

Attachment 10 – EHS-Net Food Safety Practices & Beliefs Study: Restaurant Environment Observation Form

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: _____
2. Does this jurisdiction allow bare hand contact with ready to eat foods?
 Yes No
3. Does this jurisdiction have a consumer advisory requirement? If so, does it have specific language?
 Yes-No specific language Yes-Specific language No Other: _____
4. Does this jurisdiction allow foods to be served raw or undercooked?
 Yes No
5. What is the maximum cold-holding temperature for TCS/PHF products?
 45F 41F Other: _____
6. 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
7. 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: _____
8. What is the minimum hot-holding temperature for TCS/PHF products?
 135F 140F Other: _____

Restaurant Observations

9. How many critical violations/priority items/priority foundation items were noted during the last routine inspection? _____
10. Establishment Type?
 Prep-Serve Cook-Serve Complex
11. Does the establishment serve raw or undercooked animal products (for example, oysters or runny eggs) in any menu item?

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Yes No Unsure

12. 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

a. 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): _____

b. 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

13. 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

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

Yes No Not Applicable

a. 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: _____

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

Days: _____ Not Applicable

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

Temperature reading: _____

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

Cold holding Hot holding Cooking logs Cooling logs Not Applicable

Other: _____

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

Yes-Shift Yes-Daily Yes-Other: _____ No

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

Yes Partially No Not Applicable

19. Are cleaning schedules posted?

Yes No

20. Is documentation that the cleaning was conducted present?

Yes No Not Applicable

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

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

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Other: _____

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

Light Moderate Heavy

23. 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:				

24. 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.	<input type="checkbox"/> Cook line <input type="checkbox"/> Prep area <input type="checkbox"/> Server area <input type="checkbox"/> Warewash area <input type="checkbox"/> Restroom <input type="checkbox"/> Other	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed
2.	<input type="checkbox"/> Cook line <input type="checkbox"/> Prep area <input type="checkbox"/> Server area <input type="checkbox"/> Warewash area <input type="checkbox"/> Restroom <input type="checkbox"/> Other	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed
3.	<input type="checkbox"/> Cook line <input type="checkbox"/> Prep area <input type="checkbox"/> Server area <input type="checkbox"/> Warewash area <input type="checkbox"/> Restroom <input type="checkbox"/> Other	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed
4.	<input type="checkbox"/> Cook line <input type="checkbox"/> Prep area <input type="checkbox"/> Server area <input type="checkbox"/> Warewash area <input type="checkbox"/> Restroom <input type="checkbox"/> Other	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed
5.	<input type="checkbox"/> Cook line <input type="checkbox"/> Prep area <input type="checkbox"/> Server area <input type="checkbox"/> Warewash area <input type="checkbox"/> Restroom <input type="checkbox"/> Other	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable <input type="checkbox"/> Not Observed
6.	<input type="checkbox"/> Cook line	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES

