

# 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

## Entrance:

- Handwashing sinks have hot water, towels and soap?
- Employees hair restrained?

## Food Storage:

- Are the refrigerator, freezer shelves and floors clean and free of spillage? Are there thermometers in or outside the refrigerator?
- Are refrigerated foods covered, labeled, dated, and shelved to allow air circulation?
- Are foods stored correctly? (E.g. cooked foods over raw meat in refrigerator, egg and egg rich foods refrigerated)
- Is dry storage maintained in a manner to prevent rodent and pest infestation?
- 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?)
- Is the food in the freezer frozen and the refrigerator 41° F or below? (Allow a 2-3 degree variance)

**Do not check during meal preparation.**

## Food Preparation:

- Are eggs thoroughly cooked, such as scrambled, baked goods or casseroles?
- Are pasteurized eggs available for soft-cooked entrees?
- 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)
- How is food cooled? (41° F within 6 hours)

## Food Service:

- Do they have a Probe Thermometer?  
Minimum Required Cooking Temperatures- Poultry and stuffing 165 degrees F. for 15 second
  - 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
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- Are hot foods maintained at 135° F or above and cold foods maintained at 41° F or below when served from tray line?
- Observe if food trays are covered and protected from contamination during transportation and distribution.
- Are food in critical temperature zone (41° to 135° F) for no longer than 4 hours?
- 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?
- 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?

