



INSPECTOR GUIDELINES FOR CONDUCTING AN INTERACTIVE INSPECTION, FOCUSING ON THE FIVE FOODBORNE ILLNESS RISK FACTORS

PERSONAL HYGIENE

- Are employees washing their hands?
- How is bare hand contact avoided?
- Are hand sinks accessible and stocked?
- Where do employees eat, drink and smoke?
- Are food employees sneezing, coughing, or have a runny nose while working with exposed food, equipment, linens, etc.?

PROPER HOLDING

- What items are cooled? Are cooling logs used?
- What methods of cooling are used?
- What items are hot held or cold held?
- Is time as a public health control used?
- Is there an accurate thermometer?
- Is proper date marking practiced?

CONTAMINATED EQUIPMENT

- Are raw animal foods separated during storage, preparation, holding and display?
- Are raw animal foods separated by cooking temperatures?
- Are ready to eat items stored above items that are not ready to eat?
- Are food contact surfaces and utensils cleaned to sight and touch, and sanitized before use?
- Are food items covered and protected?
- Is food being re-served?

ADEQUATE COOKING

- Raw shell eggs: for immediate service cooked to 145° F? (if being cooked for hot holding 155° F?)
- Comminuted fish, meat, game cooked to 155° F?
- Roasts cooked to 130°F for 112 min.?
- Poultry; stuffed fish, meat, poultry, pasta, and ratites; or stuffing containing these items cooked to 165°F?
- Ratites and injected meat cooked to 155°F?
- All other PHF cooked to 145°F?
- Commercially processed ready to eat food reheated to 140°F for hot holding?
- Rapidly reheat to 165° for hot holding?
- Food re-heated in a microwave to 165°F or higher?

SAFE FOOD SOURCE

- Are all foods from an approved source?
- Shellfish tags/ parasitic destruction documents available?
- Are foods inspected at the time of delivery? Temperatures taken? Protected from contamination?
- No home prepared food items on premise?