



FOOD SERVICE SELF-CHECKLIST

FOOD PROTECTION:

- | | <u>Yes</u> | <u>No</u> |
|--|------------|-----------|
| 1. Food in good condition with no spoilage and no dents on cans. All food from approved sources. | _____ | _____ |
| 2. All food containers labeled as to content. All self-service foods labeled as to name of establishment, address, net weight and ingredients. | _____ | _____ |
| 3. Food temperatures are as follows: | | |
| a. Cold foods held at 41°F or below, | _____ | _____ |
| b. Hot foods held at 135°F or above, | _____ | _____ |
| c. Foods reheated 1 time only to 165°F, | _____ | _____ |
| d. Chicken is cooked to 165°F or above, | _____ | _____ |
| e. Ground beef is cooked to 155°F or above, | _____ | _____ |
| f. Potentially hazardous foods rapidly heated or cooked. | _____ | _____ |
| 4. All hot/cold facilities properly functioning. | _____ | _____ |
| 5. Probe thermometers provided and calibrated to ±2 degrees. | _____ | _____ |
| 6. Thermometers accurate ± 3 degrees present and visibly located in all hot or cold holding units. | _____ | _____ |
| 7. Potentially hazardous foods thawed under cool running water, under refrigeration, or as part of the cooking process. | _____ | _____ |
| 8. Food cooled 135°F-70°F within 2 hours and 70°F-41°F within 4 hours by one of the following methods: | | |
| 1) Divided in shallow pans 3 inches deep, 2) separate into smaller portions, | | |
| 2) using ice bath and stirring, 4) add ice as an ingredient; and 5) Use of rapid cooling equipment such as blast chill. | _____ | _____ |
| 9. Foods that require further preparation (raw meats) stored below and away from other food that require little or no further preparation. Hands/utensils washed after contact with raw potentially hazardous foods before handling other foods. | _____ | _____ |
| 10. All food items stored 6 inches off the floor, covered, and protected. Only ice in ice bins/machines (no other foods). | _____ | _____ |
| 11. In use equipment and utensils stored with handle extended out of product, or clean, dry, protected and inverted. (Including ice scoops). | _____ | _____ |
| 12. Prevent contamination from hands by using deli tissue, spatulas, tongs, single use gloves, or dispensing equipment. | _____ | _____ |
| 13. Raw fruits and vegetables washed thoroughly. | _____ | _____ |
| 14. Potentially hazardous foods date marked for 4 days hold time at 45°F and 7 days hold time at 41°F. | _____ | _____ |

PERSONNEL:

- | | | |
|---|-------|-------|
| 1. At least one certified food handler for establishment. | _____ | _____ |
| 2. Person-in-charge present at all times of operation. | _____ | _____ |
| 3. At least one employee with foodborne illness prevention training who has primary oversight responsibility for food safety at an establishment. | _____ | _____ |
| 4. Employees in good health with no open cuts/wounds. | _____ | _____ |

5. HYGIENE:

- | | | |
|---|-------|-------|
| a. Eat (including gum chewing), drink and smoke in areas away from all food prep, service, storage, display and dishwashing areas (followed by handwashing at hand sink). | _____ | _____ |
| b. Hands washed by lathering with soap for at least 20 seconds followed By rinsing with clean hot water. Water must be 100°F. | _____ | _____ |
| c. Hands washed: | _____ | _____ |
| i. When arriving for work. | _____ | _____ |
| ii. After touching one's face, hair, etc. | _____ | _____ |
| iii. After coughing, sneezing or using handkerchief or disposable tissue. | _____ | _____ |
| iv. When switching between working with raw and ready-to-eat food. | _____ | _____ |
| v. After handling soiled surfaces, equipment, or utensil. | _____ | _____ |
| vi. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks. | _____ | _____ |
| vii. Directly before touching ready-to-eat food or food-contact surfaces. | _____ | _____ |
| viii. After engaging in other activities that contaminate hands. | _____ | _____ |
| ix. Before putting on gloves/ when changing gloves. | _____ | _____ |
| d. Clothes clean, minimal jewelry worn (restricted to only a wedding band), fingernails clean and trimmed (no fake nails or nail polish). | _____ | _____ |
| e. NO BARE HAND CONTACT WITH READY TO EAT FOOD. | _____ | _____ |
| f. Aprons worn only in food prep areas. Aprons not worn while on Break or while using bathroom. | _____ | _____ |

Yes **No**

ORGANIZATION/STORAGE:

- | | | |
|--|-------|-------|
| 1. All toxic items (cleaners and medications) stored below and away from all food prep, service, storage, display and dishwashing areas. | _____ | _____ |
| 2. Toxic items are properly labeled as to contents. | _____ | _____ |
| 3. All personal and utility items stored in designated areas. | _____ | _____ |

FOOD EQUIPMENT AND UTENSILS:

- | | | |
|---|-------|-------|
| 1. All food and nonfood contact surfaces and equipment throughout establishment are smooth, durable, nonabsorbent (no bare wood), and easily cleanable. | _____ | _____ |
| 2. All utensils are prescraped, washed, rinsed, and sanitized (in 50-100 ppm chlorine or 200 ppm quaternary ammonia solution for at least one minute) then air-dried. | _____ | _____ |
| 3. Appropriate chemical test kits are provided, understood and used. | _____ | _____ |
| 4. Wiping cloths stored in labeled bucket with 50-100 ppm chlorine or 200 ppm quaternary ammonia solution. | _____ | _____ |
| 5. All equipment and surfaces are cleaned and sanitized daily. | _____ | _____ |
| 6. All equipment and single service items are stored inverted, at least 6 inches off the floor and protected. | _____ | _____ |

WATER AND SEWAGE:

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|---|-------|-------|
| 1. All water/plumbing fixtures have hot and cold running water with no leaks. | _____ | _____ |
| 2. Sewage disposal properly functioning and grease traps pumped out on regular basis. | _____ | _____ |
| 3. All plumbing has proper air gap to prevent backflow. | _____ | _____ |

TOILET/HANDWASHING FACILITIES:

- | | | |
|--|-------|-------|
| 1. All handsinks accessible (not blocked) and used only for handwashing. | _____ | _____ |
|--|-------|-------|

