

RATING ANALYSIS RECAP



Report #: _____
 Location: _____

Review Person: _____
 Date: _____

MOST SIGNIFICANT ITEMS IN EACH CATEGORY:

- A.
- B.
- C.
- D.
- E.

ITEM CLASSIFICATION

Category	Report Deficiencies by item #	(200) No Issues Observed	(180-195) Minor Issues Noted	(160-175) Potential Hazard/ Improvement Needed	(140-155) Serious items	(≤ 135) Unsatisfactory items	Reviewer's Score	
OP								
MS								
CP								
IPM								
AP								
							TOTAL SCORE	

OP=Operational Methods and Personnel Practices
 MS=Maintenance for Food Safety

CP=Cleaning Practices
 IPM=Integrated Pest Management

AP=Adequacy of Prerequisite and Food Safety Programs