



Food Establishment Inspection Checklist

This is not the official Inspection document.

For full details, call (325) 676-6241 or visit

<http://abilenetx.com/city-hall/departments/planning-development-services/community-enhancement>

Priority Items (3 points)

Violations Require Immediate Corrective Action, Not to Exceed 3 Days

TIME & TEMPERATURE FOR FOOD SAFETY

- Proper cooling time & temperature
- Proper cold holding temperature (41°F/45°F)
- Proper hot holding temperature (135°F)
- Proper cooking time & temperature
- Proper reheating procedure for hot holding (165°F in 2 hours)
- Time as a Public Health Control; procedures & records

APPROVED SOURCE

- Food & ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
- Food received at proper temperature

PROTECTION FROM CONTAMINATION

- Food separated & protected, prevented during food preparation, storage, display, & tasting
- Food contact surfaces and returnables; Cleaned and sanitized
- Proper disposition of returned, previously served, or reconditioned

EMPLOYEE HEALTH

- Management, food employees and conditional employees; knowledge, responsibilities, & reporting
- Proper use of restriction & exclusion. No discharge from eyes, nose, & mouth.

PREVENTING CONTAMINATION BY HANDS

- Hands cleaned & property washed/gloves used properly
- No bare hand contact with ready to eat foods or approved alternate method properly followed

HIGHLY SUSCEPTIBLE POPULATIONS

- Pasteurized foods used; prohibited food not offered. Pasteurized eggs when required

CHEMICALS

- Food additives; approved & properly stored; Washing fruits & vegetables
- Toxic substances properly identified, stored & used

WATER/PLUMBING

- Water from approved source; plumbing installed; proper backflow device
- Approved sewage/wastewater disposal system, proper disposal

Priority Foundation Items (2 points)

Violations Require Corrective Action Within 10 days

DEMONSTRATION OF KNOWLEDGE/PERSONNEL

- Person in charge present, demonstration of knowledge, and perform duties/Certified Food Manager (CFM)
- Food handler/no unauthorized persons/personnel

SAFE WATER, RECORDKEEPING & FOOD PACKAGE LABELING

- Hot & cold water available, adequate pressure, safe
- Required records available (shellstock tags, parasite destruction); packaged food labeled

CONFORMANCE WITH APPROVED PROCEDURES

- Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods, manufacturer instructions

CONSUMER ADVISORY

- Posting of consumer advisories; raw or under-cooked foods (Disclosure/ Reminder/ Buffet plate/ Allergen Label)

FOOD TEMPERATURE CONTROL/IDENTIFICATION

- Proper cooling method used; Equipment adequate to maintain product temperature
- Proper date marking & disposition
- Thermometers provided, accurate, & calibrated; Chemical/thermal test strips

PERMIT REQUIREMENT, PREREQUISITE FOR OPERATION

- Food Establishment Permit (Current & Valid)

UTENSILS, EQUIPMENT, & VENDING

- Adequate handwashing facilities; accessible & properly supplied, used
- Food and non-food contact surfaces cleanable, properly designed, constructed, and used
- Warewashing Facilities; installed, maintained, used/service sink or curb cleaning facility provided

Core Items (1 point)

Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

PREVENTION OF FOOD CONTAMINATION

- No evidence of insect contamination, rodent/other animals
- Personal cleanliness/eating, drinking or tobacco use
- Wiping cloths; properly used and stored
- Environmental contamination
- Approved thawing method

PROPER USE OF UTENSILS

- Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used
- Single-service & single-use articles; properly stored & used

FOOD IDENTIFICATION

- Original container labeling (bulk food)

PHYSICAL FACILITIES

- Non-food contact surfaces clean
- Adequate ventilation & lighting; designated areas used
- Garbage & refuse properly disposed; facilities maintained
- Physical facilities installed, maintained & clean
- Toilet facilities; properly constructed, supplied, and clean
- Other violations