

Check List for Food Safety	
Food arrived at correct temperature	
Food products must be supervised at all times	
Food must be covered until use	
Cold storage 41° F or below	
Hot storage 140° F and above	
A calibrated thermometer must be present	
Hamburgers cook to 160° F. T-Sticks or metal stem thermometer present	
Employees have no open cuts or sores, and free of illness	
No bare hand contact with ready to eat food	
For temporary events sanitizing towels are accepted	
Hats or hair nets shall be worn when preparing food	
Do not wear jewelry while serving food	
All cooking and serving areas sanitized	
Use sterile utensils such as deli tissue, spatulas, tongs, gloves	
Latex gloves not allowed	
Keep food areas clean	
All trash receptacles must be covered	
Packaged food may not be stored in direct contact with ice if food subject to leakage	
Ice for drinks requires non-contaminated separate container	
Discard all hot food if not used by end of day	
All food, equipment, utensils and single service items shall be stored above the floor	
Available utensils must be inverted	
All food must be protected from customer handling.	
Employee drinks and personal items shall be separated from food items.	
Keep cleaning chemicals away from food items.	
Permit must be visible	
PHF must be prepared and served by personnel trained in food safety	
All cooking and serving areas shall be protected from contamination.	
All raw vegetables and fruit must be washed	
Food Code Items	
Cutting boards	4-501.12
Designated drink area	6-403.11
Dust products	3-305.11A2
Employee drinks	2-401.11A & B3
Food 6 inches off floor	3-305.11B
Food in contact w/chemicals	7-301.11 & 7-201.11
Food in contact w/utensils	3-304.11
gloves	3-301.11
Hair coverings	2-402.11
Food contact with ice	3-303.12
ice scoops	3-304.12
Invert lids	4-903.11
Invert utensils	3-304.11
Open exposed foods	3-305.11A2
PHF expired	3.701.11
Post permit	8-304.11A
Provide thermometers	4-302.12
Remove jewelry	2-303.11
Storing dirty items on top of clean	4-903.12
Wiping cloths in sanitizer	3-304.14B2

