Mock Health Inspection

Child nutrition



Mock Health Inspection

Activities

Time: 4 hours

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Key Area: 2 Code: 2600 Food Safety and HACCP

2016

Institute of Child Nutrition

The University of Mississippi

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PURPOSE

The purpose of the Institute of Child Nutrition is to improve the operation of child nutrition programs through research, education and training, and information dissemination.

MISSION

The mission of the Institute of Child Nutrition is to provide information and services that promote the continuous improvement of child nutrition programs.

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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Activities for Mock Health Inspection training

These are the activities and six scenarios for the Mock Health Inspection training. It is encouraged to print these pictures in color to make the scenarios easier to see. When printing, select "auto portrait/landscape" to **print single** page normally. **DO NOT PRINT FRONT AND BACK.**

Items included:

- 5 CDC risk factors pages
- 36 violation observations
- 6 scenarios with pictures for mock inspection

Note to ICN Consultant Trainers – These resources are provided as part of the ICN trainer toolkit.

Improper Holding/Time and Temperature



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Poor Personal Hygiene



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Inadequate Cooking



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Contaminated Equipment/ Protection from Contamination



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Food from Unsafe Sources



Violation Observations

These can be printed on labels that have 10 per page or cut out and taped on index cards.

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.	Observed pans of macaroni and cheese at 82 °F and 71 °F in the walk-in refrigerator that had been cooling for 3 hours.
Observed carrots, cheese, and black beans that were prepared and date marked eight days ago being used for meal prep.	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.
Observed salad ingredients being prepared with bare hands.	Observed a dented can of pinto beans being stored with undented cans of beans.
Observed hand soap was not available at one of the handwashing stations on the far side of the kitchen.	Observed build-up of food on the slicer blade. Equipment was not in use.
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.	Observed unwashed veggies stored over cut and prepared veggies. Observed raw chicken stored over cooked chicken in tubs.

Observed food storage containers in refrigeration as well as dry storage heavily soiled on the outside and on the rims of the containers.	Observed 3 live cockroaches and flies in the food preparation area.
Observed heavy food debris and grease deposits on, in, under, and around cooking line, prep tables, inside refrigeration including shelving, and under side of the standing mixer.	Observed employee wash hands without any available soap and without drying hands.
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.	Observed raw, uncovered chicken stored inside the 2-door cooler over ready to eat vegetables and uncovered, cooked rice.
Observed an unlabeled chemical bottle and dish liquid stored with bags of rice.	Observed employee without a hair restraint preparing raw chicken.
Observed personal food being stored with operation's food in the walk-in cooler.	Observed lasagna on the serving line being held at 120 °F.

Observ the serv pink ce measur	ed hamburgers on ving line with rare, enters. Temperature red at 110 °F.		Observed for hot ho service co
Observe and corr steam w	ed half pans of rice n being reheated in th vells.	e	Observed in the refri Temperatu
Observ and pla serving measur	red tuna salad prepare aced directly on the J line. Temperature red at 75 °F.	d	Observed food prepa
Observ sink, di change	ed sanitizer in third d not register a color on test strip.		Observed registering
Observ and pla stored location	red steam table pans istic containers were right-side-up in variou ns.	IS	Observed cuts conta

Observed raw shell eggs prepared for hot holding on line for later service cooked to 145 °F.

Observed large pot of chili placed in the refrigerator for cooling. Temperature measured at 170 °F.

Observed employee eating in the food preparation area.

Observed cooler/refrigerator #1 registering a temperature of 51 °F.

Observed cutting board with deep cuts containing food debris.

Observed chicken thawing at room temperature in stagnant water in the food prep sink.

Observed food contact surfaces and utensils not being sanitized after cleaning due to the improper operation of a mechanical warewashing machine.

Observed one pan of turkey and cheese sandwiches sitting at room temperature. Measured temperature at 78 °F. Observed employee handling dirty food trays and then handling clean food trays without washing hands in-between.

Observed ready-to-eat turkey strips in the refrigeration unit were not properly dated.

Observed an employee tasting food using a finger.

Observed employee wash hands in the food prep sink.

Scenario for Area/Station #1 A – Refrigerator Unit

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

- Exterior and interior thermometers are in place.
- 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.
- 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.
- 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.
- Above the apples, are pre-portioned bowls of pineapple chunks on trays. Each tray is covered with plastic wrap and labeled.

Refrigeration Log

HACCP-Based SOPs

Instructions: A designated foodservice employee will record the location or description of holding unit, c temperature, corrective action, and initials on this log. The foodservice manager will verify that foodservice the required temperatures by visually monitoring food employees during the shift and reviewing, initialing, Maintain this log for a minimum of 1 year.

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Time	1032	629			10.31	1.25	121	633	(033	1		631	1221	1201	1,28	
Date	10/1/15	121	2	4	5	-	2	X	0	0	1	17	2	14	12	
Location/ Unit Description	art of inerator	Internet Hard Hard														11



Scenario for Area/Station #1 B – Refrigerator Unit

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

- 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.
- On the bottom shelf, there is a deep pan containing several packages of raw ground beef being thawed.
- On the bottom shelf, the staff is storing their lunches brought from home. One diabetic school nutrition assi also stores her insulin here.
- On the floor in the back is a wooden pallet.
- On top of the pallet, there is a chest of food left over from the booster club's weekend ballgame sales.
- 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 storge area. There you see:

- Cans have a "receive" date written on the top lid. The cans are loaded onto the shelf with the oldest date in front.
- Several cans of peaches have large dents.
- One can in the rack has no label.
- 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.
- All foods are stored 6" off the floor.
- 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.



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

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

- 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.
- One box is crushed and wet on one end. Another package feels soft to the touch.

In the chemical storage room, you see:

- Chemicals for cleaning and sanitizing are on the center shelf in original containers and with original labeling.
- On the shelf above, there are paper and plastic goods, including paper napkins, paper plates, and plastic utensils.
- On the wall outside the chemical storage room, there are Safety Data Sheets (SDS) for each chemical on site.
- 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:

- There is a designated sink for washing vegetables. It is clean with no visible sign of grime or build up.
- A school nutrition employee is observed washing lettuce.
- 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.
- This school nutrition employee is removing the rind and cutting melon without gloves.
- The handwashing sink in the cold prep area has hot and cold water, and soap available, but the towel dispenser is empty.
- 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:

- 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 temp reads 165 °F.
- You then observe the school nutrition employee tasting the sauce right from the stirring spoon which is not replaced or discarded.
- The school nutrition employee is wearing a heavily soiled apron and is without a hairnet.
- In the hot holding cabinet to the left, there are several pans of broccoli – the temperature is measured at 125 °F.
- 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:

- As each pan of food is replaced, temperatures are taken and documented.
- 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, the food.
- School nutrition employees on the serving line are wearing gloves and using utensils to serve.
- 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:

- Each school nutrition employee is wearing a clean apron and hair restraint.
- As pans are emptied, they are stacked onto the handwashing sink.
- When the line is slow, the cashier also serves food, wearing the same gloves for both tasks.
- 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:

- Clean equipment and utensils are stored on a rack just beside the scraping and rinsing area of the threecompartment sink.
- The three-compartment sink is set up. Chemical sanitizing is used. An employee demonstrated using the available chemical test strips and tested the sanitizer solution.
- 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.
- 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:

- Observed pans stored as clean with food and food particles stuck to them and were stored/stacked wet.
- The mechanical dishmachine final rinse water temp is registering 180 °F at the manifold, and observed dishmachine was sanitizing as evidenced by thermolabel.
- Behind/under the dishmachine were several dead cockroaches.
- 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:

- A school nutrition employee removed garbage from the can, replaced the liner, and resumed food handling tasks.
- Ice machine cleaning log indicates last cleaning was over two months ago. Pink slime build up is observed.
- Ice scoop is stored directly on top of the ice machine.
- 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.

Ice Machine Cleaning Log

Date	Cleaned	Sanitized	Initials	Comments
8-20		-	PQ	
8/28		~	MM	
9-4			MM	
9-11			1A	
9-18	-		PRO	
9-25	V	V	NS	
10-2	1		15	
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Scenario for Area #6 B – Handsinks and Main Kitchen

In the main kitchen, you observe the following:

- A can opener, not in use, has a build-up of dirt on the cutting blade.
- In the milk cooler, crates of milk are positioned with the earliest 'sell by' dates in the front.
- On the wall, there are Safety Data Sheets (SDS) for each chemical on site.
- There is grease and condensation build-up on the walls. The hood system does not appear to be in proper working order.





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