

Field Guide
to
Food Service Inspection Report

A User-Friendly Guide

Tennessee Department of Health
Division of General Environmental Health

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Consumer Services Management
Nutrition

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Introduction

Have you ever wondered what “Good source, sound condition, no spoilage” really means on the Tennessee Department of Health’s “*Field Guide To Food Service Inspection Report*”? If so, then this booklet is meant for you. When health inspectors visit your day care facility, they use this form to get a score for how well your facility meets state standards for food and environmental safety. Because you value the health and safety of children in your care, it is important that you understand not only what is inspected, but also how you can improve your facility’s scores. This booklet is designed for just this purpose. Your health inspector is a great resource for you, so be sure to consult your inspector to explain anything that is not clear.

This booklet is organized just like the *Food Establishment Inspection* report. Underneath each item is information to explain what the item means. The total score for any facility is the sum of all of the individual item scores. It is important to notice that some items are critical items. This means that these items must be corrected and meet state standards within 10 days of the inspection.

Sections of Tennessee Department of Health’s *Food Service Establishment Report*

FOOD

Item 1- Source, sound condition, no spoilage - 5 points and critical item

- Food shall be in sound condition, free from spoilage, dirt, and other contaminants
- Food can only be purchased from grocery stores, food distributors or establishments inspected and permitted by the federal or state government such as food processing plants
- Fresh and dry milk products must be pasteurized
- Recommended fruit juices be pasteurized
- Use only clean, non-cracked whole eggs or pasteurized liquid, frozen, or dry eggs
- Do not purchase any dented, dirty, swollen, or leaking containers
- You may not use any home-canned food products
- All foods products must be protected from bugs, droppings, and other foreign materials

Item 2 - Original container, properly labeled - 1 point

- Food must be stored in its original container OR in a clean, covered container that is appropriately labeled
- If product is removed from the original container, it shall be stored in a clean, covered, labeled container.
- Containers shall be nonabsorbent
- Labels on new container must list the name of the food. It is a good practice to include the date when the food was put into the new container.
- Remember to use the First In - First Out (FIFO) method. In other words, use the first food stored, first.

FOOD PROTECTION

Item 3 - Potentially hazardous food (PHF) meets temperature requirements during storage, preparation, display, service, transportation - 5 points and critical item

- Potentially hazardous foods are defined as any food that consists of, or contains milk or milk products, eggs, meat, poultry, fish, shellfish, sprouts or any other food that can support rapid growth of harmful microorganisms
- Food must not be in the Danger Zone (41°-140° F) for more than a total of 4 hours. This means from the time you purchase through transportation, storage, prep and cooking, you should limit the time PHF is in the Danger Zone to necessary periods of preparation
- Cold foods must be stored at or below 41° F.
- Hot foods must be stored at or above 140° F.

- Keep the temperature of foods out of the Danger Zone when the foods are transported to the classrooms.
- Processed, prepared foods must be heated to a minimum of 140° F.
- It is a good practice to set your refrigerator at 38° F to help maintain foods at or below 41° F.

- **Minimum Internal Cooking Temperatures of Foods**

All poultry	165° F for 15 seconds
Stuffed meats and casseroles	165° F for 15 seconds
Ground meat	155° F for 15 seconds
Beef, pork, or lamb chops, steaks, or roasts	145° F for 15 seconds
Fish	145° F for 15 seconds
Eggs	145° F for 15 seconds
Eggs, poultry, fish or meat cooked in microwave	165° F. Let stand for 2 minutes

Item 4 - Facilities to maintain product temperature - 4 points and critical item

- There must be enough refrigerators or insulated containers to store all PHF at or below 41° F.
- There must be enough refrigeration space to keep food product temperature at or below 41° F.

Item 5 - Thermometers provided and conspicuous - 1 point

- Thermometers must be present in all refrigeration and freezer units. Thermometers must measure air temperature in the warmest part of the unit.
- If the external unit thermometer is broken or inaccurate, you must purchase a small, separate thermometer to be placed inside the unit.
- Employees shall use calibrated, handheld thermometers to measure the temperature of the foods.
- Calibration:

The most common methods to calibrate a thermometer are the ice water and boiling point methods. At sea level, water freezes at 32 F and boils at 212 F. Therefore if your thermometer registers 32 F in ice water slush and 212 F in boiling water, we can assume it is calibrated correctly.

Item 6 - Potentially hazardous food properly thawed - 2 points

- There are four approved and recommended methods for thawing foods. Any one of the four methods may be used.

- Method 1 - foods can be placed in the refrigerator to thaw.
- Method 2 - foods can be placed in the sink with 70° F or less running water. The drain should not be blocked as the water is running.
- Method 3 - foods can be thawed with microwave heat but then must be immediately cooked in a conventional oven.
- Method 4 - foods can be thawed as part of the cooking process

Item 7 - Unwrapped and potentially hazardous food not re-served - 4 points and critical item

- Unwrapped food including fresh fruits and vegetables that have been served on the table but not consumed, can not be saved and re-served.
- Condiments, like ketchup or pickles, that are in bowls can not be re-served.
- Note: If serving food from large containers to individuals, you may add additional food to those containers.

Item 8 - Food protection during storage, preparation, display, service, transportation - 2 points

- The purpose of this item is to protect food from physical, chemical, and microbiological hazards during all phases of storage, preparation, serving, and transporting of the food
- Every attempt must be made to keep food from being contaminated by dirt, raw juices, insects, and other foreign material.
- Electric insect grids must be installed based on manufacturers recommendations. Note: If no recommendations are available, 5 feet is the minimum distance the grids should be installed from the food and food contact surfaces. Note: Food contact surfaces are any surface of equipment, utensils, carts to transport food, or surfaces that can potentially come in contact with food during storage, preparation, or service.
- Cross contamination shall not occur between the peelings and waste of fruits and vegetables and the edible portion. Discard all peelings and waste immediately and clean and sanitize surfaces to prevent the edible portion from cross contamination.
- It is very important that foods be stored on the correct shelves in the refrigerator.
- All ready to serve/ready-to-eat foods must be stored on the top shelves in the refrigerator. Note: This will prevent potential cross contamination because raw items can drip or spill to lower shelves.
- To properly store food in the refrigerator, you need to know the final cooking temperatures of PHF. Poultry must be cooked to a minimum of 165° F. Therefore, raw poultry should be stored on the lowest shelf.
- Ground products must be cooked to a minimum of 155° F. Therefore, raw ground products must be store above the poultry but below ready-to-eat products.
- Eggs, fish, beef and pork(which has not been ground, i.e. steaks and chops) must be cooked to a minimum of 145° F. Therefore, these foods must be stored above the ground products but below ready-to-eat foods.

Item 9 - Handling of food (ice) minimized - 2 points

- Foods shall be prepared with the least possible contact - Note: KEEP YOUR HANDS OUT OF THE FOOD!.
- Suitable utensils should be used whenever possible so that hands do not touch food.
- **All individuals** should use appropriate utensils to get ice and not be reaching into ice bins or storage containers with their hands.

Item 10 - In use food (ice) dispensing utensils properly stored -1 point

- The ice scoop handle must not have contact with the ice. If the scoop is stored outside of the ice, it should be on a clean, sanitized surface.
- Handles of all serving utensils must not come in contact with the food.

PERSONNEL**Item 11 - Personnel with infections restricted - 5 points and critical item**

- Any person with a cut or sore must be bandaged and then covered with rubber gloves or a non-absorbent plastic covering.
- **Individuals who come in contact with food and** who are sick with a communicable disease or infection, should not come in contact with any food.

Item 12 - Hands washed and clean, good hygienic practices - 5 points and critical item

- All individuals involved with prepping or serving food, must use correct handwashing procedures. Note: The proper way to wash hands is to 1) predisperse the papertowel, 2) turn on warm water, 3) apply soap to hands, 4) scrub hands for a minimum of 20 seconds, 5) rinse under warm water, 6) use predispersed papertowel to dry hands, and 7) turn faucet off with papertowel.
- Gloves or hand sanitizers are no substitution for proper hand washing. You must properly wash hands before applying gloves or sanitizers.
- Gloves should be changed as often as you would normally wash your hands.
- Hands should be washed and gloves changed at any of these times: after breaks, smoking, eating, sneezing or coughing, after using the restroom, cleaning up, taking out the garbage, scratching or touching you body or clothes or after handling raw foods, and again after using the restroom before returning to work.
- There is no smoking or eating in any food preparation area.
- Beverages consumed in a food preparation area must be in a container that must have a lid and a straw. The container must be stored below food and food contact surfaces.

Item 13 - Clean clothes, hair restraints - 1 point

- Hair must be restrained and should not move. Note: Hair nets, hair spray, hats, scarves, or rubber bands can be used.
- Fingernails should be trimmed short and kept clean. Gloves may be used if nails are long. Proper handwashing must include cleaning under nails.
- Nail polish or artificial nails may not be worn by anyone that touches food or food contact surfaces.
- Only one ring may be worn on each hand. Note: An engagement ring AND wedding band only count as one ring.
- Jewelry such as earrings, bracelets, and pins should be kept to a minimum.
- All clothing must be clean and free of dirt or other types of soil.

FOOD EQUIPMENT AND UTENSILS**Item 14 - Food (ice) contact surfaces designed, constructed, maintained, installed, located - 2 points**

- Any surface that comes in contact with food or ice shall be made of safe materials that are corrosion resistant and nonabsorbent.
- Food contact surfaces should be smooth, easy to clean and sanitize.
- Plastic containers can be used for ice but must withstand washing and sanitizing without melting or deforming.
- Enamel pots and pans can not be used.
- All surfaces should be approved for contact with food (food contact surfaces).
- Any damaged utensil, dish, or preparation equipment should be discarded and not used to contact food.
- The following are some of the conditions that the Health Department consider as a violation:

Enamel pots, pans, dishes, or other containers or utensils (because of chipping)

Non-food contact rated plastic and other material

Glass utensils used in scooping food or ice

Damaged woven wire strainers

Garbage bags or other non-approved containers used for food contact

Bus pans used for food contact

Rust on any food contact surface

Reuse of aluminum foil containers

All food contact surfaces with open seams, cracks or chips

Cracked ice scoops

Can opener blades scored or chipped

Broken utensils

Chipped or broken china or glasses
 Cracked rolling pins
 Cutting board and tabletops with grooves, cuts and/or cracks
 Lubricating oil leaking from equipment

Item 15 - Non-food contact surfaces designed, constructed, maintained, installed, located - 1 point

- Note: Non-food contact surfaces include walls, floors, ceilings, cabinets, pot holders
- Surfaces of equipment that do not come in contact with food still require frequent cleaning.
- Non-food contact surfaces shall be designed and constructed to be washable, smooth, and easily accessed for cleaning.
- Equipment shall be made of materials that are easily repaired and can be maintained in a clean and sanitary condition.
- Note: The following are some of the conditions that the Tennessee Department of Health considers violations:

Rough surfaces that are not easy to clean

Shelves, cabinets, tops of counters, that are not water repellent and are easily damaged
 Any paint on wood shelves installed for packaged bulk food storage such as canned green beans is maintained. Note: Wood shelves to store packaged bulk food do not have to be painted.

Contact paper as a shelf liner that is not in good repair

Aluminum foil, cardboard, newspaper, etc. that is used as a shelf or drawer liner

Excessive ice or frost build-up in refrigeration or freezer units.

Damage to equipment seals or closures such as gaskets or lids

Chipped paint on equipment

Rusty shelves

Damaged furniture

Any damage to a non-food contact surface

Devices that are used to electrocute flying insects shall be designed to contain dead insects within the device resistant trays

Item 16 - Dishwashing facilities designed, constructed, maintained, installed, located, operated - 2 points

- Dishwashing should be done in a 3 compartment sink, or a dishwashing machine.
- All dishwashing facilities and equipment must be maintained in good operating condition.
- Dishes that have just been washed, rinsed, and sanitized may be stored above the sinks.

Item 17 - Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve) - 1 point

- Dish machines must have accurate, operable and undamaged thermometers.
- Test kits for accessing the correct concentration of sanitizers must be available.
- Note: If the dishmachine uses a chemical sanitizer, a 1/4" IPS (iron pipe size) valve is not necessary.
- Note: A 1/4" IPS valve is necessary to measure the pressure between 15 and 25 psi in the final rinse water in a non-chemical sanitizing dishmachine.

Item 18 - Pre-flushed, scraped, soaked - 1 point

- Everything possible should be done to remove as much food as possible from the dishware and utensils before washing or placing them in the dishmachine.
- This may require scraping or rinsing under running water or soaking.

Item 19 - Wash, rinse water clean, proper temperature - 2 points

- When washing dishes by hand or in the dish machine, the wash water temperature should be less than 120° F.
- Water in the wash and rinse sink should be changed frequently to help with the cleaning process.

Item 20 - Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized - 4 points and critical item

- Test kits and manufacturers directions should be used to create and maintain the approved sanitizing solutions.
- Dishmachine should be calibrated to dispense the proper amount of sanitizer per load.
- Correct amounts of sanitizers are necessary to insure proper sanitization.
- Work with your chemical supplier to assure proper operation of dishmachines and proper concentrations of sanitizers for effectiveness.
- Sanitizers work best at temperatures between 55° F and 120° F. The following concentrations and temperatures must be used for effective sanitizing:

Chlorine at 75° F water should be at 50 ppm for at least 1 minute

Quats at 75° F water should be at 200ppm for at least 1 minute

Iodine at 75° F water should be at 12.5 - 25ppm for at least 1 minute

- If chemical sanitizers for stationary equipment or counter tops are used, twice the recommended concentration should be used.

- If hot water is used to sanitize in a dishmachine, the following temperatures must be achieved: 160°F
- If immersion in hot water is used for sanitizing in a compartment sink, then the water temperature shall be maintained at 170°F or above.

Item 21 - Wiping cloths clean, use restricted - 1 point

- Cloths (non-disposable towels) used in the kitchen cannot be used the eating area.
- Cloths used to wipe off tables should be stored in a sanitizing solution
- Cloths used in the kitchen must be cleaned and rinsed frequently in a sanitizing solution.
- Cloths used in the kitchen should be stored in a sanitizing solution when not in use
- If disposable towels are used, they must be discarded after use.

Item 22 - Food contact surfaces of equipment and utensil clean, free of abrasives, detergents

2 points

- Food contact surfaces are any surface of equipment, utensils, carts to transport food or surfaces that can potentially come in contact with food or food inside containers during normal storage, preparation, or service.
- Shelving for food storage must be clean, sanitized, and free of abrasions. Even if containers are used for storage, the shelving must be cleaned and sanitized.
- Food contact surfaces must be free of any soap or cleaning powder.
- Keep everything clean and sanitized in the kitchen and serving area

Item 23 - Non-food contact surfaces of equipment and utensils clean - 1 point

- Non-food contact surfaces include walls, floors, ceilings, cabinets, pot holders.
- All surfaces in the kitchen need to be clean and sanitized.

Item 24 - Storage, handling of clean equipment, utensils - 1 point

- Clean and sanitized dishes and utensils can not be stored on towels, paper towels, or any other absorbent materials. In other words, you can not dry or store clean and sanitized dishes or utensils in this manner. Everything should be air dried.
- Clean and sanitized utensils and equipment shall be stored at least 6 inches above the floor.
- Utensils shall be air dried in a self-draining position or on racks or hooks.
- Glasses, cups, and bowls should be stored inverted.
- Storage should make it easy to pick up utensils and silverware by the handle.

- Any clean and sanitized item must be stored in a sanitary manner.

Item 25 - Single-service articles, storage, dispensing - 1 point

- Single-service articles are considered plastic or disposable, knives, forks, spoons, plates, glasses, bowls, or other types of utensils
- Single-service articles must be stored 6 inches off the floor and in closed cartons or containers.
- Employees should not touch the part of the utensil that comes in contact with the food or mouth

Item 26 - No re-use of single service articles - 2 points

- Single service articles shall not be washed or re-used.
- Single service articles should be thrown away after each use.

WATER

Item 27 - Water source, safe, hot and cold under pressure -5 points and critical item

- All water that is used must be acceptable to the Tennessee Department of Environment and Conservation. This include city water or an approved and tested well water source. Documentation should be on file.
- Hot water should be available within 20 seconds.
- Water for handwashing sinks must be between 90° and 120° F.
- Water should have enough pressure for normal functions.

SEWAGE

Item 28 - Sewage and waste water disposal - 4 points and critical item

- All sewage, solid and liquid should be disposed of by a public sewer system or a properly operated and constructed septic system.
- Plugged toilets and floor drains must be fixed immediately.
- Note: Keeping your toilet and sewer system in working order reduces the possibility of cross contamination of dangerous bacteria.

PLUMBING

Item 29 - Plumbing installed, maintained - 1 point

- Plumbing should be installed and maintained according to the law.
- There should be no cross connection between the potable (drinkable) and nonpotable water supply.
- Leaking facets should be fixed immediately.

Item 30 - Cross-connection, back siphonage, backflow - 5 points and critical item

- It is most important that water or any liquid can not travel back into the main water line.
- This is why it is necessary to have air gaps between the floor drain and the equipment that uses water (ice machine, sink).
- A hose shall not be attached to a faucet unless a backflow prevention device is installed.
- Note: Here are some important definitions:

Cross connection - any physical connection or arrangement between two otherwise separate piping systems, one of which contains potable water and the other of which contains water of unknown or questionable safety.

Backflow - flow of water or other liquids, mixtures, or substances into the distributing pipes of a potable supply of water from any source or sources other than its intended source.

Back Siphonage - backflow resulting from negative pressures in the distributing pipes of a potable water supply.

Airgap - unobstructed vertical distance through the free atmosphere between the lowest opening from any pipe or faucet supplying water to a tank, plumbing fixture or other device and the flood level rim of the receptacle. A proper air gap is calculate as twice the diameter of the discharge pipe.

Flood Level Rim - edge of the receptacle from which water overflows

TOILET AND HANDWASHING FACILITIES

Item 31 - Toilet and handwashing facilities - number, convenient, accessible, designed, installed - 4 points and critical item

- Toilet facilities must be installed according to law, shall be conveniently located for employees, and accessible at all times.
- If toilets open directly into the kitchen, they must have a self-closing, tight-fitting solid doors.
- Toilet facilities must be kept clean and in good repair.
- There must be unlimited access to all handwashing sinks. Nothing can be stored in the sink.
- If the handwashing sink is located next to a food contact surface, then splash guards must be used.

Item 32 - Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptacles - 2 points

- Toilets, faucets, sinks and all fixtures must not be cracked or broken.
- Doors leading into the bathroom must be tight fitting with no openings around the door.
- Solid doors must be self-closing.
- There must be at least one covered garbage can in the women's restroom.
- Hand cleaning soap and disposable towels or heated air device shall be available and convenient to use in all facilities.
- The bathroom should be kept exceptionally clean.

GARBAGE AND REFUSE DISPOSAL

Item 33 - Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean - 2 points

- Garbage and waste shall be kept in durable, easily cleanable, insect-proof and rodent - proof containers that do not leak and do not absorb liquids.
- Tight-fitting lids must be used. Note: Plastic bags must be used to line containers
- There should be enough containers to hold all garbage.
- Garbage containers should be washed and sanitized frequently on both the inside and outside.
- Containers stored outside shall be easily cleaned, have tight-fitting lids, and kept covered.
- Containers stored outside also shall be cleaned frequently.

Item 34 - Outside storage area enclosures properly constructed, clean, controlled incineration - 1 point

- Any outside storage areas must be constructed to be clean and insects and rodents proof.
- Garbage containers must be stored on a smooth nonabsorbent material such as concrete or asphalt that is kept clean and in good repair.
- If garbage or refuse is burned, it must be approved by the Division of Air Pollution Control.

INSECT, RODENT, ANIMAL CONTROL

Item 35 - Presence of insects, rodents; outer openings protected, no birds, turtles, other animals - 4 points

- All openings to the outside shall be designed so that no insects or rodents can enter.
Note: This can be accomplished by using closed doors and windows, screens on doors and windows, and tight fitting doors (space must be less than 1/4 inch or the size of a lead pencil).
- Any opening to the outside, including around pipes or electrical wires, shall be sealed with caulking, foam, wall board, or similar materials.
- Live animals, including birds and turtles, shall be excluded from within the food service operational premises and from adjacent area under the control of the permit holder.
Note: Birds and turtles have been known to carry Salmonella.
- Animals can not be anywhere that they could contaminate food or food contact surfaces.

FLOORS, WALLS AND CEILINGS

Item 36 - Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods - 1 point

- All floors must be made of a material that can be cleaned and sanitized and in good repair.
- Carpet is prohibited in the food prep area, storage area, and restrooms.
- Any carpet in the facility must be closely woven, easily cleanable, and maintained in good repair.
- Cracks in floors should be sealed to prevent accumulation of dirt and bacteria.
- Kitchen floor drains that are used with equipment or for water-flush cleaning, must be in good working order and installed properly. Such floors should be constructed only of sealed concrete, terrazzo, ceramic tile, or similar materials and shall be sloped to drain.
- Mats can be used on the floor but must be made of material that can be easily cleaned.

Item 37 - Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods - 1 point

- Walls, ceilings and attached equipment must be clean and maintained in good repair.
- Walls include the walls in the walk-in refrigerator, freezers, bathrooms and stalls.
- Walls and ceilings must be properly sealed so that they can be clean and sanitized.
- Walls and ceilings shall not have damaged areas, loose insulation, or peeling paint.
- Attached equipment include fans attached to ceilings, light fixtures attached to ceilings, wall vent, and air conditioning units.
- Food prep areas and restrooms must be properly vented to the outside.

LIGHTING

Item 38 - Lighting provide as required, fixtures shielded - 1 point

- Lights must be present in the refrigerators, walk-in freezers, and storage areas.
- Installed overhead lighting must be in areas where food is prepared and provide sufficient light to accomplish all tasks.

- Protective light shields must be installed so that the actual bulb is not exposed.
- Shielding is used so that broken glass can not contaminate food or food contact surfaces.

VENTILATION

Item 39 - Ventilation - Rooms and equipment - vented as required - 1 point

- All rooms shall have enough ventilation to keep them free from smoke, excessive heat, vapors, and obnoxious odors.
- Ventilation systems need to be installed and operated according to law.
- Ventilation systems need to be kept clean and free of dirt and debris.
- With any new construction on the ventilation system, you must vent effectively to the outside.

DRESSING ROOMS

Item 40 - Rooms clean, lockers provided, facilities clean, located - 1 point

- Personal items shall be stored so that they have no contact with food or food contact surfaces.
- Note: It recommended that personal items not be stored in a food preparation or service area.

OTHER OPERATIONS

Item 41 - Toxic items properly stored, labeled, used - 5 points and critical item

- There are 3 categories of chemicals. Category 1 includes insecticides and rodenticides. Category 2 includes caustics, acids, polishes, and other chemicals, detergents, sanitizers, and related cleaning or drying agents. Category 3 includes medicines and personal care items.
- All categories of chemicals shall be stored and physically located separate from each other.
- All containers must be properly and prominently labeled.
- Wiping clothes in a sanitizing solution container, do not need to be labeled and do not need to be stored as a toxic item.
- **Any medications** stored in the refrigerator, must be stored in a locked, leak-proof container.
- Any chemical in category 1, 2, or 3, can not be stored above food or food equipment.
- Detergents and sanitizers may be stored on the wash side of the dishwashing station.
- First aid supplies shall be stored so that they can not contaminate food.

Item 42 - Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly stored. Authorized personnel - 1 point

- Inside and outside of the premises must be properly maintained and kept free of litter.

- Individuals should not be in the food preparation and service areas unless they have a specific function or purpose.
- Brooms, mops, vacuum cleaners and similar items shall be stored so that they do not contaminate food, utensils, equipment, or linens.
- Mops and brooms should be stored off the floor by hanging from the handle or using a hanging strip.

Item 43 - Complete separation from living and sleeping quarters, laundry - 1 point

- In a group day care home, living and sleeping areas are excluded from the food service inspection.

Item 44 - Clean, soiled linen properly stored - 1 point

- Clean towels and linens must be stored in a clean location so that contamination can not occur.
- Examples of linens include aprons, tablecloths, and uniforms. Wiping clothes are not considered linens (See Item 21).
- Soiled linens and towels should be stored in a nonabsorbent container or laundry bag until laundering.
- Clean linens should be stored on clean shelves.
- Clean linens can not be stored on the floor or in absorbent container (cardboard boxes).

ADMINISTRATION

Item 45 - Current Permit Posted - 0 point

- Current permit shall be posted in clear site.

Item 46 - Most current inspection report posted - 0 point

- The most current health inspection report shall be posted so that most of the clientel can view it.