B. 12A is specific to the actual observation of handwashing.***

 **IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance. This item must be marked OUT of compliance if one person is observed with dirty hands or hands that have not been properly washed as required.

NO This item may be marked N.O. for retail operationsonly in the case where no food workers are present to observe.

### STATUS 13. Good Hygienic Practices

**\_\_\_\_\_\_\_\_** **A. Food Employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single‑service or single‑use articles**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance. This item must be marked OUT of compliance if one person is observed to be out of compliance with this item.

NO This item may be marked N.O. for retail operations only in the case where no food workers are present, i.e.produce department.

**STATUS 14. Prevention of Contamination From Hands**

**\_\_\_\_\_\_\_\_** **A. Employees do not contact exposed, ready to eat food with their bare hands.**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance. This item must be marked OUT of compliance if one person is observed to be out of compliance with this item.

**NA** This item may be marked N.A. for facilities that do not prepare ready-to-eat foods, such as retail meat or seafood department.

**NO** This item may be marked N.O. for retail operations that prepare ready-to-eat foods only in the case where no food workers are present.

 **STATUS 15. Handwash Facilities**

**\_\_\_\_\_\_\_\_** **A. Handwash facilities conveniently located and accessible for employees.**

**IN / OUT** This item may be marked IN or OUT of compliance. with notes made concerning the reason if it is marked OUT of compliance.

**\_\_\_\_\_\_\_\_** **B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices**

*NOTE: Lack of soap and drying device(s) is marked under item 15B. Handwashing practices are marked 12A.*

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance.

*\*\*CDC RISK FACTOR ‑ OTHER\*\**

**FOREIGN SUBSTANCES**

**STATUS 16. CHEMICAL**

**\_\_\_\_\_\_\_\_** **A. If used, only approved food or color additives. Sulfites are not applied to fresh fruits and vegetables intended for raw consumption.**

 *NOTE: For the study, only consider use of approved food additives that have threshold limits noted in the CFR or use of unapproved food additives. Use of food additives that are considered GRAS is not considered.*

**IN** This item is marked IN compliance if the establishment uses approved additives and uses them properly.

**OUT** This item is marked OUT of compliance if unapproved additives are found on premises or approved additives are found but they are used improperly, i.e. sulfites on fresh fruits & vegetables.

**NA** This item is marked N.A. if the food establishment does not use any additives or if only GRAS food additives are used.

**\_\_\_\_\_\_\_\_** **B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items properly identified, stored and used.**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance. It may be marked OUT of compliance for improper storage or use of any one of the listed items.

**\_\_\_\_\_\_\_\_** **C. Poisonous or toxic materials held for retail sale are properly stored.**

**NOTE: This item is always marked NA for all facility types except PRODUCE. All violations of this data item are captured under the PRODUCE facility type ONLY.**

**IN / OUT** This item may be marked IN or OUT of compliance, with notes made concerning the reason if it is marked OUT of compliance. It may be marked OUT of compliance for improper storage or use of any one of the items.

**NA** This item may be marked N.A. if the establishment does not hold 'poisonous or toxic materials for retail sale'.