



County of San Bernardino — Human Services System
DEPARTMENT OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH SERVICES
FOOD PROGRAM

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FOOD FACILITY SELF-INSPECTION CHECKLIST

The items listed in this checklist are the major areas our Division will be looking at when we perform our routine food facility inspections. This checklist is provided so that you may perform periodic reviews of your facility's operation. We suggest that you go through this checklist, and "check off" those items that are in compliance. Those not checked would be considered a "violation" during our inspection, and need to be corrected. We hope this checklist assists you in maintaining your facility at the highest standards.

FOOD

- 1. Food is purchased from an approved source (licensed by the county, state, or federal government).
- 2. Food is inspected and found to be free from contamination, adulteration, and spoilage.
- 3. Unpackaged foods which have been served or returned from the dining area are discarded.
- 4. All foods are stored a minimum of 6" off the floor.
- 5. Restrooms are not used for the storage of food, equipment, or supplies.
- 6. All paper products are stored in a manner so as to protect them from contamination.
- 7. Food, and food related products, are being protected from dirt, unnecessary handling, overhead leakage, and other forms of contamination.
- 8. All food storage containers have tight fitting lids and are properly labeled.
- 9. Foods are dispensed in the self-serve area in an approved manner.
- 10. The use of sulfites is prohibited.
- 11. Food products are labeled in an approved manner.
- 12. Food products with an alcohol content exceeding 0.5% are properly labeled.
- 13. Shellfish tags kept for 90 days; warning signs posted.

TEMPERATURE CONTROL

- 1. Potentially hazardous foods are maintained below 41°F or above 135°F at all times.
- 2. A thermometer, accurate to + or -2°F, is provided either as an integral part of the refrigerator and freezer (dial outside), or is located inside each unit at its warmest point, readily visible.
- 3. An accurate metal probe thermometer, suitable for measuring food temperatures, is readily available and is being used to check food temperatures daily.
- 4. Food products are thawed in one of the following methods only: a) in refrigeration units; b) under cold running, potable water of sufficient velocity to flush loose food particles; c) in a microwave oven; d) as part of the cooking process.
- 5. Frozen food is maintained in a frozen state.
- 6. Thawed food items are not refrozen. Cooked or processed foods may be refrozen.
- 7. Rapid cooling and reheating procedures used for all perishable foods.

PERSONNEL

- 1. All employees handling food or utensils have obtained their Food Worker's Certification.
- 2. Employees wash their hands with soap and warm water for the following reasons: a) before starting work; b) immediately after using the restroom; c) any time needed to prevent food contamination.
- 3. Employees handling food or utensils have no open sores, and are not sick.
- 4. Employees are wearing clean outer garments.
- 5. Tongs or other implements are used for serving food products.
- 6. Hair of employees is properly confined.
- 7. Employees do not smoke or use tobacco inside the facility.

WATER AND SEWAGE

- 1. All sinks are fully operable with hot and cold water at each faucet.
- 2. All sinks drain properly. Floor drains and floor sinks are in good working order.
- 3. Plumbing is in good repair.
- 4. Grease traps and septic tanks are routinely serviced.

EQUIPMENT

- 1. All equipment (i.e. stoves, grills, refrigerators, tables, sinks, etc.) is clean and well maintained; food contact surfaces are properly washed and sanitized.
- 2. Inoperable equipment has been repaired or replaced (removed from the facility).
- 3. Equipment is NSF (National Sanitation Foundation) or equivalent.
- 4. No equipment has been replaced, moved, or added without prior approval from the local environmental health department.

UTENSILS

- 1. Multiservice utensils are being washed by one of the following means only: a) handwashing in a three compartment sink (wash-rinse-sanitize); b) chemical sanitizing (dishmachine) conforming to NSF stds.; c) dishwasher rinse water reaches at least 180°F for 30 seconds.
- 2. Testing materials to adequately test sanitizing methods are readily available.
- 3. All utensils are clean and well maintained.
- 4. Damaged or unapproved utensils have been repaired or replaced.
- 5. Utensils are properly protected during storage.

FLOORS / WALLS / CEILINGS

- 1. Floors are clean, well maintained and in good repair.
- 2. Walls, ceilings and windows are clean, well maintained and in good repair.

TOILET / DRESSING ROOM / HANDWASHING SINKS

- 1. Toilet facilities are clean, well maintained and in good repair.
- 2. Self-closing doors in toilet and dressing rooms are working properly.
- 3. Single service soap and towel dispensers for all handwash sinks are operable and full.
- 4. Toilet tissue dispensers are full.
- 5. Legible handwashing signs are properly posted.
- 6. Ventilation is provided in each restroom and is in proper working order.

LIGHT AND VENTILATION

- 1. Adequate lighting and ventilation is provided throughout the facility.
- 2. Exhaust ventilation filters are clean and well maintained.
- 3. Light fixtures have approved safety covers.

PEST CONTROL

- 1. Facility is free from insect and rodent infestations.
- 2. Live animals, birds, or fowl are not located in the facility.
- 3. Outside doors and screen doors are self-closing and closures are in working order.
- 4. Air curtains are operating properly.
- 5. Only approved pesticides are used and stored in the proper manner.

REFUSE

- 1. Trash containers are leak-proof and covered.
- 2. Plastic bags are tied before placing in refuse containers.
- 3. Outside trash bin lids are closed.
- 4. Outside premises and refuse areas are clean and well maintained.

