



# FOOD ESTABLISHMENT SELF-INSPECTION

Nassau County Department of Health	Bureau of Environmental Sanitation	
Self-inspection report completed by:	Date:	Time:

**Note: Items in bold are foodborne illness risk factors or critical violations that should be corrected immediately**

**S = SATISFACTORY      I = IMPROVEMENT REQUIRED      C = NEEDS IMMEDIATE CORRECTION**

ITEMS	S	I	C	CORRECTIVE ACTION
<b>FOOD RECEIVING &amp; STORAGE</b>				
a) Food items are received from approved sources				
b) Food is wholesome and in good condition				
c) Food is received at proper temperatures				
d) Shellfish tags are maintained for 90 days, and are organized				
e) Food is labeled and stored 6" off the floor				
f) Food storage areas are clean and organized				
g) Food is stored to prevent insect/rodent infestation				
h) Establishment is maintained to prevent entrance of insects/rodents				
<b>COLD STORAGE OF FOOD</b>				
a) Refrigerator temperatures are 38-40°F				Date _____ Temp: _____ °F
<b>b) Cold foods are stored and displayed at 45°F or below</b>				Date _____ Temp: _____ °F
c) Frozen foods are stored at 0°F				
d) Foods in walk-in refrigerator are covered				
<b>e) Prepared/opened cold TCS foods held more than 24 hours are date marked for no more than 7 days and held &lt; 45°F</b>				
<b>f) Raw eggs, seafood, meat, and poultry stored separately or below ready-to-eat foods</b>				
g) Refrigerators and freezers maintained clean (all interior surfaces)				
<b>FOOD PREPARATION</b>				
a) TCS foods thawed properly (under refrigeration, cold running water, or as part of continuous cooking process)				
b) Food contact surfaces cleaned and sanitized				___ppm sanitizer _____
c) Fruits and vegetables washed before preparation				
<b>d) Cross-contamination avoided during food preparation</b>				
e) Separate equipment used for raw TCS foods				
<b>f) Hands and equipment washed between tasks</b>				
<b>g) Prepared TCS foods cooled from 140°F to 70°F within 2 hours and to 45°F within additional 4 hours</b>				Temp: _____ °F/Time: _____ Temp: _____ °F/Time: _____
<b>h) No bare-hand contact with ready-to-eat food</b>				
<b>i) Unused foods served to customers discarded (except pkgd. foods)</b>				
<b>j) Reduced Oxygen Packaging procedures are pre-approved by NCDH and procedures are followed</b>				
<b>COOKING &amp; SERVICE</b>				
a) Thermometers are calibrated				
<b>b) Thermometers are used to verify food temperatures</b>				
c) Hot TCS foods held at 140°F or above				
d) Cold TCS foods held at 45°F or below				
e) Time as a public health control (TPHC) – TCS foods cooked, served, or discarded after 4 hours and <u>monitoring followed</u>				
<b>f) Sliced beef, steaks, fish, &amp; eggs to order cooked to 145°F</b>				Food: _____ Temp: _____ °F
<b>g) Ground meats cooked to 158°F</b>				Food: _____ Temp: _____ °F
<b>h) Pork cooked to 150°F</b>				Food: _____ Temp: _____ °F
<b>i) Whole roasts cooked to 130°F</b>				Food: _____ Temp: _____ °F
<b>j) Poultry, stuffed meats/pasta, wild game, TCS foods cooked in a microwave, and prepared TCS foods cooked/reheated to 165°F (reheat using cooking equipment, not holding equipment)</b>				Food: _____ Temp: _____ °F
<b>k) CONSUMER ADVISORY on menu and/or posted</b>				