

KITCHEN/FOOD SERVICE OBSERVATION

Facility Name: _____ Facility ID: _____ Date: _____

Surveyor Name: _____

Complete the initial kitchen tour upon arrival at the facility, with observations focused on practices that might indicate potential for food borne illness. Make additional observations throughout the survey process in order to gather all information needed. Mark any areas of concern identified under each General Category (e.g., Storage Temperatures, Food Storage, etc.). Enter additional documentation in the 'Notes' section for all areas of concern. Enter findings from this review in the QIS DCT's Stage II - Critical Element screen.

Observations	Notes
Initial Brief Tour of the Kitchen	
<p><i>The intent of this initial brief tour is to identify any practices that might indicate potential for food borne illness. Observations during this tour may also help identify additional areas of concern listed on this worksheet.</i></p> <p>Observe for:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Potentially hazardous foods, such as beef, chicken, pork, etc. thawing at room temperature; <input type="checkbox"/> Food items in the refrigerator(s) that are unlabeled or undated and not scheduled to be served at the next meal; <input type="checkbox"/> Potentially hazardous foods like uncooked meat, poultry, fish and eggs that are not stored separately from other foods (e.g., meat is thawing so that juices are dripping on other foods); and <input type="checkbox"/> Appropriate hand washing facilities, with soap and water that are not convenient for dietary staff use. <p>1. Are foods stored under sanitary conditions? <input type="checkbox"/> Yes <input type="checkbox"/> No F371</p> <p>Observe for:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Staff not practicing hand washing when necessary during food preparation activities; <input type="checkbox"/> Cracked eggs that are used in foods that are not fully cooked (per observation or interview); <input type="checkbox"/> Food that is not prepared, cooked or stored under appropriate temperatures and with safe food handling techniques; <input type="checkbox"/> Staff not washing hands to prevent cross contamination (e.g., between handling raw meat and other foods); and <input type="checkbox"/> Staff not utilizing hygienic practices (e.g., touches hair, face, nose etc. and then handles food). <p>2. Does the facility prohibit staff with open areas on their skin, signs of infection or other indications of illness, from handling food products? <input type="checkbox"/> Yes <input type="checkbox"/> No F443</p> <p>3. Are foods prepared under sanitary conditions? <input type="checkbox"/> Yes <input type="checkbox"/> No F371</p> <p><i>If staff are preparing food: proceed with observations. If not, answer the remaining items in <u>future trips</u> to the kitchen (see related sections below).</i></p>	

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Follow-up Visit(s) to the Kitchen	
Storage Temperatures	
<p>Observe for:</p> <p><input type="checkbox"/> Refrigerator temperatures that are not between 32°-41° Fahrenheit (check temperatures between meal service activities to allow for stable temperatures). *</p> <p><input type="checkbox"/> Freezer temperatures that are not at 0° Fahrenheit or lower (check temperatures between meal service activities to allow for stable temperatures). *</p> <p><input type="checkbox"/> Internal temperatures of potentially hazardous, refrigerated foods (e.g., meat, fish, milk, egg, poultry dishes) that are not within acceptable ranges of 41° Fahrenheit or lower.</p> <ul style="list-style-type: none"> ○ What are the temperatures? ○ What foods are involved? <p><i>* Cited food temperatures are target temperatures from the FDA Food Code.</i></p> <p>4. Is the food stored at the appropriate temperatures? <input type="checkbox"/> Yes <input type="checkbox"/> No F371, F456</p>	
Food Storage	
<p>Observe for:</p> <p><input type="checkbox"/> Frozen foods thawing at room temperature;</p> <p><input type="checkbox"/> Foods in the refrigerator/freezer that are not covered, dated, and shelved to allow circulation;</p> <p><input type="checkbox"/> Foods stored in direct contact with soiled surfaces or rust;</p> <p><input type="checkbox"/> Containers of food stored on the floor or on surfaces that are not clean;</p> <p><input type="checkbox"/> Signs of water damage from sewage lines and/or pipelines;</p> <p><input type="checkbox"/> Signs of negative outcome (i.e., freezer burn, foods dried out, foods with a change in color);</p> <p><input type="checkbox"/> Raw meat stored so that juices are dripping onto other foods; and</p> <p><input type="checkbox"/> The facility's policy for food storage, including leftovers. Does staff follow the policy?</p> <p>5. Are foods stored under sanitary conditions? <input type="checkbox"/> Yes <input type="checkbox"/> No F371</p>	
Food Preparation and Service	
<p>Observe for:</p> <p><input type="checkbox"/> Hot foods not held at 140° Fahrenheit or higher on the steam table;*</p> <p><input type="checkbox"/> Food service that is not started within 2 hours after food is placed on the steam table;</p>	

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<p> <input type="checkbox"/> Cold foods that are not held at 41° Fahrenheit or lower; and* <input type="checkbox"/> Food surfaces that are not thoroughly cleaned after preparation of fish, meat, or fowl. <input type="checkbox"/> Cutting surfaces that are not sanitized between uses; <input type="checkbox"/> Meats that are not cooked to correct internal temperatures*: ○ Ground meat 155° Fahrenheit for 15 seconds; ○ Meats 145° Fahrenheit; and ○ Poultry 165° Fahrenheit. <input type="checkbox"/> Food items that are not heated to the proper temperatures; <input type="checkbox"/> Food that is not covered during transportation and distribution to residents; <input type="checkbox"/> Food that is not cooked in a manner to conserve nutritive value, flavor, appearance and texture; <input type="checkbox"/> Nourishments and snacks held at room temperature and not served within 4 hours of delivery. Potentially hazardous foods (e.g., milk, milk products, eggs) must be held at appropriate temperatures; <input type="checkbox"/> Staff that do not wash hands to prevent cross contamination (i.e., between handling raw meat and other foods); <input type="checkbox"/> Staff who does not utilize hygienic practices (e.g., not touch hair, face, nose etc. and then handle food); <input type="checkbox"/> Leftovers that are not cooled quickly and promptly in shallow pans in the refrigerator or freezer; <input type="checkbox"/> Potentially hazardous foods that are not cooled from 140° Fahrenheit to 70° Fahrenheit within 2 hours; from 70° Fahrenheit to 41° Fahrenheit within 4 hours*; <input type="checkbox"/> Food that is not procured from vendors that meet federal, state or local approval; <input type="checkbox"/> The time food is put on the steam table and when meal service starts. If unable to observe, determine per interview with the cook; <input type="checkbox"/> How staff routinely monitors food temperatures on the steam table (review temperature logs); <input type="checkbox"/> When staff starts cooking the food. If unable to observe, determine per interview with the cook; and <input type="checkbox"/> What cooking methods are available and used (e.g., steamer, batch-style cooking)? </p> <p><i>*Cited food temperatures are target temperatures from the FDA Food Code.</i></p> <p> 6. Does the facility prohibit staff with open areas on their skin, signs of infection or other indications of illness, from handling food products? <input type="checkbox"/> Yes <input type="checkbox"/> No F443 </p> <p> 7. Was food prepared and served under sanitary conditions and in a manner that conserves nutritive value, flavor, and appearance? <input type="checkbox"/> Yes No <input type="checkbox"/> F364, F370, F371 </p>	

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Dinnerware Sanitization and Storage	
<p>Observe for:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Dishwasher temperatures that are not at 140° Fahrenheit wash, 180° Fahrenheit rinse OR 120° Fahrenheit wash + 25 ppm (parts per million) Hypochlorite; <input type="checkbox"/> The manual method that is not at 75° Fahrenheit + 50 ppm Hypochlorite OR 12.5 ppm iodine with hot water immersion at 170° Fahrenheit for at least 30 seconds; <input type="checkbox"/> Dishes that are not allowed to air dry; <input type="checkbox"/> Clean and soiled work areas that are not separated; and <input type="checkbox"/> Dishware that is not stored to prevent contamination. (In a clean, dry location, not exposed to splash, dust or other contamination and covered or inverted.) <p>Ask staff:</p> <ul style="list-style-type: none"> <input type="checkbox"/> How do they test for proper chemical sanitization (observe them performing the test)? <input type="checkbox"/> How do they monitor equipment to ensure that it is functioning properly? (Review temperature/chemical logs.) <p>8. Were dishes and utensils cleaned and stored under sanitary conditions?</p> <p style="text-align: right;"><input type="checkbox"/> Yes <input type="checkbox"/> No F371</p>	
Equipment Safe/Clean	
<p>Observe for:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Refrigerators and freezers that are not clean and in safe operating condition; <input type="checkbox"/> Fans in food prep areas that are not clean; <input type="checkbox"/> Utensils/equipment that are not cleaned and maintained to prevent food borne illness; and <input type="checkbox"/> Food trays, dinnerware, and utensils that are not clean and in good condition (e.g., not cracked or chipped, etc.). <p>Ask staff:</p> <ul style="list-style-type: none"> <input type="checkbox"/> When did routine cleaning of equipment last occur? <input type="checkbox"/> Is there a cleaning schedule in place and is it followed? <input type="checkbox"/> When was the equipment last checked? <p>9. Is food preparation equipment clean and in safe operating condition?</p> <p style="text-align: right;"><input type="checkbox"/> Yes <input type="checkbox"/> No F456</p>	

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Observations	Notes
Refuse/Pest Control	
<p>10. Was garbage and refuse disposed of properly? <input type="checkbox"/> Yes <input type="checkbox"/> No F372</p> <p>11. Food storage, preparation and service areas are free of visible signs of insects and/or rodents? <input type="checkbox"/> Yes <input type="checkbox"/> No F469</p> <p><u>If Question 10 or 11 is marked 'No':</u></p> <p><input type="checkbox"/> Is there documentation of pest control services that have been provided?</p> <p><input type="checkbox"/> Is the facility aware of the current problem?</p> <p><input type="checkbox"/> If the facility is aware of the current problem, what steps have been taken to eradicate the problem?</p> <p><input type="checkbox"/> Notify team of observations and review other areas of the environment for pest concerns.</p>	