

DCF
FOOD SAFETY/ HEALTH INSPECTION REPORT

AREA: Solnit North **DATE:** 03/23/2021

SCORE: 97%

PERSONNEL: 10 POINTS	MEETS STANDARD	BELOW STANDARD	COMMENTS	CORRECTIVE ACTION
Uniform clean & appropriate	1		Issued uniform and Masks being worn	
Approved hair coverings worn properly	1		Caps and Chef hat in use	
Hands & nails clean	1			
Proper handwashing	2		Observed Pete Evans	
No open cuts, boils or wounds	2			
Gloves used properly	2			
No ill employees on duty	1		2 staff out (WC)	
FACILITY: 5 POINTS				
Walls, floors & ceilings maintained	1	-1	Cracked tiles	ongoing
Pest control program effective	1			
Trash containers clean (1/2 pt)	1/2			
Trash containers covered (1/2 pt)	1/2			
Handwash sink clean, stocked & accessible	2			
EQUIPMENT: 10 POINTS				
Working properly	1			
Clean & free of grease build-up	1			
Thermometer in all freezers	1		Easily seen	
Thermometer in all refrigerators	1		Easily seen	
Freezer temperature recorded	1		Logged daily	
Refrigerator temperatures recorded	1		Logged daily	
Dish machine temperatures recorded	1		Logged daily	
Appropriate action for inaccurate temperature	1			
Accurate thermometers (2 pt)	2			
RECEIVING: 7 POINTS				
Approved Food source, wholesome	2		HPC	
Packaging intact /original containers	1			
Acceptable quality	1		Meets guidelines	
Items refrigerated promptly	1			
Receiving area clean & secure	1		clear	
Storage area clean & secure	1		clear	
STORAGE: 14 POINTS				
No stock/boxes on floor	1			
All items 18" from ceiling	1			
No dented cans	1		Dented Can Area labeled	
All chemicals properly stored	2	-2	Spray Bottle at 3 bay sink not labeled	discard
All food items wrapped	1			
All food items labeled	1/2			
All food items dated	1/2			
Food items rotated	1/2		Using FIFO method	
No out of date items (2 pt)	1/2			
Proper storage of perishable food	1			
Proper storage of raw meats	1			
Proper storage of leftovers	1			
Proper storage of paper products	1			
Proper storage of dry goods	1			
Flammable materials stored away from heat	1			
SAFETY: 4 POINTS				
Knives stored properly	1			
Wet floor signs used properly	1			
Hoods clean & maintained properly	1		Due 7/1/21 Transclean	
Slicer/choppers unplugged when not in use	1			

	MEETS STANDARD	BELOW STANDARD	COMMENTS	CORRECTIVE ACTION
PREPARATION: 20 POINTS				
Food is not touched with bare hands (2 pt)	2		Gloves in use	
Proper defrosting techniques used (2 pt)	2			
Potentially hazardous foods not at room temperature for longer than 2 hours (2 pt)	2			
Produce washed thoroughly	1			
Clean utensils/equipment used for prep	1			
Proper use of cutting boards (2 pt)	2		Colored Coded Boards	
Proper use of knives	1			
Food cooked to proper temperatures (2 pt)	2		Logged on Production R.	
Temperatures recorded at each meal (2 pt)	2		Logged on Production R.	
Proper cooling of foods (2 pt)	2			
HACCP Forms used (2 pt)	2			
Proper use of sinks	1			
HOLDING & SERVICE: 12 POINTS				
Food held at proper temps (2 pt)	2		logged	
Food temps recorded	1		logged	
Potentially hazardous food held at room temp less than 2 hours (2 pt)	2			
Food properly covered	1			
Food is not touched with bare hands (2 pt)	2		Gloves and utensils in use	
Clean utensils used for serving	1			
Proper serving techniques/portion control used	1		Coded Utensils and Scoops	
Food displayed safely	1			
Utensils stored properly	1			
CLEANING & SANITIZING: 13 POINT				
Pots & pans clean & sanitized	1			
Pot sink water prepared & changed properly	1			
Utensils clean & sanitized	1			
Surface area clean & sanitized	1			
Equipment clean & sanitized	1			
Utensils/pot/pans stored properly	1			
Cleaning cloths handled properly	1			
Mops & brooms stored properly	1/2			
Microwave clean & sanitized	1			
Dish Machine clean	1/2			
Thermometers clean & sanitized (2 pt)	1			
Proper sanitized dilution	1			
Ice machine and scoop stored properly	1		Cleaned 3/21	
PPM Log complete on 3 bay sink	1			

Risk Factors in Red

Safety Shoe Check

Employee Name	Yes	No	Qualified Food Operator 5 Points	Meet	Below
Ashley Coleman	X				
Pete Evans	X		Qualified Food Operator: (Soto)	2	
			Alternate Person in charge: (Ashely on duty)	1	
			Written Training Program and Illness policy	1	
			Production Records on File	1	

FOOD SAFETY TEAM SIGNATURE: _ Sarsfield Ford Director of Food Services

DIETARY SUPERVISOR SIGNATURE: ___

CRITERIA FOR FOLLOW-UP

< 80% = FAIL: CONSULTATION WITH FOOD DIRECTOR & 24 HOUR FOLLOW-UP
 80 – 85 % = SATISFACTORY: 72 HOUR FOLLOW-UP WITH WRITTEN DOCUMENTATION
 > 85% = PASS: WRITTEN FOLLOW-UP ON ITEMS BELOW STANDARD