Prepare for your impending inspection

1-List the risk factors
- time & temp control of PHF
- prevention of cross-contamination
- use of personal hygiene practices
- proper hand-washing
- never touching RTE with bare hands

2-Identify the hazards
- time & temperature abuse
- undercooked foods (that are PHF)
- unsanitary conditions
- sick workers
- Improperly stored foods
- chemicals in the food prep. area
- bacterial reproduction

3-Take corrective action
"conversion"

➢ Knowledge/training translated into action

  action that reduces or eliminates the hazards & risk factors!

Ex:  -temp the food during cooking
- check the ambient air temp of the fridge/freezer
- wash your hands
- empty the trash
- wash, rinse & sanitize it
- quiz staff of other food safety principals

Serve It Up Safe! 1-800-781-8412