

FOOD ESTABLISHMENT SELF INSPECTION CHECKLIST

**COUNTY OF DUTCHESS
DEPARTMENT OF HEALTH**

ESTABLISHMENT NAME

DATE

S = SATISFACTORY

NI = NEEDS IMPROVEMENT

U = UNSATISFACTORY

CONDITIONS NOTED	S	NI	U	COMMENTS
1. INCOMING foods checked: quality, satisfactory temps , signs of vermin, severely dented cans.				
2. FOODS properly rotated: "First in first out". Signs of spoilage or contamination.				
3. TEMPERATURE controls and logs:				
a) Accurate probe type thermometer available.				
b) Refrigeration checked daily prior to operation and temperature control log maintained; refrigerated food temperature adequate < 45° F.				
c) Hot holding food temperature > 140° F.				
d) Potentially hazardous foods reach the minimum internal cook temperatures: poultry and stuffings 165° F; pork 150° F; ground meat 158° F; eggs 145° F; roast beef 130° F.				
e) Precooked, refrigerated potentially hazardous foods reheated to 165° F or greater.				
f) No potentially hazardous foods held at room temperature. Time food is exposed to room temperature during preparation is limited to prevent bacterial growth.				
g) Potentially hazardous foods cooled where the internal temperature is reduced from 120° F to 70° F within two hours and from 70° F to 45° F or less within four additional hours.				
h) Proper thawing procedures used.				
4. SOURCES of food contamination:				
a) Gloves worn to prevent bare hand contact with prepared foods.				
b) Raw meats and shell eggs are stored so there is no potential for cross contamination of ready to eat foods.				
c) Shellfish from an approved source; tags retained for 90 days.				
d) Water supply: disinfection equipment operating correctly; log maintained.				
e) All chemicals properly stored and labeled.				
f) Raw fruits and vegetables washed prior to service.				
g) All food and supplies off the floor / exposed foods in storage covered.				
h) Shields for all lights				
5. PEST CONTROL - no signs of vermin activity:				
a) Pest control program in place. No unapproved methods used (ex. Pesticide used by a non-certified applicator, etc).				
b) Doors & windows to exterior in good repair and tight fitting.				
6. EMPLOYEE HYGIENE – clean clothing / aprons:				
a) Food handlers – No open cuts, sores, other skin conditions, or infection.				
b) Hair restraints.				
c) Employees not working if experiencing illness (diarrhea, nausea, etc.)				
7. HANDWASHING – soap & single service towels at sink:				
a) Employee handwashing monitored; hands washed if contaminated.				
b) Sink available. Fixtures clean & in good repair.				
c) Handwash reminder sign posted.				
8. UTENSIL CLEANING - glasses, flatware, utensils clean:				
a) Cleaning equipment properly set up & used.				
b) Sanitizer concentration monitored; water temperatures proper.				
9. EQUIPMENT – clean & in good repair:				
a) Daily cleaning schedule posted and in use.				
b) Sanitizing solution available for wiping cloths.				
10. TOILET ROOMS clean, in good condition, and properly supplied.				
11. FLOORS, walls, ceilings clean and in good repair.				
12. MECHANICAL ventilation clean and filters in place.				
13. OUTER PREMISES clean, no puddle water, no holes or openings.				
14. INTERIOR AND EXTERIOR trash storage – container clean, covered, in good repair, area clean.				