

QUALITY CONTROL EVALUATION

INSPECTOR _____

STORE NUMBER _____

DATE/TIME _____

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

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| GROUND MEAT HANDLING AND PREPARING | | | |
| A. Only meats from acceptable products list used for grinding. | <input type="checkbox"/> | <input type="checkbox"/> | |
| B. Trimmings stored in clean, sanitized, covered lugs. Lugs not overfilled or nested. | <input type="checkbox"/> | <input type="checkbox"/> | |
| C. Batch records kept daily. | <input type="checkbox"/> | <input type="checkbox"/> | |
| D. Grinding and mixing equipment dismantled, cleaned and sanitized daily AND between batches AND between species. | <input type="checkbox"/> | <input type="checkbox"/> | |
| E. Grinds produced in preferred sequence - round, chuck, beef, turkey, pork. | <input type="checkbox"/> | <input type="checkbox"/> | |
| F. Next day carryover packages marked down or bonus packed to sell quickly. NO REGRINDS! | <input type="checkbox"/> | <input type="checkbox"/> | |
| G. Knife and hand hook cleaned and sanitized daily and between batches. Also stored properly in cleanable knife rack. | <input type="checkbox"/> | <input type="checkbox"/> | |
| H. Tables used to prep for grinding cleaned and sanitized daily and between batches. | <input type="checkbox"/> | <input type="checkbox"/> | |
| I. Grinding area walls, ceiling, floor kept absolutely clean. | <input type="checkbox"/> | <input type="checkbox"/> | |
| J. Separate platters used for grinds and other meats. | <input type="checkbox"/> | <input type="checkbox"/> | |
| RECONSTITUTING OR THAWING FOODS | | | |
| A. Frozen meats thawed properly in cooler or under cold running water. | <input type="checkbox"/> | <input type="checkbox"/> | |
| B. No thawing at room temperature. | <input type="checkbox"/> | <input type="checkbox"/> | |
| HANDLING COOKED PRODUCT | | | |
| A. Contact with raw foods strictly avoided. Gloves changed. | <input type="checkbox"/> | <input type="checkbox"/> | |
| B. Cooked food not to be handled with same utensils and equipment used for raw foods. Food handlers use clean, sanitized serving utensils. | <input type="checkbox"/> | <input type="checkbox"/> | |
| C. Food handlers practice effective hand washing and gloving. | <input type="checkbox"/> | <input type="checkbox"/> | |
| COOLING AND STORAGE | | | |
| A. Hot foods to be chilled rapidly. | <input type="checkbox"/> | <input type="checkbox"/> | |
| B. Hot foods not allowed to sit out at room temperature. | <input type="checkbox"/> | <input type="checkbox"/> | |
| C. Cooked foods to be cooled are stored in shallow pans 4" deep uncovered. Cover after cooled. | <input type="checkbox"/> | <input type="checkbox"/> | |
| D. Hot foods to be cooled to 70°F within two hours, 40°F in four hours. | <input type="checkbox"/> | <input type="checkbox"/> | |
| E. Ingredients for salad and chilled entrees manufacturing pre-chilled. | <input type="checkbox"/> | <input type="checkbox"/> | |
| F. Accurate probe thermometers used to monitor cold temperatures. | <input type="checkbox"/> | <input type="checkbox"/> | |
| G. Temperature recordings logged and checked at minimum daily. | <input type="checkbox"/> | <input type="checkbox"/> | |
| H. Adequate food holding temperatures: | | | |
| Poultry | <input type="checkbox"/> | <input type="checkbox"/> | 28-32°F |
| Meats | <input type="checkbox"/> | <input type="checkbox"/> | 32-34°F |
| Frozen Meat | <input type="checkbox"/> | <input type="checkbox"/> | < 0°F |
| Seafood | <input type="checkbox"/> | <input type="checkbox"/> | 32°F |
| Chilled, Ready-To-Eat Foods | <input type="checkbox"/> | <input type="checkbox"/> | 33-36°F |
| Produce | <input type="checkbox"/> | <input type="checkbox"/> | 33-37°F |
| I. Thermometers in place in all coolers and cases. | <input type="checkbox"/> | <input type="checkbox"/> | |
| 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. | <input type="checkbox"/> | <input type="checkbox"/> | |
| K. Large solid foods should be cut down in size. Your facility may also have a blast chiller. These are specially designed for rapid cooling. | <input type="checkbox"/> | <input type="checkbox"/> | |
| L. Melons pre-chilled for 24 hours before processing. | <input type="checkbox"/> | <input type="checkbox"/> | |
| CLEANING AND SANITARY MAINTENANCE | | | |
| A. Evidence of frequent tabletop, knife, hand dust scraper, and mesh glove cleaning and sanitizing. | <input type="checkbox"/> | <input type="checkbox"/> | |
| B. Food contact surfaces kept in smooth cleanable condition. | <input type="checkbox"/> | <input type="checkbox"/> | |
| C. Use of only "approved" cleaning and sanitizing agents. Sanitizer concentration checked and recorded. 200 ppm for quat sanitizer. | <input type="checkbox"/> | <input type="checkbox"/> | |

