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Food Safety Self Inspection Form

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NF569

Food Safety Self Inspection Form*

By Donna Kraus, Program Assistant and Julie A. Albrecht, Extension Food Specialist

Status of Observations: IN — Item found in compliance; OUT — Item found out of compliance; N.O. — Not observed;
N.A. — Not applicable

Food Source

- _____ All foods are from regulated food processing plants.
 - _____ All shellfish are from NSSP listed sources.
 - _____ Game and wild mushrooms are only used with approval from regulatory authority.
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Records

- _____ Shellstock tags/labels are retained for 90 days from the date the container is emptied.
 - _____ Written documentation of parasite destruction are maintained for fish products.
 - _____ CCP monitoring records are maintained in accordance with HACCP plan when required.
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Reheating

- _____ PHF's are reheated to 165°F for 15 seconds.
 - _____ Food reheated in a microwave is heated to 165°F or higher.
 - _____ Commercially processed ready to eat food, if reheated, is held at 135°F or above.
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-

Cooking Temperatures

- _____ Poultry, stuffed fish, meat and pastas are cooked to 165°F for 15 seconds.
 - _____ Raw eggs broken for immediate service are cooked to 145°F for 15 Seconds.
 - _____ Comminuted fish, meats, game animals are heated to 155°F for 15 seconds.
 - _____ Wild game animals to 165°F for 15 seconds.
 - _____ Raw animal foods cooked in microwave to 165°F.
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Cooling

- _____ Cooked PHF is cooled to 135°F — 70°F in 2 hours and from 70°F — 41°F in 4 hours.
 - _____ PHF (from ambient ingredients) is cooled to 41°F within 4 hours.
 - _____ Foods received at a temperature according to law are cooled to 41°F within 4 hours.
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*Adapted from: Report of the FDA Retail Food Program Database of Foodborne Illness Risk Factors — <http://vm.cfsan.fds.gov/~dms/retrsk.html>

Cold Holding

_____ PHF is maintained at 41°F or below, except during preparation, cooking, cooling, or when time is used as a public health control.

Hot Holding

_____ PHF is maintained at 135°F or above, except during preparation, cooking, cooling, or when time is used as a public health control.

Time

_____ Ready to eat PHF held at 41°F for 7 days, is discarded as required.
_____ Commercially prepared, ready to eat PHF is date marked as required.

Separation/Segregation/Protection

_____ Raw animal foods are kept separate from raw ready to eat food and cooked ready to eat food.
_____ After food is served to a consumer, food is not re-served.
_____ Food is protected from environmental contamination.

Food Contact Surfaces

_____ Food contact surfaces and utensils are clean to sight and touch and sanitized before use.

Personnel Check List

_____ Hands are clean and properly washed when and as required.
_____ Personnel only eat, drink and use tobacco in designated areas.
_____ Personnel do not work with exposed food if experiencing persistent sneezing, coughing, or runny nose.
_____ Personnel do not use a utensil more than once to taste foods.
_____ Personnel do not contact exposed, ready-to-eat food with bare hands.
_____ There is a hand-washing facility conveniently located for employees.
_____ There are hand cleansers, sanitary towels and hand drying devices in the hand washing facility.

Chemical Check List

_____ No unapproved food or color additives are used.
_____ All chemicals are properly identified, stored and used.

File under: FOODS AND NUTRITION

F-27, Safety

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