ARE YOU READY FOR THE HEALTH INSPECTOR?

MOST FREQUENTLY CITED VIOLATIONS DURING YOUR HEALTH INSPECTION:

- **CROSS CONTAMINATION**
  - Are all foods stored correctly?
    a) Top shelves – cooked & prepared foods
    b) Middle shelves – raw meat products
    c) Bottom shelves – raw chicken products
    d) Store eggs, dairy, fish, produce separately from the above
  - No food from unapproved source, homemade, etc.

- **FOOD PRODUCTION**
  - Is ice machine clean & free of any traces of mold?
  - Is all processing equipment cleaned & maintained?
    a) Slicers, choppers, band saw, can openers, cutting boards
  - Are all food products kept below 45° during processing?
  - Is cooling of food done rapidly?
    a) Ice baths
    b) Cooling wands
    c) Smaller containers
  - Is reheating of food done properly?
    a) Reheating of prepared foods to 165° than holding at 140°

- **FOOD STORAGE**
  - All food should be stored six (6) inches off the floor
  - Proper storage bins with sealing lids should be used
  - All cleaning supplies should be kept in a separate area from all food
  - All liquor bottles should covered & checked daily for fruit flies

- **STAFF FOH / BOH EMPLOYEES**
  - Do all employees have proper hair restraints?
  - All employees must wash hands after using bathrooms
  - Do all cooks have stem thermometers on jacket sleeve or pocket?

- Stem thermometers regularly to check food temperatures
- Do employees receive food safety training? (Food Handler Certifications)

PEST CONTROL

- Is store free of mice, roaches, flies or any other infestations?
- Is store maintained properly?
    a) All entry holes blocked
    b) Cracks / crevices sealed?
    c) No standing water
- Are cleanliness & good housekeeping rule followed?
    a) No food debris
    b) No grease build-ups
    c) Proper food storage

ADMINISTRATION

- You must present the following paperwork to the Inspector upon arrival
    a) Health Permit
    b) Copy of last Inspection
    c) Federal Tax ID
    d) Shellfish tags dated within the last ninety (90) days
    e) Food Handlers Certificate
    f) Trans fat food content information
- You must have at least one (1) Certified employee on duty during hours of operation

TEMPERATURES

WALK-IN FREEZERS	0° OR BELOW
REFRIGERATION EQUIPMENT	35° – 40°
FOOD IN PRODUCTION	45° OR BELOW
LOW TEMP DISH MACHINE	140°
BAR SINKS	110° – 120°
HAND WASH SINK	120°
HIGH TEMP DISH MACHINE	140° – 160°
SANTIZER RINSE	180°
HOT FOOD STORAGE	140° OR ABOVE
REHEATING OF PREPARED FOODS	165°

COOKING FOOD TEMPERATURES

RARE ROAST BEEF	130°
MOST FOOD PRODUCTS	140°
EGG PRODUCTS	145°
PORK	150°
GROUND BEEF	158°
POULTRY & STUFFED MEATS	165°

This is a partial list of all the potential violations that can be cited during a routine Health Inspection. To receive the full checklist, please contact us at to receive your Free Full Health Inspection Evaluation.