## MONTHLY SELF INSPECTION REPORT

Name:_		Establis	hment Name:		
Establis	shment Address:——				
Phone:_					
Submit you hav	a copy of the self inspectation addition co	pection checklomplete the fol	ist, noting an llowing infor	y problems or conce nation:	rns, along with the action
•	Temperatures:				<b>Comments:</b>
	My thermometer rea How often do you ca Do you keep daily te				
•	Cold holding tempo				
•	Temperatures Refrigerator #1 Refrigerator #2 Refrigerator #3 Refrigerator #4  How often do you che Hot holding: Potentially hazardou		C I		
	on the steam table of How often do you ch				
	List the temperatures				
•	Handwashing:  All handwashing fact (100-120°F) and rest on hand. Yes_				
•	<b>Employees</b> :				
	I do I do not _ with my employees t in food sanitation.	uent meetings important topics			
	Proper utensils (tong disposable gloves) at contact with ready-to-	re provided to	minimize dir		

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## Self Inspection Checklist

YES	/NO		COMMENTE
		KNOWLEDGABLE HEALTHY EMPLOYEES All employees have their Food Worker Card All employees are prohibited from eating or smoking in food	COMMENTS:
		preparation areas No ill food workers present Person in charge present at all times kitchen is in operation	
		SAFE FOOD FROM APPROVED SOURCES All foods used in the establishment are from approved sources All deliveries are examined for potential contamination (insects, pests, chemicals, etc.) All food in storage is dated with the date received or the date prepared No spoiled food is stored in the establishment Raw fruits and vegetables properly washed	
		PROTECT FOOD FROM CONTAMINATION Food contact surfaces are sanitized between uses All employees wash their hands after handling raw products Raw meat (seafood, poultry, etc.) is stored over nothing but raw meat Handwashing facilities are maintained with soap and paper towels All employees wash their hands before starting work Employees wash their hands twice after using the toilet, first in the bathroom; second at the kitchen handwash sink Employees wash their hands after coughing, sneezing, handling raw meats, handling garbage or otherwise contaminating their hands Food service establishment has an employee illness policy All toxic and poisonous chemicals are stored in their original container or in containers labeled with the ingredients and first aid requirements	
		Material Safety Data Sheet is posted near chemicals.  Acid foods are stored in glass or stainless steel and never in glazed pottery or galvanized containers  Food workers use proper utensils (tongs, spoons, scoops, waxed paper, disposal gloves) to minimize direct hand contact with ready-to-eat foods Food workers who need to use disposable gloves to minimize bare hand contact must do the following: change gloves frequently especially between tasks by disposing of gloves, washing hands, and putting on new gloves.	
		PREPARING SAFE FOOD Frozen potentially hazardous foods with a food depth or thickness	
		two hours and to 41° or less within four additional hours of removal	
		from the heat source Thermometers are used to determine food temperatures Temperature charts are kept for cooling foods All potentially hazardous foods requiring preparation but not scheduled for immediate cooking are made from chilled ingredients	
		and are refrigerated after mixing Inadequate refrigeration space (a serious problem) is documented All employees are trained in proper hot holding techniques Potentially hazardous foods are maintained at 140° or above while in hot holding	
		All employees know the proper cooking temperatures	

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## Self Inspection Checklist

YES	/NO	PREDADING GAER ROOD	
		PREPARING SAFE FOOD  Thermometers are used to measure final cooking temperatures All cook/chill potentially hazardous foods are reheated to 165° or above Frozen foods larger than three pounds are thawed prior to cooking Daily HACCP temperature logs kept Fruits and vegetables are heated to 140° before being placed into hot holding.	COMMENTS:
		FOOD PROTECTION  All food is protected from contamination at all times Food is stored at least six inches off the floor Food is thawed in the refrigerator or under cool running water Dispensing utensils, when in use, are stored in the product, in a running water dipper well or clean and dry All sanitized equipment is stored in a way that will prevent its contamination Proper consumer advisory on menu, label, or sign of unpasteurized juice or raw or undercooked meats, eggs, and aquatic foods	
		CLEANING Warewashing is done correctly The mechanical dishwasher is sanitizing as required All wiping cloths are kept in a sanitizing solution between uses All food contact surfaces are sanitized as required Non-food contact surfaces are clean	
		SANITARY FACILITIES  Hot water is available and at the required temperature Floor sinks are cleaned regularly Toilet facilities are maintained	
		GARBAGE Garbage is handled in a way that eliminates <u>all</u> problems	
		PEST CONTROL Insects are controlled Pesticides are used and stored as per label directions	
		MAINTENANCE Floor, walls and ceiling are clean and in good repair Hood and hood vents are clean Unnecessary equipment has been removed from the establishment	

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