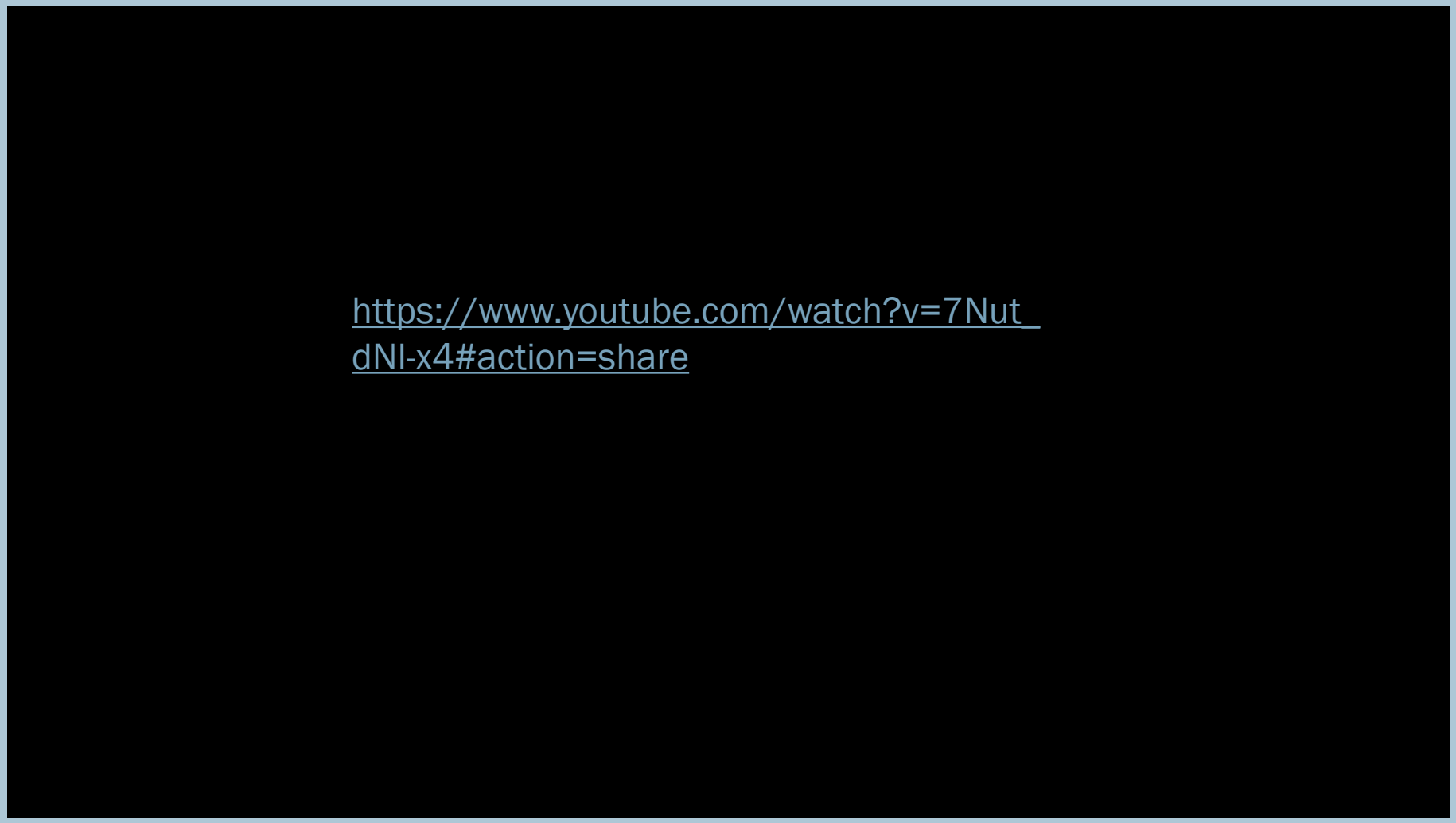
WHY ALL THE QUESTIONS?

McHenry County Department of Health
Environmental Division

Who We Are…And More

Why We're Here



Traditional vs. Risk-Based Inspections

Traditional:

Observations + Measurements + Code Compliance = Operational Snap Shot

1 out of 365 days of the year

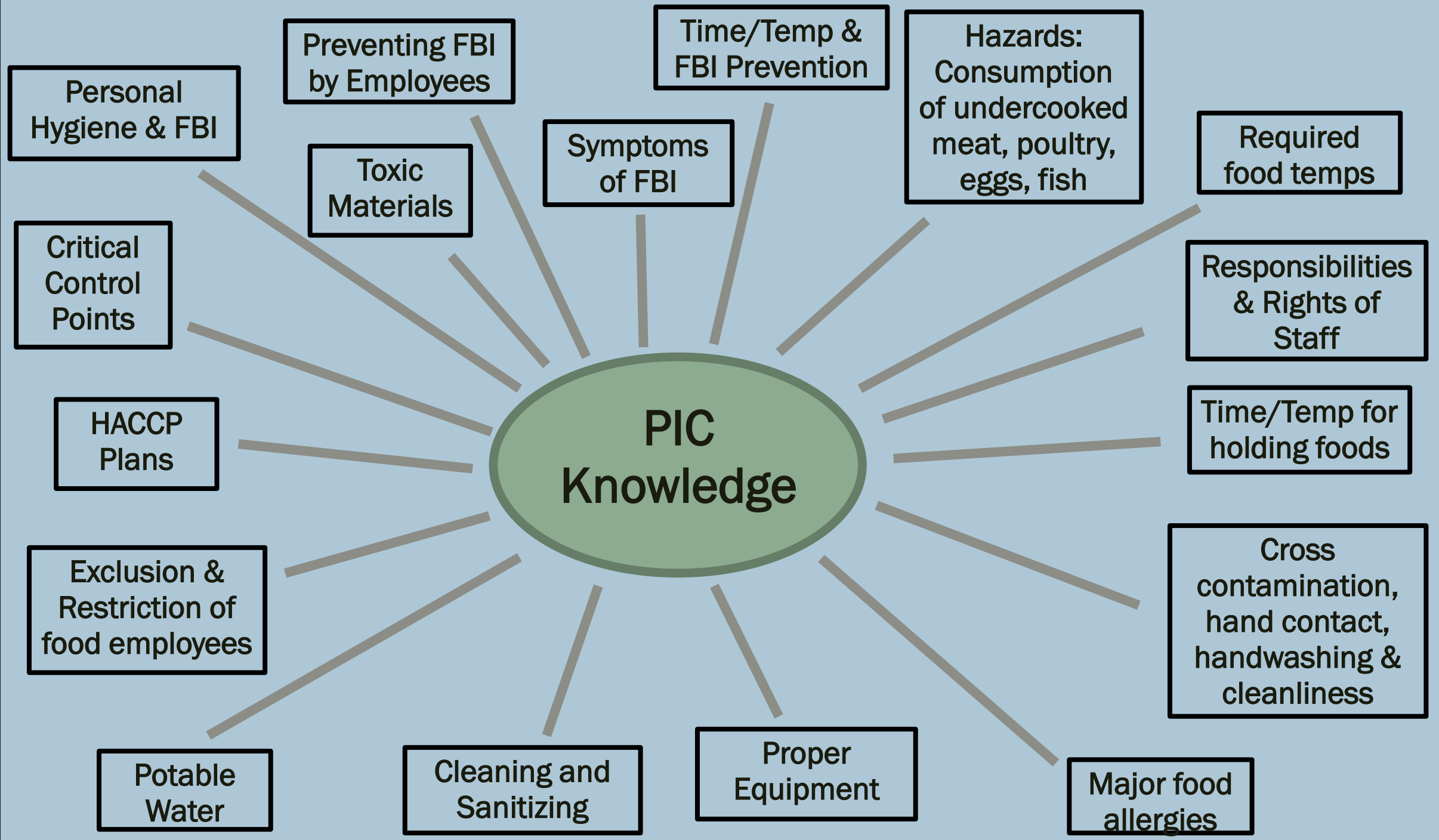
Traditional vs. Risk-Based Inspections

Risk-Based:

Observations + Measurements + *Questions* + Intervention + Control Measures

What's happening when we're not there?

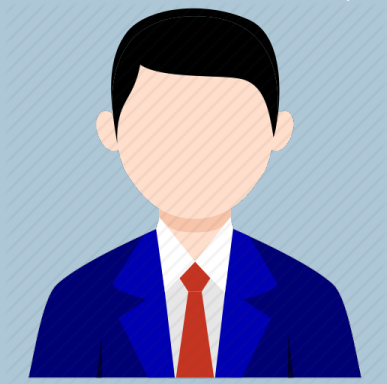
What's happening when the owner is not there?

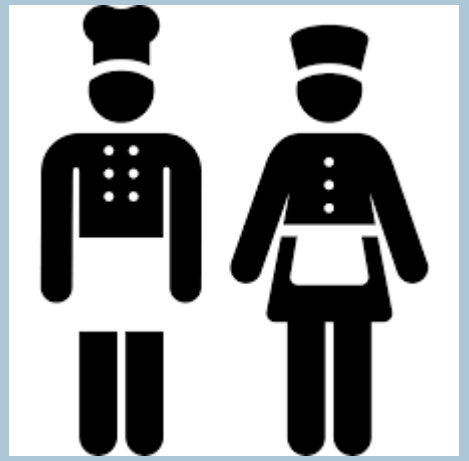

PIC Knowledge
Personal Hygiene & FBI
Preventing FBI by Employees
Time/Temp & FBI Prevention
Hazards: Consumption of undercooked meat, poultry, eggs, fish
Required food temps
Toxic Materials
Symptoms of FBI
Critical Control Points
Responsibilities & Rights of Staff
HACCP Plans
Time/Temp for holding foods
Exclusion & Restriction of food employees
Cross contamination, hand contact, handwashing & cleanliness
Potable Water
Cleaning and Sanitizing
Proper Equipment
Major food allergies

PIC

Information Sharing

Inspector





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Can you demonstrate how the 3-compartment sink is set-up when equipment and utensils are soiled and need to be cleaned? How do you know that the sanitizer concentration is correct? What procedures do you have in place to ensure that the dish machine is operating properly? Describe the method you use to clean the meat slicer. Who is responsible for cleaning the food preparation sink? What procedure is used for cleaning the food preparation sink? How does an employee know that the food preparation sink was cleaned and sanitized prior to use? Do you have a cleaning schedule for food equipment not sent through the dish machine or cleaned in the 3-compartment sink?

Questions…Questions…Questions…

Are cooking is used to check the food product temperatures? How often are food product temperatures checked? How do you know temperature measuring devices are accurate? Do you keep temperature *procedures* in place for cooking foods? Are cooking *procedures* product specific? Are cooking *procedures* based on equipment temperatures and set time? Is a slow cook process used for any food products? Does the facility receive steaks from whole muscle intact beef? Does staff know the correct cooking temperatures? Are raw animal food cooked to customer order? Do you have a consumer advisory for cook to order animal foods? Are any meats partially cooked and cooled for preparation later? How are cooking temperatures monitored? What type of equipment is used to measure final internal product temperature? What ***actions*** do employees take when food does not reach proper temperatures? Are cooking logs maintained? What happens to leftover food? Do you cook foods well in advance of meal times? Do you reheat for hot holding any previously cooked products? How are food products reheated? How are reheating temperatures monitored? What ***actions*** are taken if reheating temperatures are not attained within the required amount of time? Are reheating logs maintained? How do you verify that the food you receive is from an approved source? Do you have purchase specifications for specific food items? Do you have any food products that require the supplier to sign a certificate of compliance? What method do you use to verify the source of your shellfish? How frequently do you have food delivered to your facility? Have you established specific times of the day when food is delivered? Who is responsible for checking food delivered to the facility? What do you check when food is delivered to your establishment? How do you know if the food is at proper temperature when it is received? Do you maintain any receiving logs? What *system* do you have to ensure raw fish is frozen to destroy parasites? What TCS foods are cooked and cooled? What TCS foods are prepared from ambient temperature ingredients? What do you do with leftovers at the end of the business day? Do you cook foods well in advance of meal times? What is the density of foods that are cooled? What cooling methods are used for TCS foods? How are cooling temperatures monitored? How do employees ensure the cooling timeframes are met? What corrective actions do they take if the time frames are not met? Are cooling records maintained? How do you monitor the refrigeration units to ensure they are maintaining proper temperatures? Are any refrigeration/cold food storage units located outside of the kitchen area? Do you use methods other than storing under refrigeration, to maintain foods cold? What kind of monitoring *procedures* do you implement for ensuring food is at the proper cold holding temperatures? What type of equipment ture logs? Do you record the temperature of the refrigeration units, product temperatures or both? How do employees know what food is to be used first? What is the date marking *procedure* for ready-to-eat, TCS food? How are cooked foods held until service? How is the temperature of hot foods controlled? Are any hot food storage units located outside of the kitchen area? What kind of monitoring ***procedures*** are implemented for ensuring food is at the proper hot holding temperature? What type of equipment is used to check the food product temperature? How often are food product temperatures checked? What corrective ***actions*** are taken when hot food is found out of temperature? How long is TCS food being held out of temperature before or after cooking? How do you monitor how long products are out of temperature control? Do you have specific food products where time is used instead of temperature control? What type of *system* do you have in place to monitor the time? Who is responsible for ensuring that time frames for holding products out of temperature control are not exceeded? What happens to food that exceeds the time frames for holding? What ***action*** is taken after 2 hours if it appears all of the product will not be sold, served within the 4 or 6 hour time frames? What kind of policy do you have in place for handling sick employees? Is there a written policy? Describe how managers and food employees are made knowledgeable about their duties and responsibilities. Are food employees asked if they are experiencing certain symptoms or illnesses? What are food employees instructed to do when they are sick? What conditions or symptoms are reported? What may some indicators of someone who is working while ill? When are employees restricted from working with exposed food or food contact surfaces? What policy is in place for allow ill employees to return to work? How do employees know when to wash their hands and what method to use? 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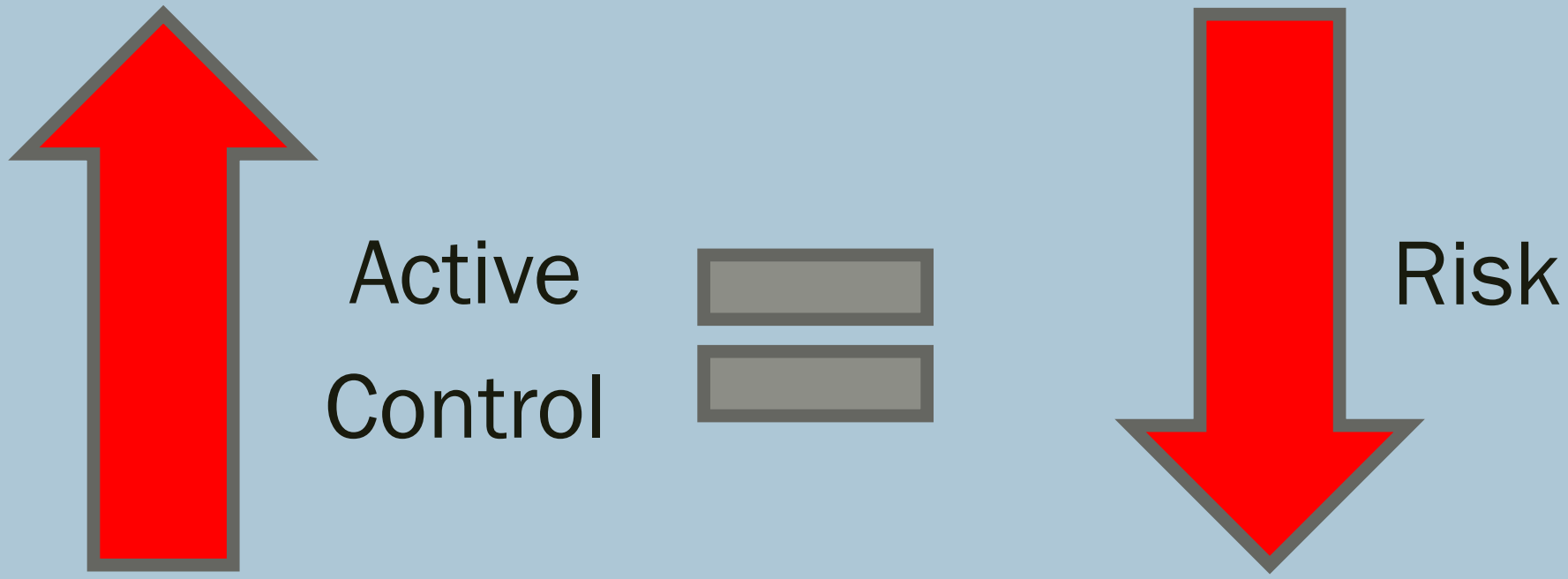
Active Control



What to Expect

1. Walk-through and menu review
2. Observations and measurements
3. Information sharing
4. Emphasis on foodborne risk factors
5. Emphasis on Active Control of hazards

Let’s Put this Knowledge to the Test!

Interactive Exercise

Q & A with the Inspection Team