

FOOD SERVICE SAFETY

DATE: _____ OBSERVER: _____

LOCATION: _____ DEPARTMENT: _____

No.	Description	Yes	No	N/A	Comments
1.	Portable signs used to indicate wet floors or other temporary hazards?				
2.	Floor coverings checked for holes, tears, loose threads, and other tripping hazards?				
3.	Traffic pattern unobstructed by pans, dish tubs, racks, and other obstacles?				
4.	Floors frequently monitored for excessive water, food spillage, and tripping hazards from worn flooring materials?				
5.	Associates trained in the safe use of cleaning compounds and drying agents to prevent dermatological problems (following SDS)?				
6.	Associates take adequate precautions to prevent burns from hot liquids, hot serving containers, steam, and heat lamps?				
7.	Scheduled inspections of glassware, china, flatware, and plastic equipment for cracks, chips, and defects?				
8.	Counters, steam tables, carts, and serving equipment free from sharp corners and in good condition?				
9.	Microwave ovens in good repair, especially doors and seals?				
10.	Food properly protected from contamination and maintained at the required temperature?				
11.	Ventilation adequate to remove steam and dampness?				
12.	Ladders used for reaching shelved items?				
13.	Cartons stored away from wet or damp areas?				
14.	Light fixtures operational, guarded, and two feet (minimum) from stored items?				
15.	All fruits and vegetables thoroughly washed?				
16.	Frozen foods properly thawed under refrigeration or under cold running water and cooked from frozen state?				
17.	Raw and cooked/ready-to-serve foods are not prepared on the same cutting surface without washing and sanitizing between				

No.	Description	Yes	No	N/A	Comments
	uses?				
18.	Food preparation areas clean and free from debris?				
19.	Utensils cleaned, sanitized, and stored to protect them from contamination?				
20.	Grinders, slicers, choppers, and mixers cleaned and sanitized between uses?				
21.	Cleaning chemicals/pesticides are not kept in the food preparation and service areas?				
22.	Guards on cutting, chopping, slicing, and grinding machines used?				
23.	Associates know the safeguards and hazards of pieces of equipment they use?				
24.	All electrical equipment properly grounded?				
25.	Associates use potholders or gloves for handling hot items?				
26.	Handles of pans in use do not protrude into aisle space?				
27.	Filters free from accumulated grease?				
28.	Grease receptacles emptied regularly?				
29.	Hot holding equipment maintains food at or above 135° F?				
30.	Cold foods held at 41° F or lower?				
31.	Food holding cabinets equipped with thermometers?				
32.	Wash and rinse temperatures proper for the type of machine and ware being washed maintained (see manufacturer's specifications on data plate)?				
33.	Rinse temperature maintained per chemical manufacturer recommendations for tableware and utensils? Manual dishwashing?				
34.	Detergent concentration maintained at the necessary level for effective washing?				
35.	Cleaned and sanitized ware and utensils stored off the floor and in a clean, dry location?				
36.	Glass and china stored in proper storage facilities and not in temporary storage areas such as counter or table surfaces?				
37.	Associates trained in the proper method of lifting and handling for different types of containers?				

No.	Description	Yes	No	N/A	Comments
38.	Storage of foodstuffs completely separate from storage of cleaning powders, insecticides, and other poisonous substances?				
39.	Emergency exit devices on walk in refrigerators/freezers operate properly?				
40.	Walk in refrigerator/freezers have a screen or mesh guard around every blower fan?				
41.	Grease filters, range exhaust hoods, and exhaust hood filters clean?				
42.	K-type fire extinguisher located near the cooking area?				
43.	Fire extinguishers properly tagged and inspected within the last 30 days?				
44.	Associates trained in how to extinguish a cooking vessel fire (smother it with a lid or use a dry chemical or carbon dioxide fire extinguisher)?				
45.	Fryer is separated from open flames (guard between fryer and gas burners)				
46.	Food kept covered when in transit to patient care areas?				
47.	Food cart wheels and drawers in good repair?				
48.	Steam, gas, and water pipes clearly marked for identification?				
49.	Knives, saws, and cleavers kept in designated areas when not in use? PPE (cut resistant gloves) available and staff use when slicing foods?				
50.	Ice machines cleaned, delimed and sanitized, free of rust and not used for food storage?				
51.	Non-skid mats with beveled edges or non-skid flooring provided in wet areas?				

REMARKS:
