Keith Winkler, REHS
Director of Public Health Services

Michael Mac Lean, MD, MS
Health Officer

COUNTY OF KINGS

DEPARTMENT OF PUBLIC HEALTH

Jeff Taber, MPH, Interim Deputy Health Director
Environmental Health Services
www.countyofkings.com/health/ehs

330 Campus Drive - Hanford, California 93230
Telephone: (559) 584-1411 Fax: (559) 584-6040

FACILITY SELF - EVALUATION REPORT

FACILITY: _____ **DATE:** _____

ADDRESS: _____ **CERTIFIED FOOD MANAGER:** _____

INSPECTION CHECKLIST

I. Thermometers	**III. Sanitizing**
1. Type of probe thermometer: ☐ bi-metalic stem ☐ electronic	1. Proper sanitizing method used for multi-use utensils? ☐ yes ☐ no concentration: ____ ppm
2. Date of last calibration: _____ (recommended monthly)	2. Type and concentration of sanitizer used for meat slicers, counters, etc.: _____ @ _____ ppm
3. Is thermometer readily available for food handlers to use? ☐ yes ☐ no	3. Cleaning cloths used on food contact surfaces are maintained in a sanitizing solution? ☐ yes ☐ no
II. Hand Washing	**IV. Cross Contamination Prevention Observed**
1. Is there adequate hot water, soap, and paper towels at the kitchen handwash sink? ☐ yes ☐ no	1. Are hands washed at appropriate times? ☐ yes ☐ no
2. Is the handwash sink clean and accessible? ☐ yes ☐ no	2. Are work surfaces/equipment sanitized after contact with raw meat? ☐ yes ☐ no
3. Is there adequate hot water, soap, and paper towels in all restrooms? ☐ yes ☐ no	3. Are food products stored in a manner that protects them from overhead contamination? ☐ yes ☐ no
4. Approximate date of last hand washing training: _____	4. When food products are cooling are they protected from contamination? ☐ yes ☐ no

TEMPERATURE MONITORING LOG

V. Cold Foods ≤41°F)

	Food Item	Location	Temp	OK?
1				
2				
3				
4				

VII. Cooling Rate (135°F to 41°F)

	Food Item	Time @135°	Time @ ≤70°	Time @ ≤41°	≤ 2hrs 135° to ≤70°? Y/N	≤ 6hrs 135° to ≤41°? Y/N
1						
2						
3						

VI. Hot Foods (≥135°F)

	Food Item	Location	Temp	OK?
1				
2				
3				
4				

VIII. Cooking Temperatures

	Food Item	Item	Internal Temp	OK?
1				
2				
3				
4				

Comments: _____

I certify that the above is correct to the best of my knowledge,

EVALUATOR: _____ **TITLE:** _____

- Please complete and return to the address at top.

INSTRUCTIONS FOR COMPLETION OF *"FACILITY SELF - EVALUATION REPORT"*

I. Thermometers

1. The **bi-metalic** probe type thermometer should have a scale of 0ºF to 220ºF. This type of thermometer is inexpensive and is suitable for measuring holding temperatures and cooling rates of product deeper than 2 inches. This type of thermometer is generally **not** suitable for checking the internal temperature of a food product during the cooking process because it measures a 2 inch section of the probe end. An **electronic** thermometer utilizes a sensor in the tip; therefore, it is useful for most all applications including checking the internal cooking temperature at the center of a product.
2. Bi-metalic probes are calibrated to ice water (32ºF), boiling water (212ºF), or to some other known temperature. To adjust the calibration, a nut below the dial housing is turned until the correct temperature is indicated. These units can easily go out of calibration if dropped. Many electronic units cannot be calibrated; however, they should be checked for accuracy.
3. Thermometers should be stored in a conspicuous location so that they can be easily used throughout the day.

II. Hand Washing

1. A properly equipped handwash sink will have a good supply of hot and cold running water, along with soap and paper towels in dispenser. Replacement supplies should be adequate for that day's activities.
2. The handwash sink should be clean and sanitized at appropriate times. Nothing should be placed in or in front of the sink that could hamper access to it.

III. Sanitizing

1. a) If a 3 compartment sink is used for washing "multi-use" utensils, the following sequence must be used: 1) **wash**, 2) **rinse**, 3) **sanitize**. *Sanitizer concentration should be 100 parts per million (ppm) for chlorine or 200ppm for quaternary ammonia.
   b) If an automatic dishwasher is used then the final rinse should measure 50 ppm of chlorine or 180°F must be reached in the final rinse.
2. A bucket or spray bottle containing a sanitizing solution should be used to sanitize food and hand contact surfaces (e.g., cutting boards, meat slicers, faucet handles). *Sanitizer concentrations should be maintained at the levels indicated in "1a" of the preceding section.
3. Towels should not be used to wipe off food contact surfaces unless the towels are maintained in a sanitizing solution.

IV. Cross Contamination

1. At least 20 seconds of vigorous handwashing should be conducted at appropriate times (e.g., prior to food prep, after handing material that contains bacteria such as raw meat and garbage, and after visiting the restroom). The use of a nail brush is recommended.
2. After working with raw meat, the contaminated work area should be cleaned and sanitized.
3. "Ready to eat" and cooling food products as well as utensils should be stored so that possible sources of contamination will not drip or splash onto them.

TEMPERATURE MONITORING LOG

V. Cold Food Temperatures

Food products in refrigerated storage units should be checked with a sanitized probe-type thermometer and must be $\leq$41°F. Milk in unopened containers and eggs may be stored at $\leq$45°F.

VI. Hot Food Temperatures

Potentially hazardous foods that are held hot must be kept at $\geq$135°F.

VII. Cooling Rate

Cooling of foods takes a long period of time. When cooling hot food, note the time when the food product cools to 135°F. Record the time when the food product reaches 70°F. When the product reaches 41°F or below, record the time again. The first step should take no more than two hours and the second step no more than four hours. If these time parameters are not met, additional effort is required such as stirring, the use of ice baths, or reducing the amount of product in the container.

VIII. Cooking Temperatures

The table below lists some of the cooking temperatures required by the *food Safety Act of 1997.* Temperatures should be taken at the center of the thickest part of the product (an electronic thermometer is preferred for this task).

Eggs & products containing raw eggs	**145°F**	Poultry	**165°F**
Pork - whole (not ground or chopped)	**155°F**	Stuffed fish/ or meat	**165°F**
Ground meat (e.g. hamburger)	**157°F**	**Microwave Cooking**	
Leftovers	**165°F**	Add 25°F to all of the above temperatures	