

SPRING INTO ACTION WITH WEBEHRS

Save time with new "Search for Deficiencies" feature for easier report writing

Available now on the survey page

Select the "Search for Deficiencies" button, and a popup window will emerge, allowing you to explore deficiencies using various filters

You have 4000 characters left.

Save InProcess and Refresh Search for Deficiencies

Survey Form - Each Line Must Have A Selection

Line	In	Out	N/A	N/O	Description	COS	Repeat
1	<input type="checkbox"/>	<input type="checkbox"/>			Person in charge present, demonstrates knowledge, and performs duties		Updated After Saving
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Certified Food Protection Manager 2022		
3	<input type="checkbox"/>	<input type="checkbox"/>			Management, food employee and conditional employee; knowledge, responsibilities and reporting		

Deficiency Search

Survey Type: FDA 2022 Food Survey Deficiency Code:

Line #/Description: All Deficiency Description: Search Clear

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Line #/Description	Code	Deficiency Description
1 - Person in charge present demonstrates knowledge, and perfor...	2-101.11	Assignment [Pf]
1 - Person in charge present demonstrates knowledge, and perfor...	2-103.11(A)-(P)	Person-In-Charge-Duties [Pf]
1 - Person in charge present demonstrates knowledge, and perfor...	2-102.11(A)(B)	Demonstration {also includes 2-102.11(C)(1),(4)-(16)} [Pf]
2 - Certified Food Protection Manager 2022	2-102.12(A)	Certified Food Protection Manager 2022
3 - Management, food employee and conditional employee; knowledg...	2-102.11(C2)	Demonstration {also includes (3) and (17)} [Pf]
3 - Management, food employee and conditional employee; knowledg...	2-201.11(A)	Responsibility of Permit Holder, Person in Charge, and Conditional Employees {also includ
3 - Management, food employee and conditional employee; knowledg...	2-103.11(O)	Person in Charge-Duties [Pf]
4 - Proper use of restriction and exclusion	2-201.11(D)(F)	Responsibility of Permit Holder, Person in Charge, and Conditional Employees-Responsib

Search by Description:

Deficiency Search

Survey Type: FDA 2022 Food Survey Deficiency Code:

Line #/Description: All Deficiency Description: Search Clear

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Line #/Description	Code	Deficiency Description
6 - Proper eating, tasting, drinking, or tobacco products use	3-301.12	Preventing Contamination When Tasting [P]
9 - No bare hand contact with RTE food or a pre-approved alterna...	3-301.11	Preventing Contamination from Hands [P][Pf]
39 - Contamination prevented during food preparation, storage and...	3-306.11	Food Display-Preventing Contamination by Consumers
39 - Contamination prevented during food preparation, storage and...	3-307.11	Miscellaneous Sources of Contamination
39 - Contamination prevented during food preparation, storage and...	3-305.11	Food Storage-Preventing Contamination from the Premises
44 - Utensils, equipment and linens; properly stored, dried, hand...	4-904.11	Kitchenware and Tableware-Preventing Contamination
45 - Single-use/single-service articles; properly stored, used	4-904.11	Kitchenware and Tableware-Preventing Contamination
47 - Food and non-food contact surfaces cleanable, properly desig...	4-401.11	Equipment, Clothes Washers, Dryers and Storage Cabinets, Contamination Prevention Location
55 - Physical facilities installed, maintained, and clean	4-401.11(C)	Equipment, Cloths Washers and Dryers, and Storage Cabinets, Contamination Prevention
55 - Physical facilities installed, maintained, and clean	6-501.15	Cleaning Maintenance Tools, Preventing Contamination [Pf]

Search by Line #/Description:

Deficiency Search

Survey Type: FDA 2022 Food Survey Deficiency Code:

Line #/Description: Deficiency Description: Search Clear

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Line #/Description	Code	Deficiency Description
39 - Contamination prevented during food preparation, storage and...	3-305.11	Food Storage-Preventing Contamination from the Premises
39 - Contamination prevented during food preparation, storage and...	3-307.11	Miscellaneous Sources of Contamination
39 - Contamination prevented during food preparation, storage and...	3-306.11	Food Display-Preventing Contamination by Consumers

Search by Deficiency Code:

Deficiency Search

Survey Type: FDA 2022 Food Survey Deficiency Code: Search Clear

Line #/Description: All Deficiency Description:

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Line #/Description	Code	Deficiency Description
10 - Adequate handwashing sinks properly supplied and accessible	6-301.11	Handwashing Cleanser, Availability [Pf]
10 - Adequate handwashing sinks properly supplied and accessible	6-301.14	Handwashing Signage
10 - Adequate handwashing sinks properly supplied and accessible	6-301.13	Handwashing Aids and Devices, Use Restrictions
10 - Adequate handwashing sinks properly supplied and accessible	6-301.12	Hand Drying Provision [Pf]

Discover more...register for training

WebEHRS Webinar
16 May 2024
3PM ET

WebEHRS 101 [in-person only]
29 July – 02 Aug 2024
Albuquerque, NM