



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 food?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Observing proper temperature rules for reheating, cooking and serving hot food?	<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 hot food hot (60°C/140°F or hotter), and out of the danger zone?	<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 cold food?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Monitoring/recording the time high risk food is exposed to the temperate danger zone (cumulative)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Separating	Thawing frozen foods properly?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Chilling hot food properly?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

