

10

**HELPFUL
TIPS**

FOR A HEALTHY HEALTH INSPECTION

PRESENTED BY SAN JAMAR-CHEF REVIVAL

WHEN IS HEALTH INSPECTION DAY?

EVERY DAY.

Food Service Establishment Inspection Report

Establishment Name: _____ Address: _____ City: _____ State: _____ ZIP: _____

Inspection Date: _____ Time In: _____ Time Out: _____

Purpose of Inspection: Routine ☐ Follow-up ☐ Complaint ☐ Other ☐ Permitted ☐

Risk Factors: 1 ☐ 2 ☐ 3 ☐ 4 ☐ 5 ☐ 6 ☐ 7 ☐ 8 ☐ 9 ☐ 10 ☐ 11 ☐ 12 ☐ 13 ☐ 14 ☐ 15 ☐ 16 ☐ 17 ☐ 18 ☐ 19 ☐ 20 ☐ 21 ☐ 22 ☐ 23 ☐ 24 ☐ 25 ☐ 26 ☐ 27 ☐ 28 ☐ 29 ☐ 30 ☐ 31 ☐ 32 ☐ 33 ☐ 34 ☐ 35 ☐ 36 ☐ 37 ☐ 38 ☐ 39 ☐ 40 ☐ 41 ☐ 42 ☐ 43 ☐ 44 ☐ 45 ☐ 46 ☐ 47 ☐ 48 ☐ 49 ☐ 50 ☐ 51 ☐ 52 ☐ 53 ☐ 54 ☐ 55 ☐ 56 ☐ 57 ☐ 58 ☐ 59 ☐ 60 ☐ 61 ☐ 62 ☐ 63 ☐ 64 ☐ 65 ☐ 66 ☐ 67 ☐ 68 ☐ 69 ☐ 70 ☐ 71 ☐ 72 ☐ 73 ☐ 74 ☐ 75 ☐ 76 ☐ 77 ☐ 78 ☐ 79 ☐ 80 ☐ 81 ☐ 82 ☐ 83 ☐ 84 ☐ 85 ☐ 86 ☐ 87 ☐ 88 ☐ 89 ☐ 90 ☐ 91 ☐ 92 ☐ 93 ☐ 94 ☐ 95 ☐ 96 ☐ 97 ☐ 98 ☐ 99 ☐ 100 ☐

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status: ☐ IN ☐ OUT ☐ NA ☐ NO

Supervision: ☐ IN ☐ OUT ☐ NA ☐ NO

1-2. Person in charge present, demonstrates knowledge, and performs duties. ☐ IN ☐ OUT ☐ NA ☐ NO

2-1A. Proper use of restriction and exclusion. ☐ IN ☐ OUT ☐ NA ☐ NO

2-1B. Hands clean and properly washed. ☐ IN ☐ OUT ☐ NA ☐ NO

2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed. ☐ IN ☐ OUT ☐ NA ☐ NO

2-2A. Management awareness, policy, reporting, approved source, and tobacco use. ☐ IN ☐ OUT ☐ NA ☐ NO

2-2B. Proper eating, drinking, or tobacco use. ☐ IN ☐ OUT ☐ NA ☐ NO

2-2C. No discharge from eyes, nose, and mouth. ☐ IN ☐ OUT ☐ NA ☐ NO

2-2D. Adequate handwashing facilities supplied and approved. ☐ IN ☐ OUT ☐ NA ☐ NO

2-2E. Approved source. ☐ IN ☐ OUT ☐ NA ☐ NO

3-1A. Food obtained from approved source, parasite destruction. ☐ IN ☐ OUT ☐ NA ☐ NO

3-1B. Food received at proper temperature. ☐ IN ☐ OUT ☐ NA ☐ NO

3-1C. Food in good condition, safe, and undistributed. ☐ IN ☐ OUT ☐ NA ☐ NO

3-1D. Protection from Contamination. ☐ IN ☐ OUT ☐ NA ☐ NO

4-1A. Food separated and protected. ☐ IN ☐ OUT ☐ NA ☐ NO

4-1B. Proper disposition of contaminated food, returned food or unsold food not re-served. ☐ IN ☐ OUT ☐ NA ☐ NO

4-2A. Food stored covered. ☐ IN ☐ OUT ☐ NA ☐ NO

4-2B. Food contact surfaces: cleaned & sanitized. ☐ IN ☐ OUT ☐ NA ☐ NO

4-2C. Food contact surfaces: marked with color-coded tags. ☐ IN ☐ OUT ☐ NA ☐ NO

4-2D. Food identification. ☐ IN ☐ OUT ☐ NA ☐ NO

5-1A. Proper use of utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

5-1B. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

5-1C. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

5-1D. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

5-1E. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-1A. Proper cooking time and temperature. ☐ IN ☐ OUT ☐ NA ☐ NO

6-1B. Proper holding time and temperature. ☐ IN ☐ OUT ☐ NA ☐ NO

6-1C. Proper cooling time and temperature. ☐ IN ☐ OUT ☐ NA ☐ NO

6-1D. Time as a public health control procedure. ☐ IN ☐ OUT ☐ NA ☐ NO

6-2. Consumer advisory provided for raw and undercooked foods. ☐ IN ☐ OUT ☐ NA ☐ NO

6-3. Marking of Potentially Hazardous Foods. ☐ IN ☐ OUT ☐ NA ☐ NO

6-4. Date marking. ☐ IN ☐ OUT ☐ NA ☐ NO

6-5. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-6. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-7. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-8. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-9. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-10. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-11. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-12. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-13. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-14. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-15. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-16. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-17. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-18. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-19. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-20. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-21. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-22. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-23. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-24. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-25. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-26. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-27. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-28. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-29. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-30. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-31. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-32. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-33. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-34. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-35. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-36. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-37. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-38. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-39. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-40. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-41. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-42. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-43. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-44. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-45. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-46. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-47. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-48. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-49. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-50. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-51. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-52. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-53. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-54. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-55. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-56. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-57. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-58. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-59. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-60. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-61. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-62. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-63. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-64. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-65. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-66. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-67. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-68. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-69. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-70. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-71. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-72. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-73. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-74. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-75. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-76. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-77. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-78. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-79. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-80. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-81. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-82. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-83. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-84. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-85. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-86. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-87. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-88. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-89. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-90. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-91. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-92. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-93. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-94. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-95. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-96. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-97. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-98. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-99. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-100. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-101. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-102. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-103. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-104. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-105. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-106. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-107. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-108. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-109. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-110. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-111. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-112. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-113. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-114. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-115. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-116. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-117. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-118. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-119. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-120. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-121. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-122. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-123. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-124. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-125. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-126. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-127. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-128. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-129. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-130. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-131. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-132. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-133. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-134. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-135. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-136. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-137. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-138. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-139. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-140. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-141. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-142. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-143. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-144. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-145. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-146. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-147. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-148. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-149. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-150. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-151. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-152. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-153. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-154. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-155. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-156. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-157. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-158. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-159. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-160. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-161. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-162. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-163. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-164. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-165. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-166. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-167. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-168. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-169. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-170. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-171. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-172. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-173. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-174. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-175. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-176. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-177. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-178. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-179. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-180. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-181. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-182. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-183. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-184. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-185. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-186. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-187. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-188. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-189. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-190. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-191. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-192. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-193. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-194. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-195. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-196. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-197. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-198. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-199. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-200. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-201. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-202. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-203. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-204. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-205. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-206. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA ☐ NO

6-207. Gloves used properly. ☐ IN ☐ OUT ☐ NA ☐ NO

6-208. Utensils, equipment and utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-209. Proper date marking and disposition. ☐ IN ☐ OUT ☐ NA ☐ NO

6-210. Highly Susceptible Populations. ☐ IN ☐ OUT ☐ NA ☐ NO

6-211. Pasteurized foods used: prohibited food. ☐ IN ☐ OUT ☐ NA ☐ NO

6-212. Chemicals. ☐ IN ☐ OUT ☐ NA ☐ NO

6-213. Food additives, approved and proper. ☐ IN ☐ OUT ☐ NA ☐ NO

6-214. Toxic substances properly identified. ☐ IN ☐ OUT ☐ NA ☐ NO

6-215. Compliance with variance, special process and HACCP plan. ☐ IN ☐ OUT ☐ NA ☐ NO

6-216. Proper Use of Utensils. ☐ IN ☐ OUT ☐ NA ☐ NO

6-217. Utensils: equipment and utensils properly stored. ☐ IN ☐ OUT ☐ NA ☐ NO

6-218. Single-use single-service articles. ☐ IN ☐ OUT ☐ NA

IT'S TRUE. Because you never know when the health inspector will show up, the smartest approach is to treat every day as Health Inspection Day. After all, passing your Health Inspection and maintaining a clean food safety record is essential to the successful and uninterrupted operation of your restaurant or foodservice business. To make sure your restaurant and staff are prepared to pass your Health Inspection Report at all times, review the helpful tips on the following pages. Then no matter what day the health inspector arrives, you'll

BE READY.



HEALTH INSPECTION REQUIREMENT

Food **MUST BE** cooled by
an approved method whereby
the internal product temperature
is reduced from 135° to 70° F
or less within two hours and
from 70° to 41° F or less within
four additional hours.



Rapi-Kool® Plus

Chill soups and stews quickly and safely from the inside-out. Special cooling “fins” provide maximum surface area for faster chilling. Screw-off top allows for easy filling with ice or water for on-demand use.

CHILL PADDLE

To learn more about food safety solutions, go to **SJCR.COM**



HEALTH INSPECTION REQUIREMENT

Food **MUST BE** protected from potential sources of contamination during storage, preparation, transportation, display or service.



Saf-T-Grip® Cutting Board

Patented food safety hook allows for sanitary transport & storage. Integrated anti-slip grip corners hold the board securely in place, eliminating the need for the use of an unsanitary “wet towel”.

COLOR-CODED CUTTING BOARD

To learn more about food safety solutions, go to **SJCR.COM**



HEALTH INSPECTION REQUIREMENT

Food contact surfaces **MUST BE** washed, rinsed or sanitized after each use and following any activity when contamination may have occurred.



Kleen-Pail®

Eliminates confusion between cleaning and sanitizing solution containers. Green pails for cleaning solutions. Red pails for sanitizing solutions. Meets HACCP guidelines for cleaning/sanitizing cloths used to wipe down surface areas.

DEDICATED NON-FOOD CONTAINER

To learn more about food safety solutions, go to **SJCR.COM**



HEALTH INSPECTION REQUIREMENT

Accurate thermometers and test kits **MUST BE** provided to measure sanitizing solution to ensure proper sanitation at appropriate level.



Saf-Check®

Make sure your sanitizer is effective with Saf-Check®. Available with refillable 15-ft. roll of Quaternary or Chlorine test strips and optional thermometer to monitor the temperature of your cleaning solution.

THERMOMETER / TEST STRIPS

To learn more about food safety solutions, go to **SJCR.COM**



HEALTH INSPECTION REQUIREMENT

Personal cleanliness **MUST BE** observed. Outer garment should not be soiled with possible contaminant. Effective hair restraints should be worn in areas where food is exposed.

Chef Jackets/Pants/Headwear

With today's open kitchen environments, apparel and headwear need to not only provide for a sanitary environment, but also allow staff to look their best. Chef Revival offers stylish designs for every member of the restaurant staff, from chef jackets and pants to headwear such as chef hats, crew caps and hairnets.



APPAREL / HEADWEAR

To learn more about food safety solutions, go to **SJCR.COM**



HEALTH INSPECTION REQUIREMENT

Both soap and hand drying
devices **MUST BE** provided.



Oceans® Towel & Soap Dispensers

San Jamar offers a total solution for effective hand hygiene. Our industry leading Universal Touchless Electronic towel dispensing offers a complete line of reliable, durable dispensers that can use any brand /quality of paper.

SOAP / TOWEL DISPENSERS

To learn more about food safety solutions, go to **SJCR.COM**



HEALTH INSPECTION REQUIREMENT

Food **MUST BE** properly stored, covered and labeled in accordance with HACCP plan; proper date marking and disposition.

Saf-T-Wrap™ Station

All-in-one food labeling/rotation system features an interchangeable safety blade or slide cutter. Protects and cuts film, foil or wax paper from 12" to 18". Stores a pen and cutters while providing a writing surface for dating labels.



FOOD STORAGE / LABELING SYSTEM

To learn more about food safety solutions, go to **SJCR.COM**



HEALTH INSPECTION REQUIREMENT

Cold foods

MUST BE

held in proper
temperatures.

Chill-It® Food Pans

Chill-It® pans, crock and pitcher contain a non-toxic gel which can be refrigerated or frozen to keep food chilled.



COLD SERVING CONTAINER

To learn more about food safety solutions, go to **SJCR.COM**



HEALTH INSPECTION REQUIREMENT

Ice container **MUST BE**
protected from potential
source of contamination
during storage, preparation,
transportation or service.



Saf-T-Ice® Tote and Saf-T-Scoop® & Guardian System™

Durable, NSF certified dedicated ice container safely transports ice.
HACCP Hanger makes transporting ice easy and minimizes back injuries.
Guardian Scoop Holder encloses and protects scoop from splash up.

ICE TOTE AND SCOOP

To learn more about food safety solutions, go to **SJCR.COM**



HEALTH INSPECTION REQUIREMENT

Hands and arms **MUST BE**
protected to prevent cuts
and burns that could lead
to the potential spread of
transmissible diseases.

Kool-Tek® Conventional Oven Mitt, BestGrip™ Oven Mitt, Spectra® Cut-Resistant Glove

When it comes to hand protection Chef Revival offers the broadest selection of quality hand safety products – from extreme heat and cold protection to cut protection and utility needs.



HAND SAFETY

To learn more about food safety solutions, go to **SJCR.COM**

rising trend

i n h e a l t h i n s p e c t i o n

15 Million

Americans have
food allergies.

200,000

emergency room
visits per year are
the result of food
allergy reactions.

Eight foods account
for **90%** of all food
allergy reactions.



Chef's Knife



Thermometer



Turner



Tongs



Cutting Board



Allergen Saf-T-Zone™ System

Protect your customers (and your business) with the Power of Purple – the Allergen Saf-T-Zone™ System. It's the first system that provides the basic tools to minimize food cross-contact and help protect guests from allergen exposure.

ALLERGY AWARENESS

To learn more about food safety solutions, go to **SJCR.COM**

For over twenty years San Jamar has provided innovative products designed to help the foodservice industry maintain clean, healthy environments. In addition to the products shown that help prevent the ten most common health inspection violations, we offer a complete range of foodservice solutions that keep health inspectors happy and customers healthy. To learn more about all of our food safety solutions, go to:

sjcr.com



Saf-T-Grip® Board-Mate®



Cut-N-Carry® Color Cutting Board



Kleen-Pail® Caddy



Color Coded Towels



The Mini Dome® Garnish Center



Sil-Mat™



FrontLine™ Pump



Ultrafold™ Multifold/C-Fold Towel



Chef Hats



Baseball Cap



The Dome® Garnish Center



KatchAll® Flatware Retrievers



Kleen-Cup®



Chill-It® Food Pans



Nitrile/Flocked Gloves

sjcr.com

San Jamar-Chef Revival

262-723-6133

info@sjcr.com

SJCR Canada

262-723-6133

canada@sjcr.com

SJCR Europe

+32 15.228140

emea@sjcr.com

SJCR Mexico

+52 (55) 3626.0772

mexico@sjcr.com

SAN JAMAR®
Smart ♦ Safe ♦ Sanitary

