Food Safety Self Inspection Form

Donna Kraus

Julie A. Albrecht
University of Nebraska-Lincoln, jalbrecht1@unl.edu

Follow this and additional works at: http://digitalcommons.unl.edu/extensionhist
Part of the Agriculture Commons, and the Curriculum and Instruction Commons

Kraus, Donna and Albrecht, Julie A., "Food Safety Self Inspection Form" (2005). Historical Materials from University of Nebraska-Lincoln Extension. 70.
http://digitalcommons.unl.edu/extensionhist/70
# Food Safety Self Inspection Form*

*Adapted from: Report of the FDA Retail Food Program Database of Foodborne Illness Risk Factors — http://vm.cfsan.fda.gov/~dms/retrsk.html

<table>
<thead>
<tr>
<th>Food Source</th>
<th>Cooking Temperatures</th>
</tr>
</thead>
<tbody>
<tr>
<td>All foods are from regulated food processing plants.</td>
<td>Poultry, stuffed fish, meat and pastas are cooked to 165°F for 15 seconds.</td>
</tr>
<tr>
<td>All shellfish are from NSSP listed sources.</td>
<td>Raw eggs broken for immediate service are cooked to 145°F for 15 seconds.</td>
</tr>
<tr>
<td>Game and wild mushrooms are only used with approval from regulatory authority.</td>
<td>Comminuted fish, meats, game animals are heated to 155°F for 15 seconds.</td>
</tr>
</tbody>
</table>

**Records**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Shellstock tags/labels are retained for 90 days from the date the container is emptied.</td>
<td>Cooked PHF is cooled to 135°F — 70°F in 2 hours and from 70°F — 41°F in 4 hours.</td>
</tr>
<tr>
<td>Written documentation of parasite destruction are maintained for fish products.</td>
<td>PHF (from ambient ingredients) is cooled to 41°F within 4 hours.</td>
</tr>
<tr>
<td>CCP monitoring records are maintained in accordance with HACCP plan when required.</td>
<td>Foods received at a temperature according to law are cooled to 41°F within 4 hours.</td>
</tr>
</tbody>
</table>

**Reheating**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>PHF’s are reheated to 165°F for 15 seconds.</td>
<td></td>
</tr>
<tr>
<td>Food reheated in a microwave is heated to 165°F or higher.</td>
<td></td>
</tr>
<tr>
<td>Commercially processed ready to eat food, if reheated, is held at 135°F or above.</td>
<td></td>
</tr>
</tbody>
</table>

---

*Not observed: N.O. — Not observed; N.A. — Not applicable.*
### 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.