

# **Food Facility Inspections**

Riverside County  
Environmental Health

# Types of Food Facilities

- **100% Pre-packaged**
- **Mobile food facilities**
- **Limited service**
- **Temporary food facilities**
- **Full service**

# Inspection Frequency

- **3 times per year**
  - **Restaurants, bakeries, markets, liquor stores**
- **2 times per year**
  - **Unpackaged food carts**
- **1 per year**
  - **Schools, senior nutrition, produce stands, vehicles, vending machines**
- **Additional Inspections**

# Inspection Focus

- **Each inspection should be risk-based**
  - **Consider risk factors**
  - **What causes illness?**
- **Ask open-ended questions**
- **Major violations**
- **Minor violations**



# The Inspection

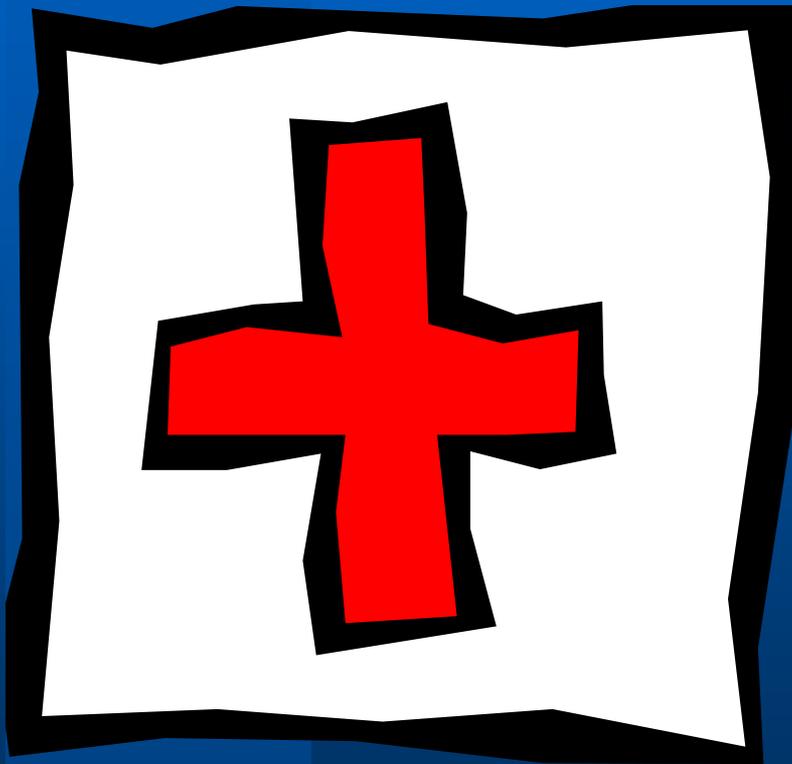
- **Before you begin...**
  - **Are you prepared?**
  - **Have you read the history?**
- **From the outside**
  - **Dumpster enclosures, sewer clean-outs, litter and junk, openings**

# The Inspection

- **Introduce yourself**
  - **Ask to speak to the manager**
  - **Provide I.D. and business card**
  - **Explain your reason for being there**
- **Survey the kitchen**
- **Wash your hands and thermocouple-**  
***you are the example***



# The Inspection



- **Personal Safety**
  - **Slip & trip**
  - **Confined spaces**
  - **Sharp edges**
  - **Angry operators**
- **Alternatives**

# The Inspection

- **Food Preparation Areas**

- **Watch employees work for several minutes**

- **Cross-contamination**
    - **Hand washing**
    - **Bare-hand contact**
    - **Personal hygiene**
    - **Wiping cloth control**

- **Return if no active food preparation**



# The Inspection



- **Food Preparation Areas**

- **Take temperatures of PHF's**

- **Record food type and temperature**
    - **Probe and refrigerator therms. in place**

- **Evaluate food protection**

- **Foods uncovered, stacked containers, stored properly**

- **Overall cleanliness**

# The Inspection

- **Dry storage**
  - **Closed, labeled containers**
  - **Circulation**
  - **Insects or rodents**
- **Walk-in refrigerators**
  - **Temperature**
  - **Food storage**
  - **condensate**



# The Inspection



- **Dishwashing Areas**

- **3 compartment sink**

- **Wash/ rinse/sanitize/air dry**

- **Mechanical**

- **High temperature**
    - **Chemical**

# The Inspection



## ● Ice Machines

- **Ice is food**
- **Vermin attraction**
- **Bins covered**
- **Condensate**
- **Storage inside**

# The Inspection

- **Cleaning supplies**
  - **Separate from all food and utensils**
  - **Toxics labeled**
  - **Janitorial sink unobstructed**
  - **Mop and broom storage**

# The Inspection

- **Employee restrooms**
  - **No food or utensil storage**
  - **Hand sink, soap, towels**
  - **Ventilation**
- **Certifications and permits**
  - **Environmental Health Permit**
  - **Food Manager Certification**
  - **Riverside County Food Worker Certification**

# The Inspection



- **Write**
  - **Organize notes in order of greatest risk**
  - **Write report and score**
- **Review**
  - **Review the report with manager**
  - **Point out major violations**
- **Run**
  - **Change grade if necessary**
  - **Run away (if necessary)**