

# Mock Health Inspection



**Participant's Workbook**



# Mock Health Inspection

## Participant's Workbook

Time: 4 hours

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**Key Area: 2**

**Code: 2600 Food Safety and HACCP**

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# Institute of Child Nutrition

## The University of Mississippi

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### **VISION**

The vision of the Institute of Child Nutrition is to be the leader in providing education, research, and resources to promote excellence in child nutrition programs.

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## Training Overview and Objectives

Welcome to the Institute of Child Nutrition's *Mock Health Inspection* training. This training is intended to be a 4-hour, face-to-face and hands-on training that includes participant interaction in a mock inspection to improve retention of the learning objectives.

After completing this training, participants should be able to:

- explain why health inspections are conducted at least twice a year in schools,
- explain the role of periodic inspections and self-inspections to enhance the effectiveness of food safety management programs,
- identify risk-based food safety practices that should be evaluated in a school nutrition operation, and
- conduct a risk-based inspection.





## Functional Areas and Competencies

The functional areas, competencies, knowledge, and skills identified in this project provide a clear picture of the role of school nutrition professionals in food safety and protection tasks. The information in this training module can serve as a framework to identify the criteria for evaluating staff food safety compliance.

### Directors Functional Area 4: Food Security, Sanitation, and Safety

**Competency 4.1:** Establishes policies and procedures to ensure food is prepared and served in a sanitary and safe environment.

**Knowledge statements:**

- Knows basic principles and techniques of foodservice sanitation and food safety.
- Knows federal, state, and local sanitation and food safety requirements.
- Knows principles of foodborne illness prevention.

**Skills statements:**

- Ensures that all food safety inspection deficiencies are addressed competently and in a timely manner.
- Conducts routine food safety and sanitation inspections at each school nutrition site and develops corrective action plans, as needed.

### Functional Area 9: Program Management and Accountability

**Competency 9.2:** Provides leadership to position the school nutrition program as an integral component of the school district.

**Knowledge statement:**

- Knows fundamentals of continuous quality improvement processes.

**Skills statements:**

- Monitors a HACCP-based food safety and sanitation program that meets federal, state, and local regulations.

Source: *Competencies, Knowledge, and Skills of District-Level School Nutrition Professionals in the 21st Century* available on the ICN website: <http://www.theicn.org/documentlibraryfiles/PDF/20090514085653.pdf>

## **Managers**

### **Functional Area 3: Sanitation, Safety, and Security**

**Competency 3.1:** Provides an environment conducive to protecting the health and well-being of the school's children through high levels of sanitation standards.

**Knowledge statements:**

- Knows state and local code requirements for foodservice establishments.
- Knows basic principles for foodservice sanitation for equipment, personnel, food, and facility.
- Knows procedures to follow to prevent bacterial food poisoning.
- Knows principles of personal hygiene.
- Knows importance of school district maintaining a food safety policy.

**Skills statements:**

- Implements a system to protect food at all times from contamination agents such as unclean equipment and utensils, pests and rodents, unnecessary handling, poor hygiene habits, and inadequate sanitary facilities.
- Corrects foodservice deficiencies noted on sanitation inspection reports by Public Health Department.
- Maintains a copy of state and local health regulations at the school site.

Source: *Competencies, Knowledge, and Skills of Effective School Nutrition Managers* Available on the ICN website:  
<http://www.theicn.org/ResourceOverview.aspx?ID=131>

## **PROFESSIONAL STANDARDS**

### **FOOD SAFETY AND HACCP TRAINING – 2600**

**Employee will be able to effectively utilize all food safety program guidelines and health department regulations to ensure optimal food safety.**

**Key Area: 2**

## CDC Foodborne Illness Risk Factors

The Centers for Disease Control and Prevention (CDC) Surveillance Report has identified the most significant contributing factors to foodborne illness outbreaks. Five of these broad categories of contributing factors directly relate to food safety concerns within foodservice and retail food store facility types and in this study are called “foodborne illness risk factors” or “risk factors” for short.

- Improper Holding/Time and Temperature

Examples: \_\_\_\_\_

- Poor Personal Hygiene

Examples: \_\_\_\_\_

- Inadequate Cooking

Examples: \_\_\_\_\_

- Contaminated Equipment/Protection from Contamination

Examples: \_\_\_\_\_

- Food from Unsafe Sources

Examples: \_\_\_\_\_



## Important Food-Related Temperatures Chart

Operation	Temperature	Notes
Temperature Danger Zone	41 °F – 135 °F	Zone at which pathogens grow rapidly.
Purchasing		Ensure that the companies you are buying from have good food safety practices in place to ensure the food you purchase has not been temperature abused.
Receiving	<ul style="list-style-type: none"> <li>• Frozen food: received frozen solid, at 0 °F or below</li> <li>• Cold food: received at or below 41 °F</li> <li>• Hot food: received at or above 135 °F</li> </ul>	Cold foods must be received at safe temperatures to ensure that temperature abuse has not occurred. Frozen food must be frozen and contain no ice crystals. Ice crystals are a sign that the food has been thawed and refrozen.
Storing	<ul style="list-style-type: none"> <li>• Dry storage areas: 50 °F and 70 °F</li> <li>• Refrigerated storage areas: at or below 41 °F</li> <li>• Deep chilling storage areas: between 26 °F and 32 °F</li> <li>• Freezer storage areas: between -10 °F and 0 °F</li> </ul>	These temperatures assist in preserving the quality of the food and decreasing the likelihood of pathogen growth by keeping food out of the temperature danger zone. Dry storage items are shelf stable. Food processing eliminates pathogens in sealed containers, allowing for storage in the temperature danger zone.
Preparing	<ul style="list-style-type: none"> <li>• Minimize time food is in the temperature danger zone during preparation.</li> <li>• Limit the time for preparation of any batches of food so that the ingredients are not at room temperature for more than 30 minutes before cooking, serving, or returning to the refrigerator.</li> </ul>	<ul style="list-style-type: none"> <li>• Pre-chill ingredients for cold foods to 41 °F or below before combining with other ingredients.</li> <li>• Chill all cold foods as quickly as possible.</li> <li>• Prepare foods as close to serving time as the menu will allow.</li> <li>• Prepare food in small batches.</li> </ul> <p>These methods prevent food from being in the temperature danger zone too long.</p>

<p>Cooking</p>	<ul style="list-style-type: none"> <li>• 135 °F – Ready-to-eat foods taken from a commercially processed, hermetically sealed package; vegetables (fresh, frozen or canned)</li> <li>• 145 °F – Whole muscle beef and pork roasts, beef steaks, chops, ham, fish</li> <li>• 155 °F – Ground meats, such as hamburger, ground pork, sausage</li> <li>• 165 °F – Poultry, stuffing, stuffed meats, stuffed pasta, casseroles, leftovers</li> </ul>	<p>Cooking foods to the correct internal temperature will destroy most existing pathogens, even though it may not eliminate toxins or kill bacterial spores.</p>
<p>Holding and Serving</p>	<ul style="list-style-type: none"> <li>• Cold food: held at or below 41 °F</li> <li>• Hot food: held at or above 135 °F</li> </ul>	
<p>Cooling</p>	<ul style="list-style-type: none"> <li>• Hot food must be cooled from 135 °F to 70 °F within 2 hours. If this is not achieved, the food must be reheated to 165 °F for 15 seconds or discarded.</li> <li>• Food must be cooled within a total of 6 hours from 135 °F to 41 °F (if step one is achieved).</li> <li>• Foods that start at room temperature (70 °F) must be cooled to 41 °F within 4 hours.</li> </ul>	<p>This is the time and temperature regulations specified by the <i>Food Code</i> to safely cool foods.</p>
<p>Reheating</p>	<p>165 °F for 15 seconds within 2 hours</p>	<p>This is the time and temperature required to kill any pathogens that may be present in the food.</p>
<p>Transporting</p>	<ul style="list-style-type: none"> <li>• Cold food: held at or below 41 °F</li> <li>• Hot food: held at or above 135 °F</li> </ul>	

<p>Dishmachine</p>	<ul style="list-style-type: none"> <li>• <b>If using hot water to sanitize:</b> Manifold temperature should be 180 °F or above with a goal for the food contact surface temperature to reach 160 °F or above.</li> <li>• <b>If using chemicals to sanitize:</b> Use the temperatures recommended by your dishmachine and chemical manufacturers.</li> </ul>	
<p>Three Compartment Sink</p>	<ul style="list-style-type: none"> <li>• In the first compartment, wash with a clean detergent solution at or above 110 °F or at the temperature specified by the detergent manufacturer.</li> <li>• In the second compartment, rinse with clean water.</li> <li>• In the third compartment,             <ul style="list-style-type: none"> <li>o <b>If using chemicals to sanitize:</b> *use a sanitizing solution mixed at the correct concentration, and use the contact time and water temperature specified on the manufacturer's label.</li> <li>o <b>If using hot water to sanitize:</b> immerse in hot water at or above 171 °F for 30 seconds.</li> </ul> </li> </ul> <p>*Concentrations of sanitizers              100 ppm for chlorine              200-400 ppm for quaternary ammonium</p>	<p>If using a chemical sanitizer, test the chemical sanitizer concentration using an appropriate test strip.</p>





## Mock Health Inspection Video

**Instructions:** While watching the *Mock Health Inspection* video look for any food safety violations. When the video is paused, write down your observations. After the video, you will write which CDC Risk factor is related to each observation and where each observation can be found on the *Food Establishment Inspection Form*.

Observation	Line on Form	CDC Risk Factor



## Modeling Best Practices During an Inspection

During an inspection, it is important to use and model appropriate food safety and hygiene practices. Here are a few examples.

- Wash hands when entering the food preparation, service, and storage areas at the beginning of the inspection and after engaging in any activities that might contaminate hands.
- Correctly wear effective hairnet or hair restraints.
- Avoid touching ready-to-eat food with bare hands. Use gloves. Wash hands before putting on gloves and replace them as they become contaminated or torn.
- Avoid contaminating cleaned and sanitized food contact surfaces with unclean hands, unclean gloves, or inspection equipment.
- If you have an infected cut or wound on your hands, wear a bandage and glove at all times.
- Wash, rinse, and sanitize the thermometer probe at the start of the inspection and between taking temperatures of food.
- If you have reportable symptoms such as diarrhea, vomiting, fever with a sore throat, jaundice, or have been diagnosed with a foodborne illness, you should not enter the food preparation, service, and storage areas.
- Use care when walking in and around the kitchen to avoid slips and falls or burn hazards.
- Please be respectful of the kitchen and employees.

Source: U.S. Food and Drug Administration. (2006). *Managing Food Safety: A Regulator's Manual for Applying HACCP Principles to Risk-based Retail and Food Service Inspections and Evaluating Voluntary Food Safety Management Systems*. Retrieved from <http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm2006812.htm>



## Mock Health Inspection Scenarios

### Scenario #1 A – Refrigerator Unit

As you enter the walk-in refrigerator, you observe the following:

	Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1	Exterior and interior thermometers are in place.					
2	The temperature log documents the unit has been holding food at or below 41 °F each day in the month, with the exception of today. The documented temperature upon arrival this morning was 50 °F. No corrective action is documented and all food is still stored in the refrigerator. The hanging thermometer in the refrigerator currently reads 48 °F.					
3	In the center of the refrigerator, there is a speed rack full of whole, cooked turkeys. Upon asking a school nutrition employee, it is discovered that these were cooked yesterday, and pulled straight from the oven and put into the walk-in to cool overnight. There is no documentation of cooling temperatures or times.					

4	<p>On the shelf to the left of the door, there is a milk crate full of apples. According to the same school nutrition employee, these were donated by a local farmer at the farmers market.</p>							
5	<p>Above the apples, are pre-portioned bowls of pineapple chunks on trays. Each tray is covered with plastic wrap and labeled.</p>							

**Scenario for Area/Station #1 B – Refrigerator Unit**

While in the walk-in refrigerator, you also observe the following:

	<b>Scenario</b>	<b>In/Out</b>	<b>Why Out of Compliance?</b>	<b>Corrective Action</b>	<b>Line #</b>	<b>Risk Factor</b>
1	On a shelf to the right, you observe a tray of portioned salads covered with plastic wrap. There is no label or date. Also on this shelf is an opened package of sliced luncheon meat. There is no label or date.					
2	On the bottom shelf, there is a deep pan containing several packages of raw ground beef being thawed.					
3	On the bottom shelf, the staff are storing their lunches brought from home. One diabetic school nutrition employee also stores her insulin here.					

4	On the floor in the back, there is a wooden pallet.						
5	On top of the pallet, there is a chest of food left over from the booster club's weekend ballgame sales.						
6	Containers of pasteurized eggs are labeled with an "open" date. No shell eggs observed.						



**Scenario for Area #2 A – Dry Storage**

You are now in the dry storage area. There you see:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line Number	Risk Factor
1					
2					
3					
4					
5					
6					

**Scenario for Area #2 B – Receiving and Chemical Storage Areas**

You move to the receiving area, inside the loading dock. You observe this:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 A foodservice distributor unloaded a pallet with boxes of frozen items and left while staff was busy with breakfast service. The receiving temperature log is blank.					
2 One box is crushed and wet on one end. Another package feels soft to the touch.					

In the chemical storage room, you see:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 Chemicals for cleaning and sanitizing are on the center shelf, in original containers, and with original labeling.					
2 On the shelf above, there are paper and plastic goods, including paper napkins, paper plates, and plastic utensils.					
3 On the wall outside the chemical storage room, there are Safety Data Sheets (SDS) for each chemical on site.					
4 Only one light bulb working in this area. Lighting is poor.					

**Scenario for Area #3 A – Cold Food Preparation**

You are moving into the kitchen where lunch foods are being prepared. In the cold food prep area, you observe:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line Number	Risk Factor
1 There is a designated sink for washing vegetables. It is clean with no visible sign of grime or build up.					
2 A school nutrition employee is observed washing heads of lettuce.					
3 Another school nutrition employee, removing the rind and cutting melon, is observed making frequent trips to the restroom. When asked, the school nutrition employee said she was sick with diarrhea earlier in the morning but was starting to feel better now.					
4 This school nutrition employee is removing the rind and cutting melon without gloves.					
5 The handwashing sink in the cold prep area has hot and cold water, and soap available, but the towel dispenser is empty.					
6 Observed cut melon, luncheon meat, and liquid eggs date marked for being opened/used for dates over a week ago.					

**Scenario for Area #3 B – Hot Food Preparation**

You continue into the kitchen where hot foods are being prepared. You observe:

	<b>Scenario</b>	<b>In/Out</b>	<b>Why Out of Compliance?</b>	<b>Corrective Action</b>	<b>Line #</b>	<b>Risk Factor</b>
1	A school nutrition employee has two large pots on the stove. One with ground turkey meat sauce and one with water boiling for noodles. You observe the school nutrition employee taking the temperature of the meat sauce and writing the temperature down. The temperature reads 165 °F.					
2	You then observe the school nutrition employee tasting the sauce right from the stirring spoon which is not replaced or discarded.					
3	The school nutrition employee is wearing a heavily soiled apron and is without a hairnet.					
4	In the hot holding cabinet to the left, there are several pans of broccoli – the temperature is measured at 125 °F.					
5	On the prep table, there is an unlabeled spray bottle containing a clear liquid.					

**Scenario for Area #4 A – Food Serving Areas**

You are now standing behind the serving line, where you see:

	<b>Scenario</b>	<b>In/Out</b>	<b>Why Out of Compliance?</b>	<b>Corrective Action</b>	<b>Line #</b>	<b>Risk Factor</b>
1	As each pan of food is replaced, temperatures are taken and documented.					
2	There is a handwashing sink immediately beside the serving line. As hands are washed before service, you observe water splashing onto the serving line and, occasionally, on the food.					
3	School nutrition employees on the serving line are wearing gloves and using utensils to serve.					
4	When not serving, the in-use utensils are placed on damp towels in front of the serving pan.					

**Scenario for Area #4 B – Food Serving Areas**

You are now standing behind the serving line, where you see:

	<b>Scenario</b>	<b>In/Out</b>	<b>Why Out of Compliance?</b>	<b>Corrective Action</b>	<b>Line #</b>	<b>Risk Factor</b>
1	Each school nutrition employee is wearing a clean apron and hair restraint.					
2	As pans are emptied, they are stacked onto the handwashing sink.					
3	When the line is slow, the cashier also serves food, wearing the same gloves for both tasks.					
4	A school nutrition employee stored a covered drink with straw on top of the serving line sneeze guard.					

**Scenario for Area #5 A – Manual and Mechanical Warewashing Areas**

You enter the dishroom and see:

1	Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
	Clean equipment and utensils are stored on a rack just beside the scraping and rinsing area of the three-compartment sink.					
2	The three-compartment sink is set up. Chemical sanitizer is used. An employee demonstrated using the available chemical test strips and tested the sanitizer solution.					
3	In the rinsing area of the triple sink, the spray nozzle spring is stretched, causing the nozzle to fall below the flood rim of the sink.					
4	As students return trays, whole, uneaten pieces of fruit and unopened cartons of milk are pulled off the tray and saved, to be rewashed and re-served later.					

**Scenario for Area #5 B – Manual and Mechanical Warewashing Areas**

You enter the dishroom and see:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 Observed pans stored as clean with food and food particles stuck to them and were stored/stacked wet.					
2 The mechanical dishmachine final rinse water temperature is registering 180 °F at the manifold, and observed dishmachine was sanitizing as evidenced by thermolabel.					
3 Behind/under the dishmachine were several dead cockroaches.					
4 On the rack above stored, clean pans and utensils were containers of labeled dishwasher soap and sanitizer.					



**Scenario for Area #6 A – Handsinks and Main Kitchen**

In the main kitchen, you observe the following:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 A school nutrition employee removed garbage from the can, replaced the liner, and resumed food handling tasks.					
2 Ice machine cleaning log indicates last cleaning was over 2 months ago. Pink slime build-up is observed.					
3 Ice scoop is stored directly on top of the ice machine.					
4 On a cart near the food prep areas, there are three buckets labeled for washing, rinsing, and sanitizing food contact surfaces. The sanitizer solution is at the correct concentration, and all wiping cloths are stored in the solutions.					

**Scenario for Area #6 B – Handsinks and Main Kitchen**

In the main kitchen, you observe the following:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 A can opener, not in use, has a build-up of dirt on the cutting blade.					
2 In the milk cooler, crates of milk are positioned with the earliest 'sell by' dates in the front.					
3 On the wall, there are Safety Data Sheets (SDS) for each chemical on site.					
4 There is grease and condensation build-up on the walls. The hood system does not appear to be in proper working order.					

## Appendix

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CDC Food Safety Risk Factors Answer Key . . . . .35

*Mock Health Inspection* Video Answer Key. . . . .41

Mock Health Inspection Scenarios Answer Key . . . . .45



# Food Safety Checklist

Date: \_\_\_\_\_ Observer: \_\_\_\_\_

**Directions:** Use this checklist daily. Determine areas in your operations requiring corrective action. Record corrective action taken and keep completed records in a notebook for future reference.

PERSONAL HYGIENE	Yes	No	Corrective Action
• Employees wear clean and proper uniforms including shoes.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Effective hair restraints are properly worn.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Fingernails are short, unpolished, and clean (no artificial nails).	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Jewelry is limited to a plain ring, such as wedding band.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Hands are washed properly, frequently, and at appropriate times.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Burns, wounds, sores or scabs, or splints and waterproof bandages on hands are bandaged and completely covered with a single-use glove while handling food.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Eating, drinking, and chewing gum are allowed only in designated areas.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Employees use disposable tissues when coughing or sneezing and then immediately wash hands.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Employees appear in good health.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Handsinks are unobstructed, operational, and clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Handsinks are stocked with soap, disposable towels, and warm water.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• A handwashing reminder sign is posted.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Employee restrooms are operational and clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____

FOOD PREPARATION	Yes	No	Corrective Action
• All food stored or prepared in the facility is from approved sources.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food equipment, utensils, and food contact surfaces are properly washed, rinsed, and sanitized before every use.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Frozen food is thawed under refrigeration, cooked to proper temperature from frozen state, or in cold running water.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Thawed food is not refrozen.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Preparation is planned so ingredients are kept out of the temperature danger zone for as long as possible.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is tasted using the proper procedure.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Procedures are in place to prevent cross contamination.	<input type="checkbox"/>	<input type="checkbox"/>	_____

- |  |                          |                          |       |
|--|--------------------------|--------------------------|-------|
| • Food is handled with suitable utensils, such as single-use gloves or tongs.  | <input type="checkbox"/> | <input type="checkbox"/> | _____ |
| • Food is prepared in small batches to limit the time it is in the temperature danger zone.  | <input type="checkbox"/> | <input type="checkbox"/> | _____ |
| • Clean, reusable towels are used only for sanitizing equipment and surfaces and not for drying hands, utensils, or floor.                         | <input type="checkbox"/> | <input type="checkbox"/> | _____ |
| • Food is cooked to the required safe internal temperature for the appropriate time. The temperature is tested with a calibrated food thermometer. | <input type="checkbox"/> | <input type="checkbox"/> | _____ |
| • The internal temperature of food being cooked is monitored and documented.   | <input type="checkbox"/> | <input type="checkbox"/> | _____ |

**HOT HOLDING**

- |   | <b>Yes</b>               | <b>No</b>                | <b>Corrective Action</b> |
|---|--------------------------|--------------------------|--------------------------|
| • Hot holding unit is clean.  | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |
| • Food is heated to the required safe internal temperature before placing in hot holding. | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |
| • Hot holding units are not used to reheat Time/temperature control for safety foods.     | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |
| • Hot holding unit is pre-heated before hot food is placed in unit.                       | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |
| • Temperature of hot food being held is at or above 135 °F.                               | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |
| • Food is protected from contamination.   | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |

**COLD HOLDING**

- |   | <b>Yes</b>               | <b>No</b>                | <b>Corrective Action</b> |
|---|--------------------------|--------------------------|--------------------------|
| • Refrigerators are kept clean and organized.               | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |
| • Temperature of cold food being held is at or below 41 °F. | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |
| • Food is protected from contamination.                     | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |

**REFRIGERATOR, FREEZER, AND MILK COOLER**

- |   | <b>Yes</b>               | <b>No</b>                | <b>Corrective Action</b> |
|---|--------------------------|--------------------------|--------------------------|
| • Thermometers are available and accurate.  | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |
| • Temperatures are appropriate for pieces of equipment.   | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |
| • Food is stored at least 6 inches above the floor or in walk-in cooling equipment.   | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |
| • Refrigerator and freezer units are clean and neat.  | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |
| • Proper cooling procedures are used.   | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |
| • All food is properly wrapped, labeled, and dated.   | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |
| • The FIFO (First In, First Out) method of inventory management is used.  | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |
| • Ambient air temperature of all refrigerators and freezers is monitored and documented at the beginning and end of each shift. | <input type="checkbox"/> | <input type="checkbox"/> | _____                    |

**FOOD STORAGE AND DRY STORAGE**

	Yes	No	Corrective Action
• Temperature of dry storage area is between 50 °F and 70 °F or state public health department requirement.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• All food and paper supplies are stored at least 6 inches above the floor.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• All food is labeled with name and received date.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Open bags of food are stored in containers with tight fitting lids and labeled with common name.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• The FIFO (First In, First Out) method of inventory management is used.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• There are no bulging or leaking canned goods.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is protected from contamination.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• All food surfaces are clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Chemicals are clearly labeled and stored away from food and food-related supplies.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• There is a regular cleaning schedule for all food surfaces.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is stored in original container or a food grade container.	<input type="checkbox"/>	<input type="checkbox"/>	_____

**CLEANING AND SANITIZING**

	Yes	No	Corrective Action
• Three-compartment sink is properly set up for ware washing.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Dishmachine is working properly (gauges and chemicals are at recommended levels).	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Water is clean and free of grease and food particles.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Water temperatures are correct for washing and rinsing.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• If heat sanitizing, the utensils are allowed to remain immersed in 171 °F water for 30 seconds.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• If using a chemical sanitizer, it is mixed correctly and a sanitizer strip is used to test chemical concentration.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Smallware and utensils are allowed to air dry.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Wiping cloths are stored in sanitizing solution while in use.	<input type="checkbox"/>	<input type="checkbox"/>	_____

**UTENSILS AND EQUIPMENT**

	Yes	No	Corrective Action
• All small equipment and utensils, including cutting boards and knives, are cleaned, sanitized, and allowed to air dry before use.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Work surfaces are cleaned and sanitized before use.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Thermometers are cleaned and sanitized after each use.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Thermometers are calibrated on a routine basis.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Can opener is clean and sanitized before use.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Drawers and racks are clean and sanitized before use.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Clean utensils are handled in a manner to prevent contamination of areas that will be in direct contact with food or a person's mouth.	<input type="checkbox"/>	<input type="checkbox"/>	_____

**LARGE EQUIPMENT**

- Food slicer is clean and sanitized after every use.
- Exhaust hood and filters are clean.

Yes	No	Corrective Action
<input type="checkbox"/>	<input type="checkbox"/>	_____
<input type="checkbox"/>	<input type="checkbox"/>	_____

**GARBAGE STORAGE AND DISPOSAL**

- Kitchen garbage cans are clean and kept covered.
- Garbage cans are emptied as necessary, but at least daily.
- Boxes, containers, and recyclables are removed from site.
- Loading dock and area around dumpster are clean.

Yes	No	Corrective Action
<input type="checkbox"/>	<input type="checkbox"/>	_____
<input type="checkbox"/>	<input type="checkbox"/>	_____
<input type="checkbox"/>	<input type="checkbox"/>	_____
<input type="checkbox"/>	<input type="checkbox"/>	_____

**PEST CONTROL**

- Outside doors have screens, are well-sealed, and are equipped with self-closing devices.
- No evidence of pests is present.
- There is a regular schedule of pest control by a licensed pest control operator.

Yes	No	Corrective Action
<input type="checkbox"/>	<input type="checkbox"/>	_____
<input type="checkbox"/>	<input type="checkbox"/>	_____
<input type="checkbox"/>	<input type="checkbox"/>	_____



## CDC Food Safety Risk Factors Answer Key

### Improper Holding/Time and Temperature

Observation	Reasoning
Observed unopened cartons of milk that had been served at breakfast time being recovered in the dish room and saved to re-serve to lunch customers during the lunch period.	Cannot determine how long milk (a TCS food) was held in the temperature danger zone
Observed pans of macaroni and cheese at 82 °F and 71 °F in the walk-in refrigerator that had been cooling for 3 hours.	TCS food did not reach the proper cooling temperatures in the correct amount of time: It must be below 70 °F within the first 2 hours of cooling.
Observed carrots, cheese, and black beans that were prepared and date marked 8 days ago are being used for meal prep.	It is recommended that prepared TCS foods and leftovers be used within 7 days.
Observed lasagna on the serving line being held at 120 °F.	Hot TCS food should be held at 135 °F or higher.
Observed large pot of chili placed in the refrigerator for cooling. Temperature measured at 170 °F.	Leaving hot TCS food in a large pot is an ineffective cooling method. The food should have been distributed into shallow 2-inch pans and/or placed in an ice water bath. The food is still too hot.
Observed tuna salad prepared and placed directly on the serving line. Temperature measured at 75 °F.	Tuna salad (a TCS food) is in the temperature danger zone. Pre-chilling ingredients, thoroughly chilling the prepared salad to 41 °F or lower, and only pulling the item from the cooler right before preparation and service can help keep tuna salad cool.
Observed cooler/refrigerator #1 registering a temperature of 51 °F.	The refrigerator should hold TCS foods at 41 °F or lower.
Observed chicken thawing at room temperature in stagnant water in the food prep sink.	This is an improper thawing method. It encourages pathogen growth.
Observed ready-to-eat (RTE) turkey strips in the refrigeration unit were not properly dated.	Without a proper date, it cannot be determined if the TCS food has exceeded its storage limit of 7 days.

Observation	Reasoning
Observed one pan of turkey and cheese sandwiches sitting at room temperature. Measured temp at 78 °F.	Cold TCS food should be held to keep it at 41 °F or below.

### Poor Personal Hygiene

Observation	Reasoning
Observed salad ingredients being prepared with bare hands.	No bare hand contact with RTE foods.
Observed hand soap was not available at one of the handwashing stations on the far side of the kitchen.	It is required for sinks to be properly stocked with water, soap, disposable towels, signage, and a trash can.
Observed no soap in women's restroom, no hand towels at the kitchen handsink, signs missing in the kitchen, and two employees using the triple sink for handwashing.	It is required for sinks to be properly stocked with water, soap, disposable towels, signage, and a trash can. Also, employees should only use designated sinks for washing hands. Signs are reminders of the importance of handwashing.
Observed employee washing hands without any available soap and without drying hands.	It is required for sinks to be properly stocked with water, soap, disposable towels, signage, and a trash can.
Observed employee washing hands in the food prep sink.	Employees should only wash their hands in designated handwashing sinks (unless there are procedures for cleaning and sanitation in places that are pre-approved by the health department).
Observed employee without a hair restraint preparing raw chicken.	Hair restraints are required to work with food.
Observed employee eating in the food preparation area.	Employee should eat food only in a designated place away from the production area (with the exception of properly tasting prepared food).
Observed an employee tasting food using a finger.	Employees should use proper tasting procedures to taste food, which includes using a single-use utensil.

## Inadequate Cooking

Observation	Reasoning
Observed hamburgers on the serving line with rare, pink centers. Temperature measured at 110 °F.	This TCS food was not properly cooked to the required internal temperature.
Observed raw shell eggs prepared for hot holding online for later service cooked to 145 °F.	Eggs cooked for immediate service are cooked to 145 °F, but raw eggs that are cooked and hot held for later service must be cooked to 155 °F.
Observed half pans of rice and corn being reheated in the steam wells.	Steam wells are not acceptable equipment for rapid reheating of TCS food.

## Contaminated Equipment/Protection from Contamination

Observation	Reasoning
Observed a bucket of quat sanitizer being used to wash prep tables. The sanitizer solution was dirty and did not register a color on the sanitizer test strip.	Solution was not at a concentration to effectively sanitize. Tables should first be washed with soap and water, rinsed, and then sanitized. Also dirty bucket water should be changed, and the sanitizer should be at the correct concentration.
Observed build-up of food on the slicer blade. Equipment was not in use.	To avoid cross contamination, the slicer must be washed, rinsed, and sanitized after each use or (if continually used) at 4-hour intervals.
Observed unwashed veggies stored over cut and prepared veggies. Observed raw chicken stored over cooked chicken in tubs.	This method of storage encourages cross contamination. Store ready-to-eat foods above other foods. Store raw chicken on the bottom shelf.
Observed food storage containers in refrigeration and dry storage heavily soiled on the outside and on the rims of the containers.	Dirty containers could lead to contamination of food and food contact surfaces.
Observed three live cockroaches and flies in the food preparation area.	Pest control methods are required to prevent contamination of food and food contact surfaces.

Observation	Reasoning
Observed heavy food debris and grease deposits on, in, under, and around cooking line, prep tables, inside refrigeration including shelving, and underside of the standing mixer.	Facilities must be clean to prevent contamination of food and attracting pests. This includes both food and non-food contact surfaces.
Observed knives with visible dried food debris stored on the knife rack. Observed a rice scoop stored in a bulk container with a ring of debris around the handle.	Utensils must be properly washed, rinsed, and sanitized after each use or at 4-hour intervals under constant use.
Observed raw, uncovered chicken stored inside the 2-door cooler over ready to eat vegetables and uncovered cooked rice.	Raw chicken should be stored on the bottom shelf to prevent cross contamination.
Observed an unlabeled chemical bottle and dish liquid stored with bags of rice.	Chemicals should always be labeled and stored separately from food.
Observed sanitizer in third sink, did not register a color change on test strip.	Sanitizer should be used at the proper concentration to ensure it effectively sanitizes.
Observed steam table pans and plastic containers were stored right-side-up in various locations.	Containers should be stored upside down to prevent contamination from debris and dust.
Observed cutting board with deep cuts containing food debris.	Cutting boards with deep cuts should be replaced as deep cuts are hard to clean and gathered food can encourage pathogen survival/growth.
Observed employee handling dirty food trays and then handling clean food trays without washing hands in-between.	Hands must be washed after handling dirty dishes and before handling clean ones to avoid recontaminating clean dishes.
Observed food contact surfaces and utensils not being sanitized after cleaning due to the improper operation of a mechanical warewashing machine.	If a warewashing machine is malfunctioning, it should not be used. A three-compartment sink should be used instead.

**Food from Unsafe Source**

<b>Observation</b>	<b>Reasoning</b>
Observed a dented can of pinto beans being stored with the undented cans of beans.	Dented cans should be rejected or discarded as it is unsure whether the seal has been damaged.
Observed personal food being stored with operation's food in the walk-in cooler.	Personal food should be stored away from food used for production, preferably in a separate refrigerator.



## Mock Health Inspection Video Answer Key

Observation	CDC Risk Factor	Line on Form	Why Observation is Out of Compliance
Ill employee does not report her symptoms to manager, even when being reminded of the importance	Poor Personal Hygiene	3,4	Sick employees can infect food, other employees, and children.
Inadequate handwashing (no soap used, just a 'splash-n-dash' length)	Poor Personal Hygiene	8	Improper handwashing may lead to foodborne illness outbreak due to pathogens remaining on hands.
No paper towels, used her apron to dry (inadequate handwashing facilities)	Poor Personal Hygiene	10	Using disposable towels to dry hands prevent contamination of clean hands, especially when turning off the sink faucet.
Wore her apron into the restroom	Protection from Contamination	40	The apron comes in contact with pathogens in the restroom, then, if not replaced, with food and food contact surfaces. Aprons should be removed and left in the food production area for any break.
Employee blows into gloves before putting them on	Protection from Contamination	39, 46	Contaminating the gloves with pathogens from the mouth.
All this clip shows is double gloving and ill-fitting gloves	Poor Personal Hygiene	46	Food particles and pathogens can get in-between the gloves. Double gloving for convenience is not an approved procedure.
Improperly cleaned hands (sneezed onto gloves without replacing/rewashing)	Poor Personal Hygiene	8, 39, 46	After sneezing, the gloves need to be thrown away, hands washed, and new gloves put on to prevent the spread of pathogens.
Bare hand contact with RTE food (cutting lettuce w/o gloves)	Poor Personal Hygiene	9	Bare hand contact with RTE foods increases the risk of pathogens getting into food.

Inadequate cold holding (52 °F, instead of <41 °F)	Improper Holding/Time and Temperature	22	Holding TCS food in the temperature danger zone (41-135 °F) will allow for the growth of pathogens.
Improper date marking (using day – Tuesday – instead of date)	Improper Holding/Time and Temperature	23	Improper date marking prevents FIFO rotation and could lead to the use of spoiled foods and prevents food traceability.
Inadequate cold holding (49 °F, instead of <41 °F)	Improper Holding/Time and Temperature	22	Holding TCS food in the temperature danger zone allows for the growth of foodborne pathogens.
Bare hand contact with RTE food (touches melon to “feel” temp)	Poor Personal Hygiene	9	Bare hand contact with RTE foods increases the risk of pathogens getting into food.
Employee writes down a different temperature (41 °F) than what was on the thermometer (49 °F)	Improper Holding/Time and Temperature	22	TCS cold food should be 41 °F or below. This food is not safe to serve. Falsifying records is illegal.
Inappropriately stored towel	Contaminated Equipment/Protection from Contamination	41	Towel should be stored in sanitizer under the table and away from food.
Food contact surface – thermometer contaminated by towel	Contaminated Equipment/Protection from Contamination	16, 39	The thermometer contaminated by wiping with unsafe towel, can then contaminate the food it is used in.
Food is undercooked as thermometer reads 106.8 °F	Inadequate Cooking	18 or 19 (if reheating)	TCS foods must be cooked to proper internal cooking temperatures to ensure that pathogens associated with the food are destroyed.
Thermometer reads 148.9 °F in beef patties, instead of a minimum of 155 °F – beef patty visibly undercooked	Inadequate Cooking	18	TCS foods must be cooked to proper internal cooking temperatures to ensure that pathogens associated with the food are destroyed. Visually seeing that the meat is brown on the outside is not an indicator of doneness.



Using an inappropriately stored towel to wipe face, then wipe a food contact surface	Contaminated Equipment/Protection from Contamination	16, 39, 41, 44	The food contact surface has been contaminated with the towel used to wipe someone's face.
Eggs stored above RTE/produce	Contaminated Equipment/Protection from Contamination	15	When stocking shelves, place RTE items near the top and put other foods on the shelf by increasing internal cooking temperatures as you go down.
Wiping hands on apron	Contaminated Equipment/Protection from Contamination and Poor Personal Hygiene	8, 39, 40	Improperly removing pathogens from hands and creating a source of future cross contamination on the apron if not removed/replaced.
Dirty apron in contact with tomatoes (RTE), which are then not washed	Contaminated Equipment/Protection from Contamination	39, 44	Cross contamination has occurred with the tomatoes being carried on the apron that had raw chicken wiped on it.
Bare hand contact with tomatoes (RTE) while cutting	Poor Personal Hygiene	9	No bare hand contact with RTE foods.
Non-approved chemical used to wash lettuce	Contaminated Equipment/Protection from Contamination	27, 28, 42	Only running water or approved produce washes can be used to clean produce.
Sanitizer bucket stored near foods – on food contact surfaces	Contaminated Equipment/Protection from Contamination	28	To prevent chemical contamination, sanitizer should be stored under the table away from the food.
Potatoes stored on the floor	Protection from Contamination	15, 39, 47	Food should be stored at least 6 inches off the floor to prevent contamination and allow for proper cleaning of the floor.
Bag labeled TOMS breaks, tomatoes spill on floor	Food from Unsafe Source	11, 13, 37	Food contaminated by falling on the floor. Packaging does not contain vendor identification for traceability.

Tomatoes from floor placed into a new bag and relabeled – no traceability	Food from Unsafe Source	11, 13	Food contaminated by falling on the floor. Packaging does not contain vendor identification for traceability.
No inspection at receiving – no temperature or quality checks done	Food from Unsafe Source	11, 12, 13	TCS food is potentially temperature abused and contaminated or tampered with.

## Mock Health Inspection Scenarios Answer Key

### Scenario #1 A – Refrigerator Unit

As you enter the walk-in refrigerator, you observe the following:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 Exterior and interior thermometers are in place.	IN		No action needed	36	Holding
2 The temperature log documents the unit has been holding food at or below 41 °F each day in the month, with the exception of today. The documented temperature upon arrival this morning was 50 °F. No corrective action is documented and all food is still stored in the refrigerator. The hanging thermometer in the refrigerator currently reads 48 °F.	OUT	It is unsure how long the TCS foods have been in the temperature danger zone.	Discard all TCS foods.	22	Holding
3 In the center of the refrigerator, there is a speed rack full of whole, cooked turkeys. Upon asking a school nutrition employee, it is discovered that these were cooked yesterday, and pulled straight from the oven and put into the walk-in to cool overnight. There is no documentation of cooling temperatures or times.	OUT	Turkeys were not properly cooled before putting them into the fridge.	Discard turkeys. Cannot guarantee safe cooling.	20, 33	Holding

4	<p>On the shelf to the left of the door, there is a milk crate full of apples. According to the same school nutrition employee, these were donated by a local farmer at the farmers market.</p>	OUT	<p>Good Agricultural Practice or GAP documentation is needed for farm-to-school produce to ensure the farm has been verified and follows good food safety practices.</p>	<p>Separate and label apples for traceability. Ensure that the director and manager are aware of the food and that it is documented.</p>	11	Unsafe Source
5	<p>Above the apples, are pre-portioned bowls of pineapple chunks on trays. Each tray is covered with plastic wrap and labeled.</p>	IN		<p>No action needed</p>	15, 23	Contamination and Holding

**Scenario for Area/Station #1 B – Refrigerator Unit**

While in the walk-in refrigerator, you also observe the following:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 On a shelf to the right, you observe a tray of portioned salads covered with plastic wrap. There is no label or date. Also on this shelf is an opened package of sliced luncheon meat. There is no label or date.	OUT	Food should be properly labeled, dated, and covered.	Cover lunch meat, label and date all food. Check with production records.	15, 23	Holding and Contamination
2 On the bottom shelf, there is a deep pan containing several packages of raw ground beef being thawed.	IN	IN vs OUT depending on what is stored above this	No action needed If raw foods with a higher cooking temp are stored above this (e.g. raw poultry), it could lead to the beef being contaminated.	15 35	Contamination Holding
3 On the bottom shelf, the staff are storing their lunches brought from home. One diabetic school nutrition employee also stores her insulin here.	OUT	Personal food and medicine should not be stored near production food.	Place medicine in a labeled and sealable container. If possible, store meds and personal foods in a separate refrigerator; otherwise, it should be placed in a designated area in the refrigerator where it cannot contaminate production food.	15, 28, 39	Contamination

4	On the floor in the back, there is a wooden pallet.	OUT	Palettes are not a cleanable food contact surface.	Organize food onto shelves that are cleanable and at least 6 inches off the floor.	47	Contamination
5	On top of the pallet, there is a chest of food left over from the booster club's weekend ballgame sales.	OUT	Food is not from an approved source.	Food should be disposed of, and the booster club should be contacted to retrieve their ice chest.	31	Unsafe Source
6	Containers of pasteurized eggs are labeled with an "open" date. No shell eggs observed.	IN		No action needed	30	Holding

**Scenario for Area #2 A – Dry Storage**

You are now in the dry storage area. There you see:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 Cans have a “receive” date written on the top lid. The cans are loaded onto the shelf with the oldest date in front.	IN		No action needed	23	Holding
2 Several cans of peaches have large dents.	OUT	Dented cans have a high chance of spoilage and growing pathogens.	Discard dented cans and record them on a damaged and discarded product log.	13	Unsafe Source
3 One can in the rack has no label.	OUT	You cannot ensure what is inside the can or how long it has been there.	Discard the can and record it on a damaged and discarded product log.	37	Unsafe Source
4 On the back corner shelf, there is a box of cereal with a hole gnawed on the side. On the floor below the box, mouse droppings are observed.	OUT	These are signs of pests.	Discard the cereal. Call a pest control service to exterminate mice.	38	Contamination
5 All foods are stored 6 inches off the floor.	IN		No action needed	15, 39	Contamination
6 There is a box of oranges. A school nutrition employee said that they will be using these to make fresh-squeezed juice for sale in the cafeteria.	OUT	Commercially produced orange juice is pasteurized to ensure pathogens are killed. Fresh-squeezed orange juice runs the risk of contamination. This process requires a pre-approved variance from the health department.	Discuss with manager and use on the line as whole or sliced fruit.	26, 29, 32	Contamination

**Scenario for Area #2 B – Receiving and Chemical Storage Areas**

You move to the receiving area, inside the loading dock. You observe this:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 A foodservice distributor unloaded a pallet with boxes of frozen items and left while staff was busy with breakfast service. The receiving temperature log is blank.	OUT	A school nutrition employee should have received the delivery, checked the temperature, and recorded the temperature of the TCS food being received.	If not still frozen solid, call the food distributor and reject the boxes.	12	Holding
2 One box is crushed and wet on one end. Another package feels soft to the touch.	OUT	Food has thawed and is now temperature abused. Contents are possibly damaged.	Call the food distributor and reject the boxes.	12, 13	Holding and Contamination

In the chemical storage room, you see:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 Chemicals for cleaning and sanitizing are on the center shelf, in original containers, and with original labeling.	IN		No action needed	28	Contamination
2 On the shelf above, there are paper and plastic goods, including paper napkins, paper plates, and plastic utensils.	OUT	(Food contact surfaces) Utensils, napkins, and plates should not be stored with the chemicals.	Separate storage areas for chemicals and utensils.	44, 45	Contamination
3 On the wall outside the chemical storage room, there are Safety Data Sheets (SDS) for each chemical on site.	IN		No action needed	28	



4	Only one light bulb working in this area. Lighting is poor.	OUT	Lighting needs to be good enough to see in the room.	Tell manager or director to call maintenance and ensure the lighting is corrected.	56	Contamination
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**Scenario for Area #3 A – Cold Food Preparation**

You are moving into the kitchen where lunch foods are being prepared. In the cold food prep area, you observe:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 There is a designated sink for washing vegetables. It is clean with no visible sign of grime or build up.	IN		No action needed	16, 39	Contamination
2 A school nutrition employee is observed washing heads of lettuce.	IN		No action needed	42	Contamination
3 Another school nutrition employee, removing the rind and cutting melon, is observed making frequent trips to the restroom. When asked, the school nutrition employee said she was sick with diarrhea earlier in the morning but was starting to feel better now.	OUT	Employee should have reported her symptoms and should not be handling a RTE food.	Employee should be excluded for 24 hours after the last symptoms. The food she was handling should be discarded and recorded on log. The areas that she worked in should be disinfected. Retrain employee.	3, 4	Personal Hygiene
4 This school nutrition employee is removing the rind and cutting melon without gloves.	OUT	Bare hand contact with RTE foods is not allowed and could lead to hand contamination of food.	The food she was handling should be discarded and recorded on log. Retrain employee.	9	Personal Hygiene
5 The handwashing sink in the cold prep area has hot and cold water, and soap available, but the towel dispenser is empty.	OUT	Handwashing sinks should be fully stocked at all times.	Refill towel dispenser.	10	Personal Hygiene
6 Observed cut melon, luncheon meat, and liquid eggs date marked for being opened/used for dates over a week ago.	OUT	Food that is out of date cannot be used. (Seven-day shelf life for prepared TCS foods.)	Discard food and record on discarded or damaged food log.	23	Holding

**Scenario for Area #3 B – Hot Food Preparation**

You continue into the kitchen where hot foods are being prepared. You observe:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 A school nutrition employee has two large pots on the stove. One with ground turkey meat sauce and one with water boiling for noodles. You observe the school nutrition employee taking the temperature of the meat sauce and writing the temperature down. The temperature reads 165 °F.	IN		No action needed	18	Cooking
2 You then observe the school nutrition employee tasting the sauce right from the stirring spoon which is not replaced or discarded.	OUT	This is not the proper way to taste food, and now the food has been contaminated.	Discard sauce and retrain employee.	6	Personal Hygiene
3 The school nutrition employee is wearing a heavily soiled apron and is without a hairnet.	OUT	This is a potential for cross contamination from the apron and physical contamination from the hair.	Have the employee change their apron and put on a hair restraint. Retrain employee.	40	Contamination
4 In the hot holding cabinet to the left, there are several pans of broccoli – the temperature is measured at 125 °F.	OUT	Hot TCS food should be held at 135 °F or above to keep out of the temperature danger zone.	Determine length of time and reheat to 165 °F for 15 seconds and then hold above 135 °F.	21, 34	Holding
5 On the prep table, there is an unlabeled spray bottle containing a clear liquid.	OUT	Without a label, it is not clear what chemical is in the container so it cannot be guaranteed that it is food safe.	Discard liquid and correctly label all future bottles/chemicals.	28	Contamination

## Scenario for Area #4 A – Food Serving Areas

You are now standing behind the serving line, where you see:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 As each pan of food is replaced, temperatures are taken and documented.	IN		No action needed	21, 22	Holding
2 There is a handwashing sink immediately beside the serving line. As hands are washed before service, you observe water splashing onto the serving line and, occasionally, on the food.	OUT	Splash back from the sink contains the pathogens washed from hands and is now getting on the food and food contact surfaces.	Discard any food that has been splashed. Clean and sanitize the serving line. Call maintenance to fix the sink and install a barrier to prevent splashing.	39	Contamination
3 School nutrition employees on the serving line are wearing gloves and using utensils to serve.	IN		No action needed	9	Personal Hygiene
4 When not serving, the in-use utensils are placed on damp towels in front of the serving pan.	OUT	Storing utensils this way provides an opportunity for contamination.	In-use utensils should be stored in the food; stored in warm water that is 135 °F or higher; or cleaned, sanitized, and air-dried.	43	Contamination

## Scenario for Area #4 B – Food Serving Areas

You are now standing behind the serving line, where you see:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 Each school nutrition employee is wearing a clean apron and hair restraint.	IN		No action needed	40	Personal Hygiene
2 As pans are emptied, they are stacked onto the handwashing sink.	OUT	The handwashing sink should be accessible for handwashing and should not have dishes in it.	Move pans to dish area, and wash, clean, and sanitize the sink.	10	Personal Hygiene
3 When the line is slow, the cashier also serves food, wearing the same gloves for both tasks.	OUT	Gloves should not be worn while handling money. Gloves should also be changed once they are contaminated.	Wash hands, change gloves, and retrain employee.	46	Contamination and Personal Hygiene
4 A school nutrition employee stored a covered drink with straw on top of the serving line sneeze guard.	OUT	Employee drinks and foods should be consumed in a designated area away from food preparation, service, and storage areas.	Move drink to designated area.	6, 39	Personal Hygiene and Contamination

### Scenario for Area #5 A – Manual and Mechanical Warewashing Areas

You enter the dishroom and see:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 Clean equipment and utensils are stored on a rack just beside the scraping and rinsing area of the three-compartment sink.	OUT	This allows for the possibility of cross contamination.	Move the rack and rewash equipment and utensils.	44	Contamination
2 The three-compartment sink is set up. Chemical sanitizer is used. An employee demonstrated using the available chemical test strips and tested the sanitizer solution.	IN		No action needed	48	Contamination
3 In the rinsing area of the triple sink, the spray nozzle spring is stretched, causing the nozzle to fall below the flood rim of the sink.	OUT	The nozzle creates a cross connection which could lead to backflow.	Call maintenance to fix the nozzle.	51	Contamination
4 As students return trays, whole, uneaten pieces of fruit and unopened cartons of milk are pulled off the tray and saved, to be rewashed and re-served later.	OUT	If your school does not have a food recovery program, food must be discarded as safety cannot be ensured. The milk (a TCS food) could also be temperature abused, and both foods could be tampered with.	Follow procedures for food recovery program as applicable, otherwise discard. Do not reuse food for school.	17, 22	Unsafe Source and Holding

## Scenario for Area #5 B – Manual and Mechanical Warewashing Areas

You enter the dishroom and see:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 Observed pans stored as clean with food and food particles stuck to them and were stored/stacked wet.	OUT	Pans were not properly cleaned or air dried.	Rewash the pans and allow to thoroughly air dry.	16, 44	Contamination
2 The mechanical dishmachine final rinse water temperature is registering 180 °F at the manifold, and observed dishmachine was sanitizing as evidenced by thermolabel.	IN		No action needed	16	Contamination
3 Behind/under the dishmachine were several dead cockroaches.	OUT	This is a sign of a pest problem.	Call pest control.	38	Contamination
4 On the rack above stored, clean pans and utensils were containers of labeled dishwasher soap and sanitizer.	OUT	This is a possibility of chemical contamination.	Move the chemicals. Dish soap and other chemicals cannot be stored above clean utensils.	28	Contamination

## Scenario for Area #6 A – Handsinks and Main Kitchen

In the main kitchen, you observe the following:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 A school nutrition employee removed garbage from the can, replaced the liner, and resumed food handling tasks.	OUT	The employee cross contaminated the food by not properly washing hands after handling garbage.	Food that the employee touched should be discarded. Employee should have washed their hands after handling garbage and before touching food. Retrain employee.	8	Personal Hygiene
2 Ice machine cleaning log indicates last cleaning was over 2 months ago. Pink slime build-up is observed.	OUT	Pink slime is a sign of an unclean ice machine. Ice machines should be cleaned on a regular basis as stated by the manufacturer.	Melt the ice, then wash, rinse, and sanitize the machine. After air drying allow the ice machine to refill.	16	Contamination
3 Ice scoop is stored directly on top of the ice machine.	OUT	This allows for physical contamination from dust and cross contamination from airborne particles.	Scoop must be stored in a covered container or other approved manner, and washed, rinsed, and sanitized at appropriate intervals.	16	Contamination
4 On a cart near the food prep areas, there are three buckets labeled for washing, rinsing, and sanitizing food contact surfaces. The sanitizer solution is at the correct concentration, and all wiping cloths are stored in the solutions.	IN		No action needed	28, 41	Contamination



**Scenario for Area #6 B – Handsinks and Main Kitchen**

In the main kitchen, you observe the following:

Scenario	In/Out	Why Out of Compliance?	Corrective Action	Line #	Risk Factor
1 A can opener, not in use, has a build-up of dirt on the cutting blade.	OUT	Unclean can openers harbor food particles that allow pathogens to grow. These pathogens can be transferred to food once a can is opened.	Wash the can opener. Ensure that it is washed after each use or at 4-hour intervals if in constant use.	16	Contamination
2 In the milk cooler, crates of milk are positioned with the earliest 'sell by' dates in the front.	IN		No action needed	23	Holding
3 On the wall, there are Safety Data Sheets (SDS) for each chemical on site.	IN		No action needed	28	
4 There is grease and condensation build-up on the walls. The hood system does not appear to be in proper working order.	OUT	Potential for cross contamination and physical contamination from grease and condensation. Also a safety hazard with malfunctioning hood vents.	Call maintenance and clean the walls.	49, 56	Contamination



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