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G94-1232 Food Safety Self-Inspection for Child Care Facilities

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Food Safety Self-Inspection for Child Care Facilities

This NebGuide provides a checklist for a self-inspection to aid child care facilities in providing safe food for their clients.

Julie A. Albrecht, Extension Food Specialist

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Conduct a self-inspection of your food preparation skills by answering the following questions. Concentrate on one section at a time. Choose a time when food preparation is in progress. Check either "yes" or "no." Questions receiving a "no" answer indicate an area that you need to change.

Personal hygiene

<input type="checkbox"/> Yes	<input type="checkbox"/> No	Are food handlers well groomed (clean clothing, restrained hair, and clean hands, including fingernails)?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do food handlers wash their hands frequently (after using the bathroom, after coughing or sneezing, and after handling raw foods, dirty dishes, or garbage)?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you and your staff following proper hand-washing procedures?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Are food handlers' hands free from cuts and sores?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do food handlers wear plastic gloves or other waterproof protection if cuts and sores are present?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Are you and your staff generally in good health?

Purchasing, receiving, and inspecting food

<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you buy foods from reliable suppliers?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do the foods you buy meet your child care center's standards?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Does someone check the food for adequate frozen (0°) or refrigerated temperatures (40°F) damage or insect infestation, expiration dates, and other quality indicators, before accepting them?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Is the food receiving area clean?

Food storage

<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you store raw foods separately from cooked foods?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Are the food storage areas clean?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Is the dry food storage area dry and between 40° and 70°F?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you store foods to ensure a first-in, first-out use? Do you label food packages and containers to indicate contents and date of storage?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you maintain the refrigerator at or below 40° F and the freezer at 0° F?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you have an accurate thermometer in the refrigerator and freezer?

Food service equipment

<input type="checkbox"/> Yes	<input type="checkbox"/> No	Is the equipment in good working condition?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Are food handlers following proper procedures for operating the equipment?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you and staff members properly clean and sanitize equipment after each use?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do staff members follow proper dishwashing (manual or automatic) procedures?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Are food handlers properly cleaning and sanitizing cutting boards and food contact work surfaces after each use?

Food preparation

<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you thaw frozen foods in a microwave, under refrigeration, or under cold running water? Do you cook foods directly in the frozen state?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	During food preparation, are food handlers keeping food in the danger zone (40° to 140°F) for less than 2 hours?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you cook food items to the proper internal temperatures (180°F for chicken, 160°F for pork, and 160°F for ground beef and meatloaf)?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you use a thermometer to check the temperature of a cooked product or refrigerated food?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you keep and serve hot foods at 140°F or above and cold foods at 40°F or below?

<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you store hot foods in shallow containers and refrigerate immediately?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you wash raw fruits and vegetables thoroughly before serving?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Is there minimal handling of foods during preparation?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do food handlers taste food during preparation in a sanitary manner? Do they use a separate utensil?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you reheat leftovers to 165°F and serve immediately?

Infant food preparation

<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you use proper sanitizing procedures for infant bottles?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you properly sanitize the equipment you use to prepare infant formulas?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you check the expiration dates on the products before use?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you use safe water for infant formula preparation?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	After preparing formulas, do you label bottles with the children's names and the date?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you cover the formula and refrigerate it after preparation?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you use formulas made from powdered formula within 24 hours?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you use formulas made from concentrated liquid formula within 48 hours?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you discard the partially consumed milk or formula remaining in the bottle?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you remove baby food from jars with a clean spoon and serve it in dishes to infants? (If food remains in the jar, tightly close, date, and store it in the refrigerator. Use opened containers within 72 hours.)
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you warm food just before eating? Does food remain in the danger zone (40° to 140°F) for less than 2 hours?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you dispose of the uneaten food on plates?

Serving foods

<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do children wash their hands before and after eating?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you clean and sanitize tables, chairs, and high chairs?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do food handlers use utensils instead of hands to serve food?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do food handlers wear plastic gloves while serving food?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you place silverware on the tables in a way to prevent contamination?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Are replacements available if children drop their silverware on the floor?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you use separate cloths and sponges for the children, table spills, and floor spills?

Facilities

<input type="checkbox"/> Yes	<input type="checkbox"/> No	Are the kitchen and eating areas clean?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Is the garbage kept covered and located away from food preparation, food storage, and the children's play area?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you keep the restrooms clean and supplied with liquid soap and single-use towels or forced-air blowers?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you empty wastebaskets regularly?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Is the diapering area away from the food preparation area?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you sanitize and keep the diapering area clean?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you discard soiled diapers promptly?
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Do you keep live animals away from food preparation and serving areas?

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