

Completed by: \_\_\_\_\_

# International Safe Food USA, Inc.

## *Food Establishment Daily Inspection Form*

<b>FOOD HANDLING PRACTICES</b>	YES	NO	<b>FOOD EQUIPEMNT AND UTENSILS (cont)</b>	YES	NO
a. Fresh Foods wholesome, in sound condition, stored in original container and properly labeled.			f. Food service equipment and utensils properly cleaned; sanitized and stored in a manner that prevents contamination?		
b. Canned goods hermetically sealed showing no abnormalities such as dents, bulging, swelling or leakage and rusting.			g. Clean in place equipment has no leftover food residue and adequately cleaned and sanitized?		
c. Dry food items such as cereals, sugar, dried fruits, flour stored in original container and under controlled conditions and free of insect infestation.			<b>PERSONNEL</b> a. Personnel following good personal hygiene practices. b. No eating or drinking in food preparation spaces.		
d. Milk and milk products stored in unopened individual containers, inspected upon delivery and maintained at 41°F or lower.			c. Personnel wearing clean clothes, hair restraints and minimal jewelry. d. Persons with infectious diseases restricted.		
e. Cold foods maintained at 41°F or lower and hot foods kept at 140°F or higher and temperature checked every 2 hours.			<b>FACILITY/STRUCTURE</b>		
f. All leftovers labeled with time, date and name of cook and use by date.			a. Floors, walls, ceilings and attached equipment properly cleaned, constructed and coved.		
g. Refrigerated spaces clean and free of excess ice build up. Reefer _____ Freezer _____			b. Adequate lighting provided and properly shielded.		
h. Refrigerator internal temperature _____°F.			c. Adequate ventilation available.		
i. Freezer internal temperature _____°F.			d. Water sources safe, hot and cold water under pressure available.		
j. Thawing accomplished under refrigeration.			e. Sewage and wastewater disposed of properly.		
k. Self-Service items portioned in individual dishes.			f. Hand washing sinks available with hot and cold running water, soap, paper towels and covered receptacles.		
l. Foods properly cooked and or reheated (165°F).			g. All plumbing properly installed and maintained with appropriate back-flow and back-siphonage devices installed.		
m. Foods properly cooled (140°F to 70°F within 2 hours, 70°F to 41°F in 4 hours)			<b>GARBAGE/INSECT CONTROL</b>		
<b>FOOD EQUIPEMNT AND UTENSILS</b>			a. Insects and rodents adequately excluded.		
a. Food contact surfaces properly designed, constructed, maintained, installed and located.			b. All garbage containers covered when not in actual use, adequate in numbers and insect and rodent proof and not overflowing.		
b. Dishwashing facilities properly designed, constructed, operated (wash, rinse, sanitize)			c. Outside storage area clean, enclosed and does not attract rodent harborage.		
c. Dishwashing procedures on display (pre-flush, scrape, wash, rinse, sanitize and air dry)			d. Outer opening protected from insects and rodent proof. Screens functional, self-closing doors.		
d. Sanitizing rinse concentration _____ ppm. Sanitizing rinse water temperature _____°F.			<b>OTHER</b> a. All compressed gas cylinders properly secured with keeper chain or rack.		
e. Automatic dishwashing machine clean and free of food particles/residue.			b. No condition exists that is likely to cause death or illness outbreaks.		

**See back portion for comments and recommendations for corrective actions:**