

10

HELPFUL TIPS

FOR A HEALTHY HEALTH INSPECTION

WHEN IS HEALTH INSPECTION DAY?

EVERY DAY.

Food Service Establishment INSPECTION REPORT

Establishment Name: _____ AM/ PM Time In: _____ Time Out: _____ AM/ PM
Address: _____ City: _____ CFSM: _____
Inspection Date: _____ Purpose of Inspection: Routine ☐ Follow-up ☐ Complaint ☐
Preliminary ☐ Other ☐ Permit: _____
Risk Type: 1 ☐ 2 ☐ 3 ☐ Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. R = repeat (violation of the same code provision) 2 points

Compliance Status		COS		R	
IN	OUT	NA	NO	COS	R
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
1. Supervision					
1	IN	OUT	NA	NO	
1-2. Person in charge present, demonstrates knowledge, and performs duties					
2. Employee Health, Good Hygienic Practices, and Prevention of Contamination					
2	IN	OUT	NA	NO	
2-1A. Proper use of restriction & exclusion					
2-1B. Hands clean and properly washed					
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
2-2A. Management awareness: policy present; reporting					
2-2B. Proper eating, tasting, drinking, or tobacco use					
2-2C. No discharge from eyes, nose, and mouth					
2-2D. Adequate handwashing facilities supplied & accessible					
3. Approved Source					
3	IN	OUT	NA	NO	
3-1A. Food obtained from approved source; parasite destruction					
3-1B. Food received at proper temperature					
3-1C. Food in good condition, safe, and unadulterated					
4. Protection from Contamination					
4	IN	OUT	NA	NO	
4-1A. Food separated and protected					
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served					
5. Good Retail Practices					
5	IN	OUT	NA	NO	
5-1A. Food stored covered					
5-1B. Food-contact surfaces: cleaned & sanitized					
5-2. Food identification					
6. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory					
6	IN	OUT	NA	NO	
6-1A. Proper cooking time and temperatures					
6-1B. Proper reheating procedures for hot holding					
6-1C. Proper cooling time and temperature					
6-1D. Time as a public health control: procedure and records					
7. Date Marking					
7	IN	OUT	NA	NO	
7-1. Pasteurized foods used; prohibited for undercooked foods					
8. Holding of Potentially Hazardous Foods, Date Marking					
8	IN	OUT	NA	NO	
8-1A. Proper hot holding temperatures					
8-1B. Proper cold holding temperatures					
8-1C. Proper cooling time and temperature					
8-1D. Time as a public health control: procedure and records					
9. Date Marking					
9	IN	OUT	NA	NO	
9-1. Proper date marking and disposition					
9-2. Proper date marking and disposition					
10. Highly Susceptible Populations					
10	IN	OUT	NA	NO	
10-1. Pasteurized foods used; prohibited for offered					
11. Chemicals					
11	IN	OUT	NA	NO	
11-1. Food additives: approved and properly used					
11-2. Toxic substances properly identified					
12. Conformance with Approved Process and HACCP plan					
12	IN	OUT	NA	NO	
12-1. Compliance with variance, special process and HACCP plan					
13. Proper Use of Utensils					
13	IN	OUT	NA	NO	
13-1. In-use utensils: properly stored					
13-2. Utensils, equipment and linens: properly stored					
13-3. Single-use/single-service articles: properly stored					
13-4. Gloves used properly					
13-5. Utensils, Equipment and V					
13-6. Food-contact surface					

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 D=69

Current Score: _____ Current Grade: _____

IT'S TRUE. Because you never know when the health inspector will show up, the smartest approach is to treat every day as Health Inspection Day. After all, passing your Health Inspection and maintaining a clean food safety record is essential to the successful and uninterrupted operation of your restaurant or foodservice business. To make sure your restaurant and staff are prepared to pass your Health Inspection Report at all times, review the helpful tips on the following pages. Then no matter what day the health inspector arrives, you'll

BE READY.



HEALTH INSPECTION REQUIREMENT

Food **MUST BE** cooled by
an approved method whereby
the internal product temperature
is reduced from 135° to 70° F
(57° to 21° C) or less within two
hours and from 70° to 41° F
(21° to 5° C) or less within four
additional hours.



Rapi-Kool® Plus

Chill soups and stews quickly and safely from the inside-out. Special cooling "fins" provide maximum surface area for faster chilling. Screw-off top allows for easy filling with ice or water for on-demand use.

COLD PADDLE

To learn more about food safety solutions, go to **SANJAMAR.COM**



HEALTH INSPECTION REQUIREMENT

Food **MUST BE** protected from potential sources of contamination during storage, preparation, transportation, display or service.



Saf-T-Grip® Cutting Board

Patented food safety hook allows for sanitary transport & storage. Integrated anti-slip grip corners hold the board securely in place, eliminating the need for the use of an unsanitary “wet towel”.

COLOR-CODED CUTTING BOARD

To learn more about food safety solutions, go to **SANJAMAR.COM**



HEALTH INSPECTION REQUIREMENT

Food contact surfaces **MUST BE** washed, rinsed or sanitized after each use and following any activity when contamination may have occurred.



Kleen-Pail®

Eliminates confusion between cleaning and sanitizing solution containers. Green pails for cleaning solutions. Red pails for sanitizing solutions. Meets HACCP guidelines for cleaning/sanitizing cloths used to wipe down surface areas.

DEDICATED NON-FOOD CONTAINER

To learn more about food safety solutions, go to **SANJAMAR.COM**



HEALTH INSPECTION REQUIREMENT

Accurate thermometers and test kits **MUST BE** provided to measure sanitizing solution to ensure proper sanitation at appropriate level.



Saf-Check®

Make sure your sanitizer is effective with Saf-Check®. Available with refillable 15-ft. (4.57 m) roll of Quaternary or Chlorine test strips and optional thermometer to monitor the temperature of your cleaning solution.

THERMOMETER / TEST STRIPS

To learn more about food safety solutions, go to **SANJAMAR.COM**



HEALTH INSPECTION REQUIREMENT

Utensils **MUST BE** cleaned and properly stored to avoid cross-contamination and to prevent injury.



Saf-T-Knife® Station

Sanitary, safe and secure storage for kitchen knives. Protects knives from contamination and accidents. Easy to assemble and clean.

KNIFE STATION

To learn more about food safety solutions, go to **SANJAMAR.COM**



HEALTH INSPECTION REQUIREMENT

Both soap and hand drying
devices **MUST BE** provided.



Oceans® Towel & Soap Dispensers

San Jamar offers a total solution for effective hand hygiene. Our industry leading Universal Touchless Electronic towel dispensing offers a complete line of reliable, durable dispensers that can use any brand /quality of paper.

SOAP / TOWEL DISPENSERS

To learn more about food safety solutions, go to **SANJAMAR.COM**



HEALTH INSPECTION REQUIREMENT

Food **MUST BE** properly stored, covered and labeled in accordance with HACCP plan; proper date marking and disposition.

Saf-T-Wrap® Station

All-in-one food labeling/rotation system features an interchangeable safety blade or slide cutter. Protects and cuts film, foil or wax paper from 12" to 18" (30.5 to 45.7 cm). Stores a pen and cutters while providing a writing surface for dating labels.



FOOD STORAGE / LABELING SYSTEM

To learn more about food safety solutions, go to **SANJAMAR.COM**



Foods **MUST BE**
stored properly
to avoid any
type of food
contamination.

ModPans®

Food pans with friction fit lids keeps food fresh, eliminating the need for wrapping pans with messy film or foil.



COLD SERVING CONTAINER

To learn more about food safety solutions, go to **SANJAMAR.COM**



HEALTH INSPECTION REQUIREMENT

Ice container **MUST BE**
protected from potential
source of contamination
during storage, preparation,
transportation or service.



Saf-T-Ice® Cart

Reduce the risk of a back injury and slippery floors caused by ice spills with the Saf-T-Ice Cart. Load up to two Saf-T-Ice Totes and effortlessly maneuver from the ice machine, to the bar, kitchen, or beverage station.

ICE TRANSPORT

To learn more about food safety solutions, go to **SANJAMAR.COM**



HEALTH INSPECTION REQUIREMENT

Hands and arms **MUST BE**
protected to prevent cuts
and burns that could lead
to the potential spread of
transmissible diseases.

Cool Touch Flame™ Conventional Oven Mitt, BestGrip™ Oven Mitt, Cut-Resistant Glove with Dyneema®

When it comes to hand protection, San Jamar offers the broadest selection of quality hand safety products – from extreme heat and cold protection to cut protection and utility needs.



*Dyneema is a registered trademark of
Royal DSM N.V. under license of Double
D Knitting & Glove, Inc.*

HAND SAFETY

To learn more about food safety solutions, go to **SANJAMAR.COM**

rising trend

i n h e a l t h i n s p e c t i o n

15 Million

Americans have
food allergies.

200,000

emergency room
visits per year are
the result of food
allergy reactions.

Eight foods account
for **90%** of all food
allergy reactions.



Chef's Knife



Thermometer
sold separately



Turner



Tongs



Cutting Board



Allergen Saf-T-Zone™ System

Protect your customers (and your business) with the Power of Purple – the Allergen Saf-T-Zone™ System. It's the first system that provides the basic tools to minimize food cross-contact and help protect guests from allergen exposure.

ALLERGY AWARENESS

To learn more about food safety solutions, go to **SANJAMAR.COM**

For over thirty years San Jamar has provided innovative products designed to help the foodservice industry maintain clean, healthy environments. In addition to the products shown that help prevent the ten most common health inspection violations, we offer a complete range of foodservice solutions that keep health inspectors happy and customers healthy. To learn more about all of our food safety solutions, go to:

sanjamar.com



Saf-T-Grip® Board-Mate®



Cut-N-Carry® Color Cutting Board



Kleen-Pail® Detergent & Sanitizer



Kleen Plug™



Saf-T-Knife® Station Jr.



UltiGrip® Hot Pads



FrontLine™ Pump



Ultrafold™ Multifold/C-Fold Towel



Saf-T-Scoop® & Guardian™ System



BreadGuard™



Dome® Family



KatchAll® Flatware Retrievers



Kleen-Cup®



Chill-It® Food Pans



Nitrile/Flocked Gloves

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