

Food service establishment inspection reports (GRS-561)

Utah General Retention Schedule

Description

These are reports on inspections of food service establishments to ensure that proper methods of food preparation and sanitation are followed. These inspections are authorized under UCA 26-15a-107 (2008), 26A-1-113 (2011), 26A-1-114(1)(g) (2011). These reports include the name and address of the owner; name of the establishment; inspection purpose (follow-up, regular, etc); the date by which identified violations must be corrected; inspector's comments; and results of the inspection of food, food protection, personnel, food equipment and utensils, water, wastewater, plumbing, toilet and hand washing facilities, solid waste disposal, insect/rodent/animal control, floors, walls, and ceilings, lighting, ventilation, dressing rooms, other operations, living quarters/laundry; the rating score; and inspector's name.

Retention and Disposition

Retain for 4 years, and then destroy records.

Appraisal

These records have administrative value(s).

Appraisal Note

Value of records is based on their usefulness for carrying out the agency's current business.

Categories

Health

Effective

12/1992

Previous Schedule Number

CO-25-39