QUALITY CONTROL EVALUATION—

INSPECTOR _____

STO	RE NUMBER			DATE/TIME	
	APPRO	OVED	NOT APPROVED		COMMENTS
STOR	AGE AND DISPLAY				
Α.	Raw product not stored above ready-to-eat foods.				
В.	All foods covered, stored off the floor, code dated, rotated.				
С.	Raw and ready-to-eat foods stored and displayed separately. Pork and beef combo kits for meatloaf wrapped individually. Raw and cooked seafood displayed separately. Use divider in bulk displays.				
D.	Supplies/food packaging stored properly (covered, inverted, off the floor, shelving clean) and removed before prep room cleaning.				
E.	Refrigeration units (coils, fins, condensate trays, fan cages) clean; coolers, cutting room, display cases.				
F.	Refrigeration operating properly. Thermometers in place in each cooler and display case. Temperature records kept.				
G.	Temperature of inbound refrigerated product checked. Product rapidly moved to refrigeration. Perishables not allowed to sit out unrefrigerated more than 15 minutes.				
Н.	Bulk seafood display ice beds built up in back to facilitate keeping food cold. No piling of product above ice.				
Ι.	Surfaces are clean and free of dust, mold, condensate. Check shelving, walls, ceiling, floors.				
J.	Ingredient labeling on packages of store made processed meats (breading, seasoning, etc.)				
К.	Safe handling label on all raw meats displayed.				
L.	Manufacturer's processing and expiration label on all smoked fish.				
М.	Displayed packages freshness coded according to company policy.				
N.	Sampling of perishables done with proper refrigeration (iced trays) with individual servings. No common dip containers.				
О.	Storage of toxins outside of department. Only approved chemicals used. Chemicals not stored with food or packaging.				
P .	Lights shielded to protect against shattering into food.				
Q.	All refrigerated display cases maintained below load line.				
	SOURCES, HANDLING AND PREPARING RAW FOODS				
Α.	Ice machine for seafood and produce clean and maintained sanitary according to schedule.				
	Mock chicken made from certified pork and labeled as such.				
C.	Bone dust and scrapings disposed of properly so as not to contaminate foods.				
D.	No wild game processed in Meat Department.				
E.	Written recipes for store made processed foods including instructions to control hazards.				
F.	Food handler hand washing adequate, use nail brush, double wash.				
G.	Utensils and equipment cleaned and sanitized after contact with raw foods so as not to contaminate ready-to-eat produc	Cts.			
Н.	Food handlers wear single use disposable gloves when handling raw items.				
Ι.	Raw vegetables thoroughly washed/scrubbed to remove residues and microbial contamination. Garnish vegetables washed and sanitized. Vegetable ingredients in chilled deli salads blanched.				
J.	Only food service quality sterilized spices used.				
К.	Raw shellfish bi-valve shell stock ID tags kept on file for 90 days.				
L.	Melons washed and sanitized before cutting				
М.	Grapes and berries thoroughly rinsed before cutting.				

QUALITY CONTROL EVALUATION-

	APPROV	/ED	APPROVED	COMMENTS
GROL	IND MEAT HANDLING AND PREPARING			
Α.	Only meats from acceptable products list used for grinding.			
В.	Trimmings stored in clean, sanitized, covered lugs. Lugs not overfilled or nested.			
С.	Batch records kept daily.			
D.	Grinding and mixing equipment dismantled, cleaned and sanitized daily AND between batches AND between species.			
Ε.	Grinds produced in preferred sequence - round, chuck, beef, turkey, pork.			
F.	Next day carryover packages marked down or bonus packed to sell quickly. NO REGRINDS!			
G.	Knife and hand hook cleaned and sanitized daily and between batches. Also stored properly in cleanable knife rack.			
H.	Tables used to prep for grinding cleaned and sanitized daily and between batches.			
I.	Grinding area walls, ceiling, floor kept absolutely clean.			
J.	Separate platters used for grinds and other meats.			
RECO	INSTITUTING OR THAWING FOODS			
Α.	Frozen meats thawed properly in cooler or under cold running water.			
Β.	No thawing at room temperature.			
HAND	DLING COOKED PRODUCT			
Α.	Contact with raw foods strictly avoided. Gloves changed.			
В.	Cooked food not to be handled with same utensils and equipment used for raw foods. Food handlers use clean, sanitized serving utensils.			
C.	Food handlers practice effective hand washing and gloving.			
coo	LING AND STORAGE			
Α.	Hot foods to be chilled rapidly.			
В.	Hot foods not allowed to sit out at room temperature.			
C.	Cooked foods to be cooled are stored in shallow pans 4" deep uncovered. Cover after cooled.			
	Hot foods to be cooled to 70°F within two hours, 40°F in four hours.			
Ε.	Ingredients for salad and chilled entrees manufacturing pre-chilled.			
F.	Accurate probe thermometers used to monitor cold temperatures.			
G.	Temperature recordings logged and checked at minimum daily.			
H.	Adequate food holding temperatures: Poultry 28-32°F Meats 32-34°F Frozen Meat < 0°F			
I.	Thermometers in place in all coolers and cases.			
 J.	Large batches of liquids such as soups should be portioned			
	into shallow, heat-conducting, metal pans. You may add ice to soup stocks after cooking. Another method is to place the cooked food into an ice water bath and stir.		_	
К.	Large solid foods should be cut down in size. Your facility may also have a blast chiller. These are specially designed for rapid cooling.			
L.	Melons pre-chilled for 24 hours before processing.			
	NING AND SANITARY MAINTENANCE	_		
A.	Evidence of frequent tabletop, knife, hand dust scraper, and mesh glove cleaning and sanitizing.			
	Food contact surfaces kept in smooth cleanable condition.			
C.	Use of only "approved" cleaning and sanitizing agents. Sanitizer concentration checked and recorded.			

Sanitizer concentration checked ar	ſ
200 ppm for quat sanitizer.	

QUALITY CONTROL EVALUATION —

	APPR	OVED	APPROVED	COMMENTS
D.	Wiping cloths for raw and ready-to-eat surfaces stored in separate, labeled fresh solutions of sanitizer. No sponges allowe			
E.	Evidence of effective cleaning and sanitizing. (See department specific inspection report). "White" cutting blocks, shiny stainless steel, no offensive odors, no old residues. Cleaning tools clean, sanitary, properly stored.			
F.	Master sanitation schedule duties assigned and followed.			
G.	Maintenance of equipment and department repairs.			
H.	No grocery carts allowed.			
Ι.	Floor waste drains clean and disinfected. Daily!			
J.	Case cleaning - sanitizing schedule established and followed.			
К.	Separate slicers for cheese and meat. Raw meat not sliced on slicer.			
FOOD	HANDLERS' PRACTICES			
Α.	No food handler with unprotected cuts, infected lesions, or exhibiting signs of communicable disease.			
В.	Effective food handler hand washing particularly after breaks, sneezing, coughing. Avoid touching face, nose, hair, clothing.			
C.	Effective hair restraints. Proper dress code. Beards trimmed to 1/2".			
D.	Change outer clothing when it becomes excessively soiled. Clean coats, aprons, caps, shoes.			
E.	No smoking, eating, drinking, gum chewing when handling foods.			
F.	Jewelry not to be worn by food handlers except for plain band wedding rings.			
G.	Disposable gloves used to handle ready-to-eat foods. Avoid touching raw and then ready-to-eat foods.			
Н.	Adequate hot water, liquid soap, nail brush, disposable toweling for hand washing. Sign posted reminding food handlers to wash hands.			
I.	Knowledge of sanitizing technique, chemical dispensing station and three compartment sink: Wash, rinse, sanitize methods.			
J.	Documented sanitation training of food handlers.			
К.	Foods and supplies stored off the floor and protected.			
L.	Load tray racks top down, unload bottom up to prevent residues from falling onto exposed food.			
M.	Cutting room housekeeping (floor clean, no scraps littered, cry-o-vac wrap removed from boxes and disposed of by meat cutter.) Desk and paperwork area maintained. Locker - linen area clean and organized.			
Not	es:			

Notes: