

MOST COMMON VIOLATIONS IN A HEALTH INSPECTION

Keep your guests healthy AND avoid fines!

TOP FOODBORNE ILLNESS RISKS

#1

COLD HOLDING OF FOODS

Cold hold violations are seen in more than 30% of inspections!



HANDS WASHED AS NEEDED



CROSS CONTAMINATION



HYGIENIC PRACTICES



HAND SINKS SUPPLIED WITH SOAP AND DRYING DEVICES



>> | KEEP COLD FOODS COLD!

Hold potentially hazardous foods at or below 41°F. Refrigerator air temps should be between 36° and 38°F.

>> | COOL YOUR FOOD PROPERLY!

Food should be cooled from 135° to 70° F in two hours or less, then from 70° to 41° F in four hours or less. Otherwise enough bacteria may grow to cause a foodborne illness. Use good cooling methods, such as ice baths, ice wands, and shallow, uncovered metal pans.

>> | WASH YOUR HANDS!

Wash, wash, wash! Teach employees the proper 20-second hand wash:

- Upon arriving at work
- After returning from restroom
- After coughing, sneezing, eating, drinking, touching their skin/hair
- After handling raw meats
- After taking out the trash
- Before donning gloves and between glove changes
- After touching soiled dishes

>> | KEEP HAND SINKS STOCKED!

Employees can't wash their hands if the hand sink doesn't have soap and/or paper towels!

>> | CROSS CONTAMINATION

Are cooked/ready to eat foods being stored above raw products in coolers? Are hands, surfaces, and equipment being washed and sanitized after prepping raw meats? Is the preparation of raw product being done near ready to eat foods? Health Inspectors are looking for appropriate procedures to prevent the cross contamination of food and food prep surfaces.

>> | USE SANITIZER!

This is one of the first things a health inspector looks for. If active food handling is occurring, sanitizer must be used to wipe down utensils, cutting boards, etc. Use your test strips to ensure proper concentrations: 50-200 ppm chlorine or 150-400 ppm quaternary ammonia.

>> | NO BARE HAND CONTACT!

Touching ready-to-eat foods (i.e. foods that will not go through a further cooking process prior to serving) with bare hands increases the risk of foodborne illness. Use gloves or utensils when handling foods such as salads, garnishes, cooked foods, breads, or when plating foods.

ADDITIONAL COMMON VIOLATIONS

>> | **USE SINKS PROPERLY!** Hand sinks are not for washing produce or rinsing utensils or rags.

>> | **KEEP HOT FOODS HOT!** Potentially hazardous hot food shall be held at or above 135°F.

>> | **PROVIDE HOT/COLD WATER!** Most kitchen sinks need temps between 100° and 110° F or above.

>> | **ZERO TOLERANCE FOR PESTS!**

>> | **HAVE A THERMOMETER AND USE IT!** Vitally important for both cold and hot temps of food, the refrigerator, water, etc.

>> | **KEEP EMPLOYEE DRINKS COVERED AND PROPERLY STORED**

>> | **KEEP YOUR FOODS FRESH**

>> | **STORE TOXICS BELOW AND AWAY FROM FOOD AREAS AND LABEL THEM PROPERLY**

>> **DID YOU KNOW?** ServSafe Food Safety Certification for Manager class qualifies for the upcoming Colorado Food Code Transition. As of January 1, 2019, at least one employee with authority to direct and control food preparation and service must be a food protection manager who has been certified by an accredited program. Find the ServSafe class schedule at CORestaurant.org.