

COMPLETE ALL 3 PAGES PRIOR TO SCHEDULED INSPECTION

Active Managerial Control.....Food Safety Systems Review 2012

Establishment_____

CFM/PIC_____

Date_____

<p>Assessment Question</p>	<p>NOTES</p>	<p>Policies/Procedures Enter a value indicating policy/procedure development</p>
<p>Do you have policies or procedures in place that address the following <u>RISK FACTORS</u>?</p>		<p>1 Policies/Procedures completely in place 2 Policies/Procedures partially in place 3 Policies/procedures are not in place at all</p>
<p>1. Employee Illness</p>		
<p>2. Proper Handwashing</p>		
<p>3. Cross Contamination Prevention</p>		
<p>4. Food Source/Date Marking</p>		
<p>5. Cooking Potentially Hazardous Foods</p>		
<p>6. Cold-Holding Potentially Hazardous Foods</p>		
<p>7. Hot-Holding Potentially Hazardous Foods</p>		
<p>8. Proper Cooling of Potentially Hazardous Foods</p>		

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<p align="center">Assessment Question</p>	<p align="center">LIST TRAINING METHODS -How/what do you do to train employees?</p>	<p align="center">Using the methods listed: Enter a value... How many employees are trained?</p>
<p>Are your employees trained to <u>ELIMINATE</u> the following <u>RISK FACTORS</u>?</p>		<p>1 All foodservice(fs) employees are trained 2 Only some (fs) employees are trained 3 No (fs) employees have been trained</p>
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<p align="center">Assessment Question</p>	<p align="center">LIST ways you verify that your employees are monitoring risk factors by using tools and charts</p>	<p align="center">Systems in place to monitor risk factors</p> <p align="center">Enter a value: How often you/your employees use tools and charts?</p>
<p>How and how often do you monitor or verify that training is working?</p>	<p>Tools: Thermometer, Sanitizer Test Kit</p> <p>Monitoring: Cooler Temperature Chart, Receiving Temperature Chart, Freezer Temperature Chart, Time Control Chart, Sanitizer Chart, Employee Reporting Agreements, Employee Illness Log</p>	<p>1 Use tools and record readings as often as required</p> <p>2 Only use tools and charts when concerned there might be a risk</p> <p>3 Do not regularly use tools or do any recording of temperatures or sanitizer concentrations</p>
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