



Food Safety: Food Handling

Food Handling	Details	Yes	No	N/A
Sampling	Single-serve methods used?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Samples protected from flies with cover?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Only a few out at a time to avoid spoilage?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	A waste container provided and emptied frequently?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cooking	A proper hand washing station provided?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Monitoring/recording temperature of cooked and hot food? (log)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Keeping hot food hot (60°C/140°F or hotter), and out of the danger zone?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chilling	Using a food probe thermometer when cooking meat?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Keeping cold foods cold (4°C or colder) and out of the danger zone?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Monitoring/recording temperature of refrigerators, freezers and/or insulated coolers? (log)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Monitoring/recording the time high risk food is exposed to the temperate danger zone (cumulative)? (log)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Separating	Thawing frozen foods properly?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Raw meat separate from ready-to-eat?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Separate cutting boards & utensils used for raw meats and produce?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Different types of food separated, and similar types displayed together?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Hand washing between handling different types of food?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Washing, rinsing & sanitizing of equipment, dishes & utensils after exposure to one type of food?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Dirty utensils/equipment stored separately, away from food and sanitized area?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

