



This checklist is provided so that you may perform periodic reviews of your food facility's operation and to assist you in identifying areas that may need improvement. Since the items listed in this checklist are considered to be related to the transmission of foodborne illness it can also be used as a training resource for your employees. The Environmental Health Division is dedicated to working with the food operator to assure that their patrons are protected from foodborne illnesses. The use of this self-inspection checklist is one method that may help you provide a safe and healthy dining experience for your patrons. *Please note that **food** can be a beverage, prepackaged consumable goods, candy, gum, and cold/hot meals.

THE FOLLOWING SITUATIONS ARE CONSIDERED MAJOR HEALTH HAZARDS. YOU MUST CLOSE PARTIALLY OR COMPLETELY UNTIL THE MAJOR HEALTH HAZARD IS CORRECTED. THERE IS A SELF CLOSE MEMO AVAILABLE ON OUR WEBSITE www.tularecountyeh.org THAT YOU CAN FILL OUT TO LET OUR OFFICE KNOW THAT YOU ARE EXPERIENCING ANY OF THE BELOW ISSUES AND/OR CALL TO OBTAIN GUIDANCE.

MAJOR HEALTH HAZARDS

- Overflowing sewage at the facility** **No potable water** **No working restrooms for employees** **No electricity**
- Fire or other disaster** **No hot water** **No operating refrigeration equipment** **Rodent / vermin infestation**

FOOD

- 1. Food is purchased from an approved source (licensed by county, state, or federal government).
- 2. Food is inspected and found to be free from contamination, adulteration, and spoilage.
- 3. Unpackaged foods which have been served or returned from the dining area are discarded.
- 4. All foods are stored a minimum of 6" off the floor.
- 5. Restrooms are not used for the storage of food, equipment, or supplies.
- 6. All paper products are stored in a manner so as to protect them from contamination.
- 7. Food and food related products are protected from dirt, unnecessary handling, overhead leakage, and other forms of contamination.
- 8. All food storage containers have tight fitting lids and are properly labeled.
- 9. Foods in the self-serve area are protected from contamination.
- 10. The alteration of fresh fruits or vegetables, or any other perishable foods by adding sulfites is not allowed.
- 11. Raw meats are stored below and are kept separate from ready to eat foods.
- 12. Packaged food products are labeled in accordance with applicable laws/regulations.
- 13. Consumer advisory is provided for raw / undercooked animal foods in a written disclosure and a (reminder i.e. brochure, deli case, table tent).
- 14. Shellfish tags kept for 90 days; warning signs posted.

TEMPERATURE CONTROL

- 1. Perishable foods are maintained below 41°F or above 135°F at all times.
- 2. A thermometer accurate to +/- 2°F, is provided either as an integral part of the refrigerator and freezer, or is located in each unit at its warmest point, & is readily visible.
- 3. An accurate metal probe thermometer, suitable for measuring food temperatures, is readily available and is being used to check food temperatures.
- 4. Food products are thawed in one of the following methods:
 - a) in refrigeration units; b) under cold running, potable water, c) in a microwave oven; d) as part of the cooking process.
- 5. Rapid cooling and reheating procedures are used for all potentially hazardous (perishable) foods.
 - a) Hot foods are cooled to room temperature within 2 hours, and to 41 degrees within 4 hours.
 - b) Cold foods are reheated to 165 degrees for 15 seconds.
 - c) Ready to eat foods taken from a hermetically sealed container are reheated to 135 degrees for hot holding. (i.e. canned vegetables, and canned nacho cheese)
- 7. Perishable foods are cooked to proper temperatures (see CA Health & Safety Code Section 114004).

TOILET / DRESSING ROOM / HANDWASHING SINKS

- 1. Toilet facilities are clean, well maintained and in good repair.
- 2. Self-closing doors in toilet and dressing rooms are working properly.
- 3. Single service soap and towel dispensers for all handwash sinks are operable and full.
- 4. Toilet tissue dispensers are full.
- 5. Legible handwashing signs are properly posted.
- 6. Either mechanical ventilation or an openable window is provided in each restroom and are in proper working order.

WATER AND HOT WATER

- 1. Potable supply of hot and cold water is available and protected from backflow contamination.
- 2. Facility can maintain warm water of 100°F at all hand sinks throughout the facility.
- 3. Facility can maintain hot water of at least 120°F at all remaining sink faucets (warewashing sink, food preparation sink, and mop basin/sink).

LIQUID WASTE DISPOSAL

- 1. All liquid waste properly drains to an approved and fully functioning sewage disposal system.
- 2. Floor drains and floor sinks are in good working condition, and plumbing is in good repair.
- 3. A minimum of a one-inch air gap is provided below warewash sink drains and below equipment with drainage lines. (Such as ice machines & ice machines)
- 4. Backflow protection such as vacuum breakers and back flow preventers are provided for cross connections.
- 5. Grease traps and septic tanks are serviced as needed.

PERSONNEL

- 1. An owner or employee has successfully passed an approved and accredited food safety manager certification examination for businesses working with nonprepackaged perishable foods.
- 2. Person in charge has adequate knowledge of major food allergens and has educated staff.
- 3. Employees are able to demonstrate food safety knowledge with respect to assigned duties.
- 4. Food handler cards are required for employees coming into contact with nonprepackaged foods.
 - a) Food Handler cards are not required for food facilities with retail markets, schools, licensed health care facilities and more.
 - b) See California Health & Safety Code Section 113948 (d) for more information.
- 5. Employees wash their hands with soap and warm water for the following reasons:
 - a) before starting work; b) before donning gloves, c) immediately after using the restroom; c) any time needed to prevent food contamination.
- 6. Employees handling food or utensils have no open sores, and are not sick.
- 7. Employees are wearing clean outer garments.
- 8. Tongs or other implements are used for serving food products.
- 9. Hair of employees is properly confined.
- 10. Employees do not smoke, vape, or use tobacco inside the food facility.
- 11. Beverages and personal items are kept in designated areas away from food preparation and storage.

EQUIPMENT

- 1. All equipment (i.e. stoves, grills, refrigerators, tables, sinks, etc.) is clean and well maintained; food contact surfaces are properly washed and sanitized.
- 2. Inoperable equipment has been repaired or replaced (removed from the facility).
- 3. Equipment is ANSI (American National Standards Institute) certified or equivalent, and equipment cannot be replaced, moved, or added without prior approval from the Environmental Health Division.

UTENSILS

- 1. Multi-service utensils are being washed using one of the following methods:
 - a) In a three compartment sink (wash-rinse-sanitize);
 - b) Dishwash machine, conforming to ANSI standards, using a chemical sanitizing rinse;
 - i. 50 ppm chlorine solution if specified by the dishwasher machine data plate, ii. 100 ppm chlorine solution for 30 seconds, iii. 200 ppm quaternary ammonium for 1 minute, iv. Ozone and other chemical sanitizers as approved.
 - c) Hand Dishwashing is performed using rinse water that reaches at least 171°F for 30 seconds, or as specified by the manufacturing specifications.
- 2. Testing materials to adequately test sanitizing methods are readily available and used.
- 3. All utensils are clean and well maintained.
- 4. Damaged or unapproved utensils have been repaired or replaced.
- 5. Single-use articles and multiservice utensils are handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented.
- 6. Knives, forks, and spoons that aren't pre-wrapped are offered so that only the handles are touched by employees and by consumers for self-service areas.
- 7. Single-use articles that are intended for food or lip-contact are offered for self-service with original individual wrappers intact or from an approved dispenser.

FLOORS / WALLS / CEILINGS

- 1. Floors are clean, well maintained and in good repair.
- 2. Walls, ceilings and windows are clean, well maintained and in good repair.

LIGHT AND VENTILATION

- 1. Adequate lighting and ventilation is provided throughout the facility.
- 2. Exhaust ventilation filters are clean and well maintained.
- 3. Light fixtures have approved safety covers.

PEST CONTROL

- 1. Facility is free from insect and rodent infestations.
- 2. Live animals, birds, or fowl are not located in the facility. (Service animals are allowed in dining areas, but not in kitchen unless with a peace officer)
- 3. Air curtains are operating properly.
- 4. Only approved pesticides are used and stored in the proper manner.
- 5. Exterior doors, bathroom doors, and kitchen doors are self-closing and are in good working condition.

REFUSE

- 1. Trash containers are leak-proof and covered.
- 2. Outside trash bin lids are closed.
- 3. Outside premises and refuse areas are clean and well maintained.
- 4. No Vermin infestation in the refuse area.

OPERATION

- 1. Hazardous substances (example: chemicals, cleaning supplies, etc.) are properly labeled and stored away from food products.
- 2. No smoking and first aid signs (choking) are properly posted.
- 3. Cleaning equipment and soiled linens are properly stored.
- 4. Returned, damaged, or unlabeled food products are properly stored.
- 5. Facility has a current Environmental Health Permit to operate.