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| **Personnel** | **Response** | **Corrective Action** |
| Employees with illnesses, cuts, and infections are restricted from handling food & utensils | Y N |  |
| Employees are using designated areas for eating, using tobacco, and storing drinks | Y N |  |
| Food handlers are washing their hands when needed (when change tasks; after handling raw meats/garbage; after returning to the kitchen; before putting on single-use gloves) | Y N |  |
| All handsinks are clear/accessible and stocked with soap & paper towels | Y N |  |
| Food handlers are using single-use gloves or utensils when handling ready-to-eat foods (no bare-hand contact) | Y N |  |
| Employee clothing is clean and employees are not using cloth towels to wipe hands or utensils  | Y N |  |
| **Food Temperature/Equipment** |  |  |
| Accurate thermometers are visible in hot and cold hold food units | Y N |  |
| Cold hold equipment maintains temperatures of 41°F or below | Y N |  |
| Raw meats/chicken/fish/eggs are stored below other foods | Y N |  |
| Thermometers are calibrated | Degree: |  |
| Employees are using food probe thermometers as needed | Y N |  |
| Food temperature and/or cooling logs are being used and kept current | Y N |  |
| Final cook temperatures are being checked by staff | Y N |  |
| Potentially hazardous cold foods are held at 41°F or below | Y N |  |
| Potentially hazardous hot foods are held at 135°F or above | Y N |  |
| Potentially hazardous foods are reheated rapidly to 165°F within 2 hours | Y N |  |
| Potentially hazardous foods are being cooled using approved rapid cooling methods | Y N |  |
| Potentially hazardous foods are properly thawed | Y N |  |
| **Sanitation/Other** |  |  |
| 3-compartment warewash sink set-up is: Scrape→Wash→Rinse→Sanitize→Air Dry | Y N |  |
| Wiping cloth sanitizer concentration is within correct range | Conc: |  |
| Warewash machine or 3 compartment sanitizer concentration and/or temperature  | Temp: Conc: |  |
| Warewash and food prep sinks are cleaned and sanitized before and after use | Y N |  |
| Cutting boards and other in-use equipment is washed, rinsed, and sanitized every four hours and when tasks change | Y N |  |
| Toxic chemicals are labeled and stored separately from food & utensils | Y N |  |
| There is **NO** evidence of pests (e.g. mice/cockroaches/flies) | Y N |  |
| Plumbing is in good working order (hot and cold water under pressure, backflow protection) | Y N |  |
| Restrooms are stocked with toilet paper, soap, paper towels | Y N |  |
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