

CHAPTER 24 INSPECTION-KEY AREAS OF CONCERN

Hand washing sinks maintained
Proper hand washing observed
No bare hand contact with ready to eat foods. Gloves, tongs, spoons available.
Adequate personal hygiene (including clothes and hair restraints)
Food Handler cards available

Potentially hazardous foods held below 41°F
Thermometers in all units
Calibrated food thermometer provided
Freezers held at 0°F or below
Hot foods held above 135°F
Potentially Hazardous Food properly thawed
Potentially Hazardous Food properly cooled within 2 hours to <70°F, and <41°F within 4 hours, for a total cooling time of 6 hours.
Food covered, stored off the floor, raw food stored below ready to eat foods in refrigerators and walk-in boxes
Records of temperature logs

Sanitizer used for food and non food contact areas in spray bottles or labeled buckets
Chlorine test paper provided and utilized to check sanitizer
3 compartment sink set up properly and labeled
Dishwasher working properly including soap, sanitizer, and working thermometers

Shellfish tags available and saved for 90 days in an orderly fashion
Undercooked eggs and/or cracking and pooling of eggs are prohibited
Mayo salads properly made: Blanche & shock celery, chill all ingredients prior to mixing, sanitize & chill all equipment, and make no more than a 3 day supply

Condition of floor, walls, and ceiling including cove based molding and sealed cracks and crevices
Adequate lighting provided
Bathrooms maintained
Garbage area maintained
Grease trap and drains maintained
Pest Control Provided
Overall Housekeeping in kitchen, storage, dining, changing, bathrooms and exterior of building
License, Inspection report, Choking Poster, Smoke free Dining, CIS posted from pest control operator