

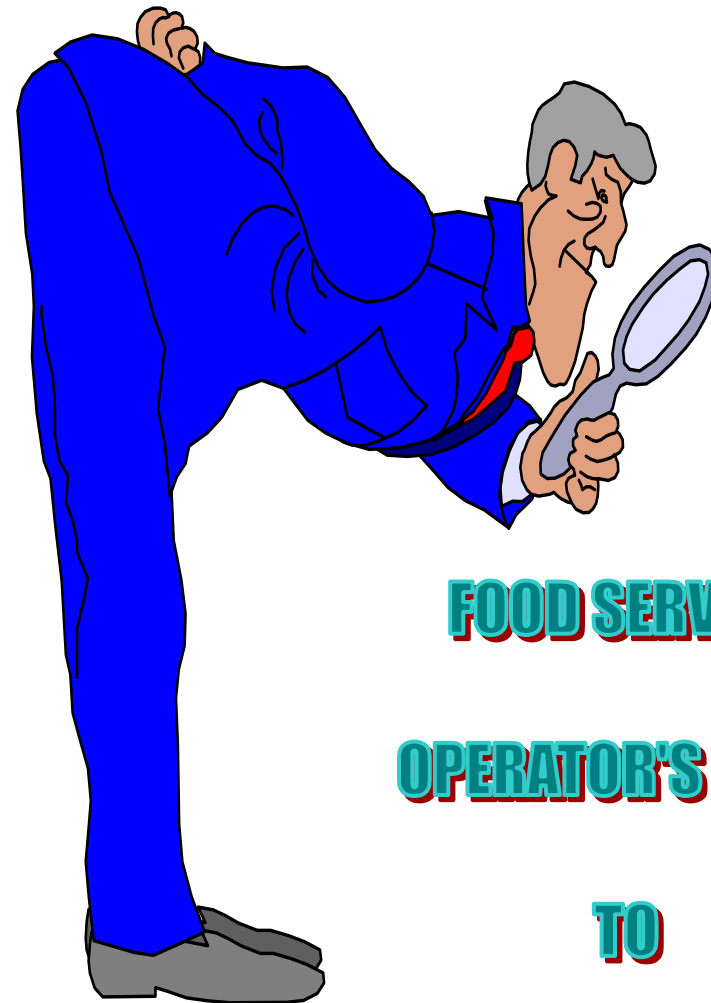
More educational information may be obtained from the Macomb County Health Department at the following locations:

Environmental Health Services Division
Central Health Center
43525 Elizabeth Road
Mt. Clemens, MI 48043
(586) 469-5236

Environmental Health Services Division
Southwest Health Center
27690 Van Dyke
Warren, MI 48093
(586) 573-2240

Business Hours: 8:30 a.m. – 5:00 p.m.
Monday through Friday

www.macombcountymi.gov/publichealth



FOOD SERVICE
OPERATOR'S GUIDE
TO
SELF-INSPECTION

UTENSIL WASHING

Most foodborne illnesses are a result of human error. Often food handlers are unaware of the causes of foodborne illness and don't know what they can do to prevent it. This explains some simple precautions that you can take to make sure your customers have a safe dining experience.

Receiving and Storing Food

- Check cans for dents, rust, leaks, or bulges. Bring damaged cans to the attention of the manager and separate from sound cans.
- Make sure frozen/ refrigerated foods are frozen/cold when they are delivered, and placed immediately under freezer/refrigeration.
- Be sure all food is in covered containers during storage.
- Do not store toxic material such as cleaning compounds, insect sprays, etc. with food and utensils.
- Store all personal items from food and utensils.
- All food must be stored at least 6" off of the floor.
- Refrigerated foods must be held below 41°F.
- Be sure all raw meat is stored below other foods.

Cooking and Holding Temperatures

Meat that is improperly cooked, may spread deadly bacteria such as E. coli. (The following refer to internal temperatures.)

- Hamburger - 155°F
- Poultry and stuffed meats - 165°F
- Pork - 145°F (165°F in a microwave oven)

YES NO

Are utensils washed in detergent, rinsed in clear water and sanitized with a 50ppm chlorine, a 12.5ppm iodine, or a 150ppm quaternary ammonium solution?

Is tableware pre-soaked before washing?

Are all utensils air dried?

Are the wash and rinse water kept clean?

Do hot water sanitizing machines have a final rinse temperature of 180°F?

Do chemical sanitizing machines provide: 50ppm chlorine, 150ppm quaternary ammonia, or 12.5ppm iodine?

Are test kits provided and used for monitoring sanitizer concentrations?

Is the 3 compartment sink operated as follows:

1. wash with hot soapy water in basin 1
2. clear water rinse in basin 2
3. sanitize for 10 seconds in basin 3
(30 seconds for iodine or quats)
4. properly air dried

Date of inspection _____

COMMENTS

If you have any questions or would like further information call our Mt. Clemens office at (586) 469-5236 or our Warren office at (586) 573-2240.

If you have any questions or would like further information call our Mt. Clemens office at (586) 469-5236 or our Warren office at (586) 573-2240.

	YES	NO
Is potentially hazardous food held below 41°F or above 140°F?	<input type="checkbox"/>	<input type="checkbox"/>
Is potentially hazardous food cooled under refrigeration in shallow trays, in an ice bath, or with ice paddles?	<input type="checkbox"/>	<input type="checkbox"/>
Are foods cooked to required temperatures?	<input type="checkbox"/>	<input type="checkbox"/>
Are all foods kept covered after cooling?	<input type="checkbox"/>	<input type="checkbox"/>
Are utensil handles stored out of food product?	<input type="checkbox"/>	<input type="checkbox"/>
Is a metal stemmed product thermometer scaled from 0-220°F provided and used	<input type="checkbox"/>	<input type="checkbox"/>
Is food stored out from under unprotected condensation lines?	<input type="checkbox"/>	<input type="checkbox"/>
Is raw meat that is awaiting processing prevented from being at room temperature?	<input type="checkbox"/>	<input type="checkbox"/>

PHYSICAL FACILITY

Are storage shelves clean and in good repair?	<input type="checkbox"/>	<input type="checkbox"/>
Are personal items, cleaning and maintenance supplies stored separately from food?	<input type="checkbox"/>	<input type="checkbox"/>
Are all lights covered with a protective shield?	<input type="checkbox"/>	<input type="checkbox"/>
Are refrigerators below 41°F and freezers below 0°F?	<input type="checkbox"/>	<input type="checkbox"/>

- Rare roast beef - 130°F then hold for 2 hrs. at 130°F before serving
- Once potentially hazardous food has been cooked it must be held at 140°F or above.
- Potentially hazardous food must be cooled to 70°F within in 2 hrs. and to 41°F within an additional 4 hrs.

Personal Hygiene

Human beings are the most common source of food contamination. Following these basic rules will reduce food contamination greatly.

- Wear clean clothes and do not wipe hands and utensils on work clothes.
- Hair must be restrained. Any of the following is acceptable:
 1. Hair nets
 2. Caps
 3. Chef or cook hat
 4. Other effective means
- Wash your hands after:
 1. Touching areas of the body (nose, mouth, hair, etc)
 2. Use of restroom
 3. Handling raw meat
 4. Smoking, eating, or drinking
 5. Handling dirty tableware or utensils
 6. Emptying trash cans
 7. Blowing your nose
 8. Sneezing
 9. Any other activity that may cause hands to become contaminated

Remember!!!!

You hold the customer's safety in your hands!

PERSONNEL

	YES	NO
Person in Charge present during all hours?	<input type="checkbox"/>	<input type="checkbox"/>
Food handlers washing hands as required?	<input type="checkbox"/>	<input type="checkbox"/>
Ill employees restricted/excluded from food handling?	<input type="checkbox"/>	<input type="checkbox"/>
Gloves or other methods used to prevent bare hand contact with ready-to-eat food?	<input type="checkbox"/>	<input type="checkbox"/>
Food handlers clean with clean clothing?	<input type="checkbox"/>	<input type="checkbox"/>
No eating or smoking in food/utensil handling and storage areas?	<input type="checkbox"/>	<input type="checkbox"/>

FOOD

Is all food at least 6" off the floor?	<input type="checkbox"/>	<input type="checkbox"/>
Is raw meat stored below other food?	<input type="checkbox"/>	<input type="checkbox"/>
Are potentially hazardous foods properly thawed?	<input type="checkbox"/>	<input type="checkbox"/>
Are potentially hazardous foods reheated rapidly to 165°F within 2 hours before being placed in hot holding units?	<input type="checkbox"/>	<input type="checkbox"/>
Are refrigerated, potentially hazardous foods date marked as required?	<input type="checkbox"/>	<input type="checkbox"/>

	YES	NO
Are food preparation sinks cleaned and sanitized before use?	<input type="checkbox"/>	<input type="checkbox"/>
Are separate cutting boards used for raw meat and for other food?	<input type="checkbox"/>	<input type="checkbox"/>
Are wiping cloths stored in a sanitizing solution between uses?	<input type="checkbox"/>	<input type="checkbox"/>
Are food contact surfaces cleaned and sanitized after each use?	<input type="checkbox"/>	<input type="checkbox"/>
Are door seals and interior of refrigerators free of debris and in good repair?	<input type="checkbox"/>	<input type="checkbox"/>
Are walls and ceilings clean, painted and free of holes?	<input type="checkbox"/>	<input type="checkbox"/>
Are floors in good repair and free of dirt, moisture and food debris?	<input type="checkbox"/>	<input type="checkbox"/>
Are outside garbage container lids closed?	<input type="checkbox"/>	<input type="checkbox"/>
Is the large garbage container drain plug in?	<input type="checkbox"/>	<input type="checkbox"/>
Is the garbage storage area clean?	<input type="checkbox"/>	<input type="checkbox"/>
Are toxic chemicals labeled and stored separately from food and utensils?	<input type="checkbox"/>	<input type="checkbox"/>
Are hand sinks equipped with soap and single service towels?	<input type="checkbox"/>	<input type="checkbox"/>
Are clean linens stored on a clean, dry surface?	<input type="checkbox"/>	<input type="checkbox"/>