

Prepare for your impending inspection



1- List the risk factors

- time & temp control of PHF
- prevention of cross-contamination
- use of personal hygiene practices
- proper hand-washing
- never touching RTE with bare hands

2- Identify the hazards

- time & temperature abuse
- under-cooked foods (that are PHF)
- unsanitary conditions
- sick workers
- Improperly stored foods
- chemicals in the food prep. area
- bacterial reproduction

3- Take corrective action

"conversion"

- Knowledge/training translated into action
action that reduces or eliminates the hazards & risk factors!

- Ex:
- temp the food during cooking
 - check the ambient air temp of the fridge/freezer
 - wash your hands
 - empty the trash
 - wash, rinse & sanitize it
 - quiz staff of other food safety principals