Recommended that all types of staff initiate mock inspection. (General Manager, Manager, line cook, etc.)

Employee Hygiene

□ Employees appear healthy; no observations of ill employees.

□ Employees wear hairnets, and male employees cover facial hair.

□ Eating and smoking are limited to designated areas away from food prep areas.

□ Employees wash their hands after sneezing, coughing, blowing their nose, or using the restroom.

□ Cuts and bandages are covered when handling food.

□ Employees wash their hands after working with raw food, handling money, or switching between stations. Employees wash their hands regularly using proper hand-washing techniques.

□ Employees wear clean clothes and proper, closed-toed shoes.

Correction Action:

Food Storage

□ Food is kept at least 6” off the ground.

□ Chemicals and food are separated.

□ Food is stored in a clean, dry location that is not exposed to contamination.

□ Containers are labeled with the food name.

Correction Action:

Freezer and Refrigerator Maintenance:

□ Thermometer is easily visible.

□ Food is stored at least 6” off the ground in walk-in refrigerators.

□ Refrigeration temperature is 41˚ or below.

□ Refrigerators and freezers are clean.

□ Food is stored covered.

□ All food items are correctly labeled and dated.

Correction Action:

Food Preparation

□ Food is protected from cross-contamination.

□ Frozen food is thawed properly in a refrigerator or under running water.

□ Staff uses gloves, clean hands, or utensils when handling food.

□ Food is heated to the correct temperature to remove all bacteria before being placed in the hot holding area.

□ Tasting utensils are not used more than once before being cleaned.

Correction Action:

Sanitization

□ Washing station is organized into three sections for washing, rinsing, and sanitizing.

□ Equipment is clean to sight and touch. Utensils are covered to protect them from dust and contaminants when stored. Food preparation area, shelving, and cabinets are all clean to sight and touch.

□ Small equipment and utensils are cleaned between uses.

□ Water temperature is heated to the correct temperature for sanitizing.

□ The sanitizer is mixed to the correct concentration.

□ Utensils are allowed to air dry after washing.

Correction Action:

Refuse and Garbage Disposal

□ Garbage and refuse is properly disposed of.

□ Outside receptacles have lids or covers.

□ Garbage and recycling bins are emptied when full.

□ The area around the dumpster is clean and free of pests.

□ Garbage bins are cleaned regularly to prevent pests.

□ The lid of the dumpster is shut.

Correction Action: