

# “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)           

Are food storage shelves clean and in good repair? (to promote food safety)           

Is food stored separately from personal items, cleaning & maintenance supplies?  
(to prevent mix-ups)           

Are all foods kept covered?  
(to prevent contamination)           



### Refrigerated Storage

YES      NO

\*Is raw meat stored below other food?  
(so it doesn't drip on ready-to-eat foods)           

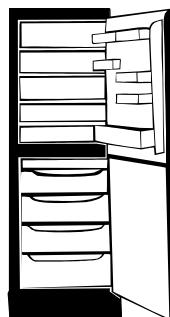
Are thermometers conspicuously placed in the warmest part of the unit?  
(where highest temperature can be read)           

Is food covered?  
(to prevent accidental contamination)           

Is food stored out from under unprotected condensation lines (so nothing drips into it)           

Are refrigerators at 40°F or below?  
(to keep cold-tolerant germs from growing)           

Are freezers at 0°F or below?  
(to keep frozen foods from thawing)           



\* 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)           

\*Are separate cutting boards used for raw meat and for other foods?  
(to prevent cross contamination)           

\*Is raw meat awaiting processing kept from being held at room temperatures for long periods? (to keep germs from growing)           

\*Are potentially hazardous foods preheated rapidly to 165°F before being placed into hot holding units? (to kill off harmful bacteria)           

\*Is potentially hazardous food held below 40°F or above 140°F? (The danger zone where germs grow best)           

\*Is potentially hazardous food cooled under refrigeration in shallow trays, or in an Ice bath? (to reduce time in danger zone)           

Are potentially hazardous foods properly thawed? (not at room temperature)           

Are utensil handles stored out of the food product? (so they don't cross contaminate)           

Are wiping cloths stored in a sanitizing solution? (to kill the germs they pick up)           

Is a metal stemmed food probe thermometer with a range of 0 – 220°F provided?  
(for frequent temperature checks)           



Compliments of Food Talk (88') and Wayne County Environmental Health Department (919) 731-1174 or [www.wchd.net](http://www.wchd.net)

# “Do Not Take Things For Granted”!!

## Food Safety Self Inspection Form



### Personal Hygiene

\*Are employees eating, drinking or smoking away from food preparation and utensil washing areas?

YES      NO

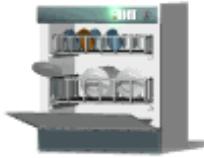
  

\*Are food handlers washing hands routinely?

\*Are employees with illnesses and infections restricted from handling food And utensils? (so they don't infect others)



### Utensil Washing

\*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)

Is there chemical sanitizing machines provide: 50 ppm chlorine?

Is tableware pre-soaked before washing? (to prevent contamination)

Are all utensils air dried? (to prevent contamination)

Is the 3-compartment sink operated as Follows:

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?

Are test kits provided and used for monitoring The sanitizer concentrations? (so they don't lose their effectiveness)



### General

YES      NO

Are food contact surfaces cleaned and sanitized after each use? (to kill germs)

Are the gaskets and interiors of refrigerators Free of debris? (so germs can't feed on them)

Is the can opener blade free of food debris And metal shavings?

Are floors in good repair and free of dirt, Moisture and food debris? (where insects can breed and feed)

Are outside garbage container lids closed? (to Reduce attraction of rodents and other pests)

Is the garbage storage area clean? (to discourage insects and rodents)



### Cleaning

### Cleaning

YES      NO

### Odds & Ends

\*Are toxic chemicals labeled and stored separately from food and utensils?

Is an area provided for personal belongings That is separate from utensils and food? (to cut down on cross contamination)

Are clean linens stored on clean dry surface?

Are hand sinks equipped with soap and disposable towels? (for proper hand washing)

Are all lights shielded? (to keep broken glass From falling into food and to prevent cuts)

Date of Inspection \_\_\_\_\_

Person In Charge \_\_\_\_\_