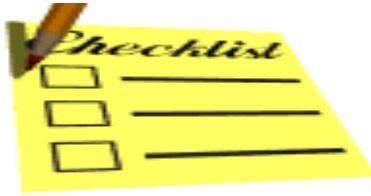


“Do Not Take Things For Granted”!!

Food Safety Self Inspection Form



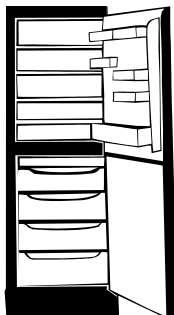
Dry Storage

- | | YES | NO |
|--|--------------------------|--------------------------|
| Is all food at least 6 inches off the floor? (so floor can be cleaned) | <input type="checkbox"/> | <input type="checkbox"/> |
| Are food storage shelves clean and in good repair? (to promote food safety) | <input type="checkbox"/> | <input type="checkbox"/> |
| Is food stored separately from personal items, cleaning & maintenance supplies? (to prevent mix-ups) | <input type="checkbox"/> | <input type="checkbox"/> |
| Are all foods kept covered? (to prevent contamination) | <input type="checkbox"/> | <input type="checkbox"/> |



Refrigerated Storage

- | | YES | NO |
|--|--------------------------|--------------------------|
| *Is raw meat stored below other food? (so it doesn't drip on ready-to-eat foods) | <input type="checkbox"/> | <input type="checkbox"/> |
| Are thermometers conspicuously placed in the warmest part of the unit? (where highest temperature can be read) | <input type="checkbox"/> | <input type="checkbox"/> |
| Is food covered? (to prevent accidental contamination) | <input type="checkbox"/> | <input type="checkbox"/> |
| Is food stored out from under unprotected? condensation lines (so nothing drips into it) | <input type="checkbox"/> | <input type="checkbox"/> |
| Are refrigerators at 40°F or below? (to keep cold-tolerant germs from growing) | <input type="checkbox"/> | <input type="checkbox"/> |
| Are freezers at 0°F or below? (to keep frozen foods from thawing) | <input type="checkbox"/> | <input type="checkbox"/> |



* Critical items are marked with an asterisk

Food Preparation

- | | YES | NO |
|--|--------------------------|--------------------------|
| *Are food prep sinks cleaned and sanitized before use? (to kill the bacteria in them) | <input type="checkbox"/> | <input type="checkbox"/> |
| *Are separate cutting boards used for raw meat and for other foods? (to prevent cross contamination) | <input type="checkbox"/> | <input type="checkbox"/> |
| *Is raw meat awaiting processing kept from being held at room temperatures for long periods? (to keep germs from growing) | <input type="checkbox"/> | <input type="checkbox"/> |
| *are potentially hazardous foods preheated rapidly to 165°F before being placed into hot holding units? (to kill off harmful bacteria) | <input type="checkbox"/> | <input type="checkbox"/> |
| *Is potentially hazardous food held below 40°F or above 140°F? (The danger zone where germs grow best) | <input type="checkbox"/> | <input type="checkbox"/> |
| *Is potentially hazardous food cooled under refrigeration in shallow trays, or in an Ice bath? (to reduce time in danger zone) | <input type="checkbox"/> | <input type="checkbox"/> |
| Are potentially hazardous foods properly thawed? (not at room temperature) | <input type="checkbox"/> | <input type="checkbox"/> |
| Are utensil handles stored out of the food product? (so they don't cross contaminate) | <input type="checkbox"/> | <input type="checkbox"/> |
| Are wiping cloths stored in a sanitizing solution? (to kill the germs they pick up) | <input type="checkbox"/> | <input type="checkbox"/> |
| Is a metal stemmed food probe thermometer with a range of 0 – 220°F provided? (for frequent temperature checks) | <input type="checkbox"/> | <input type="checkbox"/> |



Compliments of Food Talk (887) and Wayne County Environmental Health Department (919) 731-1174 or www.wchd.net

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Food Safety Self Inspection Form



Personal Hygiene

YES NO

*Are employees eating, drinking or smoking away from food preparation and utensil washing areas? YES NO

*Are food handlers washing hands routinely? YES NO

*Are employees with illnesses and infections restricted from handling food And utensils? (so they don't infect others) YES NO



Utensil Washing

YES NO

*Are utensils washed in detergent, rinsed In clear water and sanitized with the correct Concentration of chemical? (to kill bacteria) YES NO

Do hot water sanitizing machines have a Final rinse temperature of 180 F? (to sanitize the dishes) YES NO

Is there chemical sanitizing machines provide: 50 ppm chlorine? YES NO

Is tableware pre-soaked before washing? (to prevent contamination) YES NO

Are all utensils air dried? (to prevent contamination) YES NO

Is the 3-compartment sink operated as Follows: YES NO

1. Wash with hot soapy water in first basin;
2. Clear water rinse in the second;
3. Sanitize 2 minutes (min) in the third.

Are wash and rinse water kept clean? YES NO

Are test kits provided and used for monitoring The sanitizer concentrations? (so they don't lose their effectiveness) YES NO



General

YES NO

Are food contact surfaces cleaned and sanitized after each use? (to kill germs) YES NO

Are the gaskets and interiors of refrigerators Free of debris? (so germs can't feed on them) YES NO

Is the can opener blade free of food debris And metal shavings? YES NO

Are floors in good repair and free of dirt, Moisture and food debris? (where insects can breed and feed) YES NO

Are outside garbage container lids closed? (to Reduce attraction of rodents and other pests) YES NO

Is the garbage storage area clean? (to discourage insects and rodents) YES NO

Cleaning



Odds & Ends

YES NO

*Are toxic chemicals labeled and stored separately from food and utensils? YES NO

Is an area provided for personal belongings That is separate from utensils and food? (to cut down on cross contamination) YES NO

Are clean linens stored on clean dry surface? Are hand sinks equipped with soap and disposable towels? (for proper hand washing) YES NO

Are all lights shielded? (to keep broken glass From falling into food and to prevent cuts) YES NO

Date of Inspection _____

Person In Charge _____