|  |
| --- |
| CDC estimates the average public reporting burden for this collection of information 30 minutes per response, including the time for reviewing instructions, searching existing data/information sources, gathering and maintaining the data/information needed, and completing and reviewing the collection of information. An agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a currently valid OMB control number. Send comments regarding this burden estimate to: CDC/ATSDR Information Collection Review Office, MS D-74, 1600 Clifton Road, NE, Atlanta, GA 30333 ATTN: PRA (0920-0792). |

Restaurant Environment Observation Form

[To be completed by Environmental Health Specialist/Data Collector]

Establishment Code: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date of Observation: \_\_\_\_/\_\_\_\_\_/\_\_\_\_\_\_\_\_\_\_

Regulatory Requirements for this establishment

1. Does this jurisdiction have a CFP-ANSI recognized manager certification requirement?

🔾No 🔾 One per restaurant 🔾 All hours of operation 🔾 Other:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Does this jurisdiction allow bare hand contact with ready to eat foods?

🔾Yes 🔾No

1. Does this jurisdiction have a consumer advisory requirement? If so, does it have specific language?

🔾Yes-No specific language 🔾 Yes-Specific language 🔾 No 🔾 Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Does this jurisdiction allow foods to be served raw or undercooked?

 🔾Yes 🔾No

1. What is the maximum cold-holding temperature for TCS/PHF products?

🔾45F 🔾 41F 🔾 Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Does the jurisdiction require date-marking of ready to eat TCS/PHF products (that would be subject to date-marking under the FDA Food Code)?

🔾Yes-7 days 🔾 Yes-4 days 🔾 Yes-7/4 days depending on temp 🔾 No

1. What is the cooling requirement for a food that has been cooked and then cooled?

🔾135F/140F in 2 hours and then 41F/45F within an additional 4 hours (6 hours total) 🔾 135F/140F to 41F/45F within 4 hours 🔾 Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. What is the minimum hot-holding temperature for TCS/PHF products?

🔾135F 🔾 140F 🔾 Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Restaurant Observations

1. How many critical violations/priority items/priority foundation items were noted during the last routine inspection? \_\_\_\_\_\_\_\_\_\_\_\_
2. Establishment Type?

 🔾Prep-Serve 🔾 Cook-Serve 🔾 Complex

1. Does the establishment serve raw or undercooked animal products (for example, oysters or runny eggs) in any menu item?

🔾Yes 🔾No 🔾 Unsure

1. Is a consumer advisory regarding the risk of consuming raw or undercooked animal products provided (for example, on the menu, on a sign)?

 🔾Yes 🔾No 🔾 Not Applicable

* 1. Where is the consumer advisory posted? (check all that apply)

 ☐ On the menu as a footnote

 ☐ On the menu in the menu item description

 ☐ On a sign

 ☐ Other (please describe): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* 1. Are the menu items that contain raw or undercooked animal products disclosed (for example in the product description or with a symbol)?

 🔾Yes 🔾No 🔾 Not Applicable

1. Which one of the options below best describes the menu for this establishment?

|  |  |
| --- | --- |
| 🔾 American (Non-ethnic) | 🔾 French |
| 🔾 Asian | 🔾 Italian |
|  🔾 Chinese | 🔾 Mexican/Latin American |
|  🔾 Thai | 🔾 Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
|  🔾 Japanese |  |

1. Does the establishment date-mark any of the ready to eat PHF/TCS foods?

 🔾Yes 🔾No 🔾 Not Applicable

* 1. Do they use a system to mark when it was prepared or when it should be discarded (either an actual date, day-dot, or other system)?

☐Date it was prepared ☐ Date to Discard 🔾 Not Applicable 🔾 Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* 1. If they do date-mark ready to eat foods how many days is it marked for including the date of preparation?

🔾Days: \_\_\_\_\_\_\_ 🔾 Not Applicable

1. What is the cold holding temperature in the main refrigerators where foods are held?

 🔾Temperature reading: \_\_\_\_\_\_\_

1. Are temperature logs present (check all that apply)?

☐ Cold holding ☐ Hot holding ☐ Cooking logs ☐ Cooling logs ☐ Not Applicable ☐ Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Are shift or other check-sheets present (e.g. covering temperatures and conditions in the kitchen)?

🔾Yes-Shift 🔾 Yes-Daily 🔾 Yes-Other:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 🔾 No

1. Are shift or other check-sheets filled out?

🔾Yes 🔾 Partially 🔾 No 🔾 Not Applicable

1. Are cleaning schedules posted?

🔾Yes 🔾No

1. Is documentation that the cleaning was conducted present?

🔾Yes 🔾No 🔾 Not Applicable

1. Are food-safety related job aids posted (check all that apply)?

☐ Handwash reminder ☐ Food safety policies ☐ Food safety related posters/signs ☐ Not Applicable

☐ Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. What is the activity level in the restaurant at the time of the site visit?

🔾Light 🔾 Moderate 🔾 Heavy

1. Do any of the following have bare hand contact with ready to eat foods that are not subject to cooking afterwards?

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Position | YES | NO | Not Applicable | Not Observed |
| Employees working on cook line |  |  |  |  |
| Employees doing food prep |  |  |  |  |
| Servers |  |  |  |  |
| Other: |  |  |  |  |

1. Are handwash sinks properly stocked and available?

*Insert an identifying name if there is more than 1 sink in an area, Mark the area of the kitchen where the sink is located. Mark Yes if it is in compliance, No if it is not in compliance, Not Applicable if it is not applicable (provide comments in Question 31 to explain) and Not Observed if it is not observed.*

*For the evidence of sink use, is there water in the sink from handwashing, discarded paper towels or gloves in the trash next to the sink, immediate hot water when the sink is turned on, etc.*

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Name | Area | Is the sink accessible? | Is the sink equipped with soap? | Is the sink equipped with a hand drying device? | Does the sink have hot water in <30 seconds | Is there evidence that the sink is being used for handwashing |
| 1. | ☐ Cook line☐ Prep area☐ Server area☐ Warewash area☐ Restroom☐ Other | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed |
| 2. | ☐ Cook line☐ Prep area☐ Server area☐ Warewash area☐ Restroom☐ Other | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed |
| 3. | ☐ Cook line☐ Prep area☐ Server area☐ Warewash area☐ Restroom☐ Other | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed |
| 4. | ☐ Cook line☐ Prep area☐ Server area☐ Warewash area☐ Restroom☐ Other | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed |
| 5. | ☐ Cook line☐ Prep area☐ Server area☐ Warewash area☐ Restroom☐ Other | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed |
| 6. | ☐ Cook line☐ Prep area☐ Server area☐ Warewash area☐ Restroom☐ Other | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed | ☐ YES☐ NO☐ Not Applicable☐ Not Observed |

1. Are employees properly washing their hands (as per Food Code 2-301.12)?

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Position | YES | NO | Not Applicable | Not Observed |
| Employees working on cook line |  |  |  |  |
| Employees doing food prep |  |  |  |  |
| Servers |  |  |  |  |
| Employees doing warewashing |  |  |  |  |
| Other: |  |  |  |  |
| Other: |  |  |  |  |
| Other: |  |  |  |  |

1. Other comments/explanation on the above questions

|  |  |
| --- | --- |
| Question | Explanation/Comment |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |