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standard will be addressed in the <i>Corrective Actions</i> section on page 2.
item or task that is not food-safe, incomplete, or does not meet the correc
On this date, I am responsible for our facility's food safety check. Any

cuon on page 2.			
NAME	POSITION	TIME	
			AM
			DI/

Date: ____/_

MORNING SHIFT
EVENING SHIFT

Day		Food Item			Reheating (R)?	Temp. (°F)	Corrective Action
AM							
PM							
PM							
	CORRECTI	VE ACTIONS: C = Co	ontinue cookii	ng/reheating	process until proper	r temperature	reached D = Discard food item
	CORRECTI				process until proper TEMPERAT		reached D = Discard food item
Time of Day				LDING			Corrective Action
Time of Day		C	OLD HO	LDING	TEMPERAT	URES Food	Corrective Action
Day		C	OLD HO	LDING	TEMPERAT	URES Food	Corrective Action
Time of Day		C	OLD HO	LDING	TEMPERAT	URES Food	Corrective Action
Day		C	OLD HO	LDING	TEMPERAT	URES Food	Corrective Action
Day		C	OLD HO	LDING	TEMPERAT	URES Food	Corrective Action
Day		C	OLD HO	LDING	TEMPERAT	URES Food	Corrective Action

COOKING AND REHEATING

CORRECTIVE ACTIONS: C = Rapidly chill with a cooling method M = Move to another unit/location for cooling D = Discard food item HOT HOLDING TEMPERATURES

Time of Day	Time	Food Item/Location	Temp. (°F)	Corrective Action
AM				
AM				
PM				
			·	
			·	

CORRECTIVE ACTIONS: RH = Reheat to 165°F for 15 seconds **D** = Discard food item

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If-In
y Se
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			SA	NITIZE	R CHECK					
Equipment/ Location Concentration or Final Rinse										
			x							
					^					
					x					
					х					
					х					
THERMOMETER CALIBRA	TIC	N		FOO	EQUIPMENT, CLEANING, AND MAINTENANG	CE				
Thermometer Original Temp. (°F) Calibro	. (°F) Calibrated Temp. (°F)				Task	PM				
#1]		NI NI				
#2				41	cooling steps followed for hot foods	\bot				
#3				Food th	ermometer(s) available for use					
#4					ator units, freezers, walk-ins, prep Discard foods past 7-day storage (except freez-					
HANDWASHING AND EMPLOYEE	HY	GIE	NE	ers), cle	an door/handles/gaskets, shelving, and walls/					
Check that all employees	Α	M	PM							
	М	NI	M I		nd sanitize dishware/cookware					
Are not sick and not experiencing illness signs/symptoms					nd sanitize in-use equipment (i.e. cutting boards, can openers, etc.)					
Have appropriate and clean attire (i.e. clothes, hair restraint, cuts covered,				Clean-i machir	n-Place equipment cleaned (i.e. meat slicer, ice e, etc.)					
etc.) Have washed hand at appropriate			H	Clean of surface	nd sanitize counters/food-contact					
times (i.e. at start of shift, in between				Replac	sanitizer buckets/rags every hours	T				
changing tasks, after restroom use, before putting on new gloves)				Sweep	and mop kitchen floors including corners					
Are not eating/drinking/smoking in prep				Gather	and remove trash					
areas			H	Clean (nder prep and cook equipment					
If drinking a beverage, use a lid and			Ц		rease traps and hoods					
Check that the following are stocked at all hand sinks		AM PM M NI M NI		Clean r	estrooms: sinks, toilets/urinals, floor, walls/ceiling, tures, and empty trash					
Hot Water			Щ	Mainta	Maintain pest control management					
Soap			dash	Monitor maintenance for: dish machine/sanitizer, grease						
Paper Towels			dash	-	traps, hoods, refrigerator units/coolers/freezers					
Handwashing Sign(s) CHECKLIST KEY:				Chemic	Chemicals are labeled and stored away from food					

	Cooking	Reheating	Cooling	Holding	Sanitizer	Calibration
KEMINDERS	Poultry, stuffing: 165°F Ground meats, ground fish: 155°F Eggs served later: 155°F Eggs served immediately: 145°F Beef, pork, lamb, veal: 145°F Fish, shellfish: 145°F	for 15 seconds Commercially-processed, ready-to-eat foods, vegetables, fruits, grains,	Cool within 4 more	Cold Hold: Keep at 41°F or below Hot Hold: Keep at 135°F or above	Concentration levels for chemical solutions Chlorine: 50-200ppm Quaternary Ammonium: 200ppm or Check manufacturer's specifications	Thermometer temperatures should stabilize during: Ice water method at 32°F Boiling water method at 212°F