FOOD SAFETY WALK-THROUGH

- **Observe key food safety practices**
- **Acknowledge successes**
- **Plan corrective action and training sessions, as needed**

RECOMMENDED USE

- **GM or other designated Manager - Once A Week**
- **Supervisors or Lead Employees - Frequency, As Assigned**

FOOD SAFETY WALK-THROUGH

Walk-Through completed by: _____   Date: _____

AREAS TO CHECK	YES	NO	OBSERVATIONS CORRECTIVE ACTION OR TRAINING NEEDS
I. EMPLOYEES --Appearance			
• Clean uniforms, aprons, slip-resistant shoes. • Hairnets, caps or chef hats. • *No* jewelry - rings (*except smooth surface bands*), bracelets and watches on hands and arms. • *No* necklaces, earrings, pins that can dislodge and fall into food.			
II. EMPLOYEES -- Personal Hygiene			
• Hands washed frequently and correctly. • Gloves or sanitized utensils used to handle ready-to-eat foods. • Gloves changed as required. • Employees who handle, prepare or serve food have no apparent illnesses (cold, "stomach bug", virus, open wound, etc.)			
III. THERMOMETERS			
• Thermometers available, calibrated, sanitized and stored correctly when not in use. *Note*: Has sanitizing solution been tested and recorded on log?			
IV. RECEIVING AREA			
• Refrigerated and frozen food stored within 1 hour of delivery. *Note*: Has temperature of potentially hazardous food been checked at time of delivery?			
V. WALK-IN REFRIGERATORS AND FREEZERS			
• Ambient air temperature at 40°F/4°C or below (refrigerators) and 0°F/-18°C (freezers). • Food prepared in unit covered, labeled and dated. • Raw meat, poultry, fish, shell eggs stored *below* ready-to-eat foods. • Unwashed produce stored *below*			

AREAS TO CHECK	YES	NO	OBSERVATIONS CORRECTIVE ACTION OR TRAINING NEEDS
ready-to-eat foods and *above* raw meat, poultry, fish, and shell eggs. *Note*: Have temperatures and corrective action steps been recorded on HACCP logs?			
VI. PRODUCTION AREAS -- *Temperature Control* **Spot check temperatures!**			
• Food kept *at room temperature* no longer than 20 - 40 minutes during production. • Food *cooked* to correct internal temperature. • *Hot* food held and served at 140°F (60°C) or above. • *Cold* food held and served at 40°F (4°C) or below. • Food *cooled* to 70ºF (21ºC) within 2 hours and then to 40°F (4°C) within 2 additional hours. • Food *reheate*d to 165°F (74°C) within 2 hours. *Note*: Have temperatures and corrective action steps been recorded on HACCP logs?			
VII. PRODUCTION AREAS -- *Cross Contamination, Sanitizing*			
• Correct cutting boards used (*red* - raw foods of animal origin, *white* - ready-to-eat foods, green - washed raw fruits and vegetables). • Raw food kept separate from cooked and ready-to-eat food. • No eating, drinking or chewing of gum at work stations. • Clearly labeled containers with sanitizing solution of proper concentration available and used to sanitize all food contact surfaces. • All food contact surfaces, equipment, utensils, food prep sinks that have touched raw food cleaned and sanitized before using for cooked or ready-to-eat food.			
VIII. SERVICE AREAS -- *Temperature Control, Cross Contamination, Sanitizing* **Spot check temperatures!**			
• Foods on display are held at proper temperatures: spot check deli, salad			

AREAS TO CHECK	YES	NO	OBSERVATIONS CORRECTIVE ACTION OR TRAINING NEEDS
bar and hot foods (3 each). • No eating, drinking or chewing of gum at work stations. • Self service stations set up so that food cannot be contaminated by customers' hands or clothing. • Clearly labeled containers with sanitizing solution of proper concentration available and used to sanitize all food contact surfaces.			
IX. OTHER AREAS			