

Infection Prevention Kitchen/ Dietary Survey Tool

Date:	Time:	Surveyor:
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PHF= Potentially Hazardous Food

RTEF= Ready to Eat Food

Area	Compliant	Not Compliant	N/A	Findings/ Comments/ Action Plan
1. Overall Standards				
a. Proper handwashing and personal cleanliness				
b. Handwashing stations are easily accessible, clean and functional				
c. Leader has a specific orientation plan for food borne illness prevention				
d. Employees are aware of health situations to report to management				
e. No eating or drinking is observed outside designated areas				
f. Employees are wearing proper hair and beard coverings				
g. Ceilings, walls, floors and work surfaces are clean and in good repair				
h. Proper disinfectant is used to clean all surfaces- test for maintenance of 200 ppm/ Ph testing done				
i. Eye wash stations are easily accessible and clean and functional				
j. Waste containers have lids in place unless being utilized for continuous prep				
k. Clean and soiled areas and items are separate and appropriate				
l. Wiping cloths, linens, napkins, gloves and sponges are properly used and stored				
m. Equipment is stored properly (sharps safety, nothing on floor)				
2. Receiving and Storage				
a. Appropriate characteristics (sight, smell, containers are intact without spillage)				
b. Documentation of food being from an approved source				
c. Food is received and maintained at proper temperatures (Store cold foods at 41 degrees or less, frozen < zero) Danger zone 41-135 degrees!				
d. Food is protected from contamination				
e. Expiration dates are in posted range				
f. Food prepared in house and stored must be labeled with the date of preparation, date of expiration (28 days if held at 0 degrees or less, 7 days if held at 41 degrees or less) and ingredients used				
g. Area is clean from dirt and debris (also observe fans in coolant units)				
h. No raw meat products are stored above cooked products				
i. Storage is 18" from the ceiling				
j. Nothing is stored on the floor				
k. Storage racks have hard bottoms to prevent backsplash onto food/ equipment from mopping under racks				

Area	Compliant	Not Compliant	N/A	Findings/ Comments/ Action Plan
3. Room Service Food				
a. Hot foods are held at 135 degrees or above (Danger zone between 41-135)				
b. Cold foods are held at 41 degrees or below (Danger zone between 41-135)				
c. Refrigerator logs are checked twice daily and show action taken for out of range temps (Logs have date, time, temps, and name of person recording temp).				
d. Area is clean from dirt and debris				
e. No chemicals are stored next to food items or near heated surfaces				
f. Designated prep areas for meat, vegetables, etc				
g. Raw animal foods are stored and prepared separately from raw or prepared RTEF				
4. Dishwashing Center				
a. Area is clean from dirt and debris, including vents, dish air dryer				
b. Dishwasher temperatures are maintained in appropriate ranges throughout the 3 cycles above 155 degrees				
c. Racks for clean dishes are clean from old food stuff and dirt and dishes have no "water spots"				
5. Cafeteria Food Lines				
a. Hot foods are held at 135 degrees or above (Danger zone is 41-135deg)				
b. Cold foods are held at 41 degrees or below/ NO RAW undercooked deli meats served (Danger zone is 41-135 deg)				
c. Area is clean from dirt and debris				
d. Self service equipment appears clean				
e. No chemicals are stored next to food items or near heated surfaces				
f. Single serve packet items are stored separately and are intact				
g. Prepackaged RTEF must be labeled with ingredients and nutritional information				
h. Raw food with a peel that is likely to be consumed (ie. Apples) must be wrapped				
i. Food is protected from contamination, when opened must be labeled.				
j. Refrigerator logs are current and show action taken for out of range temps				
k. Designated prep areas for meat, vegetables, etc				
l. Raw animal foods are stored and prepared separately from raw or prepared RTEF				
6. Bulk Food Preparation				
a. Eggs 155 degrees for 15 sec				
b. Fish and meat 155 degrees for 15 sec				
c. Poultry and any product containing poultry 165 degrees for 15 sec				
d. PHF cooled from 140 degrees to 70 within 2 hours and from 70 degrees to 45 or below within 4 hours				
e. PFH from ambient ingredients cooled to 45 degree or below within 4 hours				
f. Food and dishes are protected from contamination, ie. Food Containers and Cups turned upside down				
g. Area and equipment are clean from dirt and debris				

h. Logs of appropriate food temperatures are maintained				
7. General Kitchen and Café Cleanliness, Comments, Standards				
a. All containers of food out or original package must be labeled, including refriger, freezer, and dry storage area. No area is in the kitchen or café exempt from this standard.				
b. All dishes and serving items must be covered or stored with surfaces down to prohibit dust and debris from the inside of the cup, plate, container, etc.				
c. General Housekeeping should not include dust and debris or old food stains. Area's Needing attention will be noted on cleaning schedules.				
d. No cracked or dirty storage containers in use.				
e. Food and grease cleaned from cooking surfaces.				
f. Can opener clean of food buildup				
Comments:				
Ice Machines and Eye Wash stations maintained by facilities- IP to verify logs post rounds				

Edited J Spivey 8/10/18