

CBC Kitchen / Food Service Observation

Facility Name: _____ Building: _____ Facility Number: _____

Surveyor Name: _____ Observation Dates/Times: _____

Instructions: All questions relate to the requirement to prevent the contamination of food and the spread of food-borne illness. Food shall be prepared and served in accordance with the Oregon Health Services Food Sanitation Rules. C240

<p>Entrance:</p> <ul style="list-style-type: none"><input type="checkbox"/> Handwashing sinks have hot water, towels and soap?<input type="checkbox"/> Employees hair restrained?<input type="checkbox"/> What is your policy when kitchen staff are sick?
<p>Food Storage:</p> <ul style="list-style-type: none"><input type="checkbox"/> Are the refrigerator, freezer shelves and floors clean and free of spillage? Are there thermometers in or outside the refrigerator?<input type="checkbox"/> Are refrigerated foods covered, labeled, dated, and shelved to allow air circulation?<input type="checkbox"/> Are foods stored correctly? (E.g. cooked foods over raw meat in refrigerator, egg and egg rich foods refrigerated)<input type="checkbox"/> Is dry storage maintained in a manner to prevent rodent and pest infestation?<input type="checkbox"/> Are there open packages, really dented or really swollen can food items? (What does the PIC state the return policy is on those can items?)<input type="checkbox"/> Is the food in the freezer frozen and the refrigerator 41° F or below? (allow a 2-3 degree variance) <p>Do not check during meal preparation.</p>
<p>Food Preparation:</p> <ul style="list-style-type: none"><input type="checkbox"/> Are eggs thoroughly cooked, such as scrambled, baked goods or casseroles? Are pasteurized eggs available for soft-cooked entrees?<input type="checkbox"/> Are frozen raw meats and poultry thawed in the refrigerator on the lowest shelves, or in cold, running water? (Not left on the counter or in the sink to thaw)<input type="checkbox"/> How is food cooled? (41° F within 6 hours)
<p>Food Service:</p> <ul style="list-style-type: none"><input type="checkbox"/> Do they have a Probe Thermometer? Minimum Required Cooking Temperatures- Poultry and stuffing 165 degrees F. for 15 second<ul style="list-style-type: none">• Ground Beef and pooled eggs 155 degrees F. for 15 seconds• Fish, eggs and pork 145 degrees F. for 15 seconds• Beef Roast 130 degrees F. for 112 minutes<input type="checkbox"/> Are hot foods maintained at 135° F or above and cold foods maintained at 41° F or below when served from tray line?<input type="checkbox"/> Observe if food trays are covered and protected from contamination during transportation and distribution?<input type="checkbox"/> Are food in critical temperature zone, 41 to 135° F for no longer than 4 hours?<input type="checkbox"/> What is process for reheating food items? (165° F for 15 seconds)

Sanitation and Equipment:

- Are employees washing hands before and after handling food, using clean utensils when necessary and following infection control practices?
- Does the dishmachine have chemicals, data plate and are employees following the manufacture's temperatures?
- How is the kitchen sanitizing pots, pan, and knives before going to the clean storage area? (Three compartment sink-wash, rinse and sanitize. Sanitized by hot water at 171° F or with chemicals: bleach at 50-110 ppm for 10 seconds or Quaternary 150-200 ppm)
- Do they have test strips to check sanitizers and do they know how to use them?
- Is garbage storage is enclosed and separate from food storage?
- Are garbage cans enclosed excluding food prep times and when in use?
- Are garbage cans separate from food storage?

Adequate staple food supply?

- Dry, staple foods - 1 week supply?
- When do you get your food supply and what is your process for putting it away?
- Perishable foods - 2 day supply including fresh fruits and vegetables?

Special diets or Liquids/Food related Questions:

- What special diets or liquids do you provide?
- What do you do for residents with weight loss?
- Do you have a food committee meeting with residents?

Notes: _____
