

Health Inspections Don't Panic! Always Food Safe Has You Covered

a part of the cooking process?

Utilizing this checklist to get prepared for you health inspection will help you feel more prepared - plus it's good practice to get in the habit of doing this regularly! We have your back!

Food Temperature Control

zone (41°F to 135°F [5°C to 57°C])?

Are you holding hot TCS food at 135°F (57°C) or Are temperature logs kept for receiving, storing, higher? cooking, and holding food? Are you holding hot TCS food at 135°F (57°C) or Are you checking whether food is being cooked to higher? the required minimum internal temperature? • Poultry (including whole or ground chicken, turkey, Is food being cooled from 135°F to 70°F (57°C to or duck) 21°C) within 2 hours, and then from 70°F to 41°F 165°F (74°C) for <1 second (Instantaneous) (21°C to 5°C) or lower in the next four hours? • Ground meat (including beef, pork, and other meat) and shell eggs that will be hot-held for service 155°F ☐ Is food being reheated for hot holding to 165°F (68°C) for 17 seconds (74°C) for 15 seconds within 2 hours? • Seafood (including fish, shellfish, and crustaceans) and shell eggs for immediate service 145°F (63°C) for 15 seconds Are your thermometers calibrated regularly? • Pork, beef, veal, and lamb - Steaks or chops 145°F (63°C) for 15 seconds Is food being stored at the proper temperature? - Roasts 145°F (63°C) for 4 minutes • Is TCS food being stored at an internal • Food from plants (including fruit, vegetables, temperature of 41°F(5°C) or lower? grains, and • Is frozen food being stored at temperatures that legumes) that will be hot-held for service 135°F will keep it frozen? (57°C) Is food being properly thawed under refrigeration, ☐ Is food being received, stored, and prepped at submerged under cold running water, in the temperatures outside of the temperature danger microwave (if cooked immediately afterwards), or as

Food Storage

- Is food being labeled with a common name and date marked with a use-by date?
- ☐ Is food being stored away from walls and at least six inches (15cm) off the floor?
- Is food being stored in food-grade containers?
- Are raw and ready-to-eat foods being stored separately OR in the following order from top to bottom?
 - Ready-to-eat food
 - Seafood
 - Whole cuts of beef and pork
 - Ground meat and ground fish
 - Whole and ground poultry
- Are you throwing out food that is:
 - In a container or package that is not marked with the day or date by which it should be sold, eaten, or thrown out?
 - Incorrectly marked with a day or date that exceeds a safe time-temperature combination (e.g., a date beyond seven storage days)?
- ☐ Is food being stored in first-in, first-out (FIFO) order?

Food Preparation

Are food handlers aware and up to date on potential hazards and cross contamination prevention?
 Is produce being washed before cutting it, cooking it, or combining it with other ingredients?
 Is food being checked for naturally occurring physical hazards before being served (e.g., bones, seeds)?
 Is bare-hand contact with ready-to-eat food being prevented by using single-use gloves or utensils when handling it?
 Is designated equipment (e.g., cutting boards and utensils) being used when preparing different foods?
 Are protocols in place if a contamination or suspected contamination occurs?

Employee Hygiene

- How, when, and where are employees washing their hands?
 Are there hand washing signs posted in the bathroom and in sanitation stations?
- Are employees wearing single-use gloves and changing them when required when handling ready-to-eat foods?
- Are employees wearing clean uniforms, showering regularly, keeping fingernails clean, removing jewelry from hands and arms, and covering their wounds properly?
- Are employees eating, drinking, smoking, and chewing gum or tobacco in designated places only?

Do all sinks drain properly? Does your restaurant have separate sinks for handwashing, mop washing, and dishwashing? Are faucets at an adequate height above the sink to prevent backflow? Is plumbing in good repair and not Are floor drains clean and in good working leaking? order? Is there adequate, covered lighting throughout? Are cross-connection devices (vacuum) breakers, backflow preventers) working? Is there adequate ventilation throughout? Are bathrooms in good working order, clean, and only stocked with bathroom necessities (toilet paper, paper towels, soap)? **Cleaning & Sanitation** Are food-contact surfaces smooth, Is equipment clean, functioning, and durable, easy to clean and cleaned does it meet ANAB standards? according to requirements? Are chemicals and cleaning supplies Are eating utensils properly cleaned kept away from food surfaces when and sanitized after each use using in use? a three-compartment sink or commercial dishwashing machine? Are cleaners completely rinsed from equipment surfaces after cleaning? Do employees regularly remove trash from prep areas? Are chemicals properly labeled, stored Are trash cans regularly cleaned?

in a separate area from food storage,

and disposed of properly?

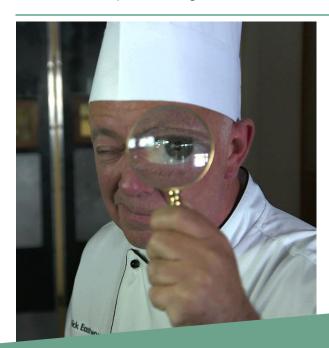
Facility Setup

Pest Control

- Are holes and cracks in walls sealed?
- Are dumpsters kept on a level surface, covered, and an adequate distance from the restaurant?
- Are trash cans covered when not in use?
- Are there visible signs of droppings, nests, or pest damage

Legal

- Do all food handlers have documented food safety training?
- ☐ Is proper legal signage posted?
- Have all suspected foodborne illness outbreaks been reported to the health department?





Your health inspection will be a breeze if this is looked at regularly with all staff members that may be part of your inspection.