

Items to be consider during inspections of Food Establishments:

Demonstration of Knowledge

1. Correct response to questions

Employee Health

2. Exclusion, restriction and reporting

Good Hygienic Practices

3. Eating, tasting, drinking, or tobacco use
4. Discharge from eyes, nose, or mouth

Control of Hands as a Vehicle of Contamination

5. Clean hands, properly washed
6. Bare hand contact with ready-to-eat foods
7. Handwashing facilities

Approved Source

8. Food obtained from approved source
9. Receiving temperature / condition
10. Records: shellstock tags, parasite destruction, required HACCP plan

Protection from Contamination

11. Food segregated, separated and protected
12. Food contact surfaces clean and sanitized
13. Warewashing, sanitization, frequency, methods
14. Returned / reservice of food
15. Discarding / reconditioning unsafe food
16. Controlling pests

Potentially Hazardous Food

Time / Temperature

17. Proper cooking, time and temperature
18. Reheating for hot holding
19. Cooling / Thawing
20. Hot holding
21. Cold Holding
22. Date marking and disposition
23. Time as a public health control (procedures / records)

Consumer Advisory

24. Consumer advisory for raw or undercooked food

Highly Susceptible Populations

25. Pasteurized foods used, avoidance of prohibited foods

Chemical, Poisonous or Toxic Materials

26. Additives / approved, unapproved
27. Toxic substances properly identified, stored, used

Conformance with Approved Procedures

28. Compliance with variance and HACCP plan

The following items will also be checked along with documentation of services if applicable:

- Food and non-food contact surfaces — Construction, cleanable, usage
- Plant food cooking
- Storage of equipment, utensil, linens, & single-service / single-use articles
- Liquid waste disposal

- Toilet facilities
- Physical facilities
- Unnecessary exposure of utility lines
- Garbage and refuse disposal
- Specialized processing methods
- Equipment for temperature control
- Food utensils/ in-use
- Contract with trash or solid waste service vendor
- Personal cleanliness
- Thermometers
- Contract with liquid / grease collections service vendor
- Food labeled/ condition
- Wiping cloths
- Other _____