



PEST CONTROL DOWN TO A SCIENCE.™

# BEFORE YOUR NEXT HEALTH INSPECTION...



NSF International

Your inspector follows the **flow of food** through your operation to spot potential threats to food safety. **So should you.** Improve your next inspection score by checking off the following sanitation and food-safety procedures beforehand.

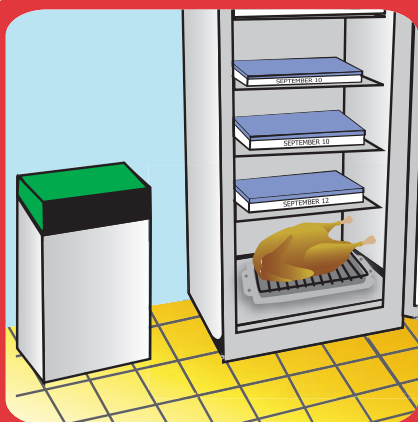


## 1. Receiving

- Internal temperatures are sampled from all arriving shipments of uncooked meat, poultry and fish, and must register 41 °F or colder.
- Accurate thermometers are available for sampling internal temperatures of food shipments.
- Receiving area is clean and well lit (to discourage pests).

## 2. Dry Storage

- All inventory is labeled and dated.
- All containers are airtight and undamaged.
- Dated containers are arranged for rotation on a first in, first out (FIFO) basis.
- Dry foods are stored off the floor and away from walls.
- Chemical cleaners are stored away from food and labeled.
- There is no sign of pest presence in storage area (check beneath and behind racks).



## 3. Refrigerated Storage

- All inventory is labeled and dated. All potentially hazardous foods (meat, soup, tuna salad, etc.) more than seven days old have been thrown out.
- All raw meat, poultry and fish is stored separately or below fresh, ready-to-eat foods.
- Prepared foods are stored in shallow pans, uncovered (to accelerate cooling to safe cold-storage temperature).
- All food is stored in leak-proof containers, tightly covered with lids, plastic wrap or aluminum foil.

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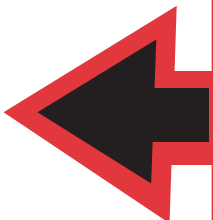
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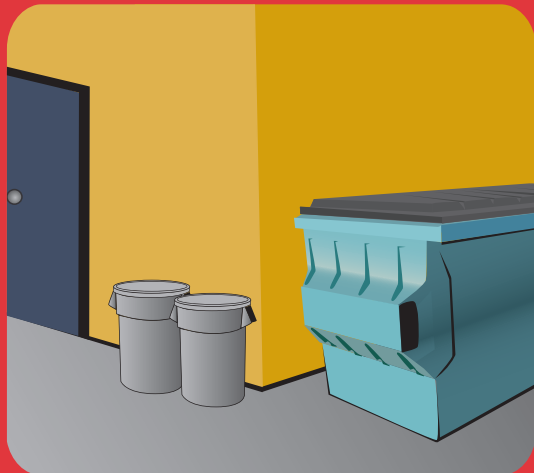
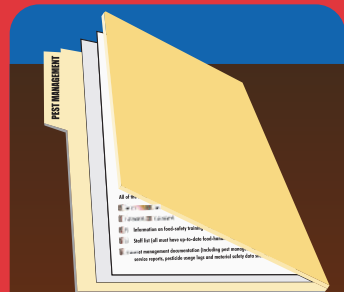
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## 6. The Final Step: Documentation

All of the following documentation is available for the inspector's review:

- Annual permit
- Hand-washing policy
- Information on food-safety training for staff
- Staff list (all must have up-to-date food-handler cards)
- Pest management documentation (including pest management company's license, service reports, pesticide usage logs and material safety data sheets)



## 5. Restrooms & Waste Disposal

- Staff restrooms are equipped with cold and hot running water, the hot water is between 100 and 120 °F, and the sinks are stocked with soap and paper towels.
- Garbage does not pass through food preparation areas on its way to disposal.
- Garbage containers are covered and leak-proof.
- All outside garbage containers have tight-fitting lids.
- Garbage containers are cleaned and sanitized regularly, away from food preparation and storage areas.
- All employees follow proper hand-washing procedures after handling garbage.

## 4. Preparation

- Every employee employs proper hand-washing technique:
  - Scrubs hands for 20 seconds with soap and water
  - Uses paper towels
  - Turns off water with the paper towel
- Food contact surfaces are in good repair, and are cleaned and sanitized regularly.
- Measures to prevent cross-contamination are in place. For example, cutting boards of different colors are used for meats and vegetables; countertops and cutting boards are washed, rinsed and sanitized after each use.
- Pre-prepared foods are reheated to 165° F to kill any bacteria before serving.
- Steam tables (if present) are kept at a minimum temperature of 140° F and the temperatures of various foods on the line are checked regularly.
- Personnel with infections or communicable diseases are restricted from food handling areas.
- All food preparation sinks, dishwashers and ice machines are equipped with indirect drains to prevent sewage backups.
- After washing, dishes and utensils are sanitized with chemicals (e.g., chlorine) or by separate rinse in very hot water (180 to 190° F).

