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)