Attachment 4 – Restaurant observation form

Restaurant Environment Observation Form

Form Approved OMB No. 0920-1227 Exp. Date 5/31/2021

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 (0920-1227).

EHS-Net Site _____ Establishment Code_____ Visit #_____

Restaurant Environment Observation Form

[To be completed by Environmental Health Specialist]

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:				

2. Is bare hand contact with ready to eat foods permitted in the jurisdiction? □ Yes □ No

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3. Are handwash sinks properly stocked and available?

Mark Y if it is in compliance, N if it is not in compliance, NA if it is not applicable (provide comments below to explain) and NO 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.

	A 1100	Is the sink	Is the sink	Is the sink	Does the	Is there
	Area					
		accessible?	equipped with	equipped	sink have hot	evidence
			soap?	with a hand	water in <30	that the sink
				drying	seconds	is being
				device?		used?
	□ Cook line	\Box YES	\Box YES	\Box YES	□ YES	□ YES
[[☐ Prep area	□ NO	□ NO	\Box NO	□ NO	🗆 NO
[□ Server area	□ Not	□ Not	□ Not	□ Not	□ Not
[□ Warewash area	Applicable	Applicable	Applicable	Applicable	Applicable
[[□ Restroom	□ Not	□ Not	□ Not	□ Not	🗆 Not
C	□ Other	Observed	Observed	Observed	Observed	Observed
	□ Cook line	□ YES	□ YES	□ YES	□ YES	□ YES
[□ Prep area	□ NO	□ NO	□ NO	□ NO	\Box NO
I I -	□ Server area	□ Not	□ Not	□ Not	□ Not	□ Not
[□ Warewash area	Applicable	Applicable	Applicable	Applicable	Applicable
[□ Restroom	□ Not	□ Not	□ Not	□ Not	🗆 Not
	□ Other	Observed	Observed	Observed	Observed	Observed
1	□ Cook line	\Box YES	□ YES	□ YES	\Box YES	\Box YES
[□ Prep area	□ NO	\square NO	□ NO	□ NO	\Box NO
[□ Server area	□ Not	□ Not	□ Not	□ Not	🗆 Not
1	□ Warewash area	Applicable	Applicable	Applicable	Applicable	Applicable
[□ Restroom	□ Not	□ Not	□ Not	□ Not	🗆 Not
[□ Other	Observed	Observed	Observed	Observed	Observed
[□ Cook line	\Box YES	\Box YES	\Box YES	\Box YES	\Box YES
[☐ Prep area	□ NO	\square NO	\square NO	□ NO	□ NO
[□ Server area	□ Not	□ Not	□ Not	□ Not	□ Not
	□ Warewash area	Applicable	Applicable	Applicable	Applicable	Applicable
	□ Restroom	□ Not	□ Not	□ Not	□ Not	□ Not
	□ Other	Observed	Observed	Observed	Observed	Observed
1	□ Cook line	\Box YES	□ YES	□ YES	\Box YES	\Box YES
	□ Prep area	□ NO	□ NO	□ NO	\Box NO	\Box NO
	□ Server area	□ Not	🗆 Not	□ Not	□ Not	□ Not
	□ Warewash area	Applicable	Applicable	Applicable	Applicable	Applicable
1	□ Restroom	□ Not	🗆 Not	□ Not	□ Not	□ Not
	□ Other	Observed	Observed	Observed	Observed	Observed
1	□ Cook line	\Box YES	\Box YES	\Box YES	\Box YES	\Box YES
	□ Prep area	□ NO	□ NO	□ NO	\Box NO	\Box NO
1	□ Server area	□ Not	🗆 Not	□ Not	□ Not	□ Not
	□ Warewash area	Applicable	Applicable	Applicable	Applicable	Applicable
	□ Restroom	□ Not	🗆 Not	□ Not	□ Not	□ Not
[[□ Other	Observed	Observed	Observed	Observed	Observed

4. Are employees properly washing their hands?

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

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Other:		
Other:		

5. Does the facility have the equipment/materials to clean up an episode of vomiting/diarrhea that they referenced in the management interview?

□ Yes	ON0	\Box Is it located together in a kit \bigcirc Not Applicable	le O Not Observed
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6. Other comments/explanation on the above items

Verification from the Manager Interview – Mark NA if the question in the manager interview was NOT yes or if the question would be skipped due to a skip pattern – We are only assessing if the response was verified.

#	Question						
3	Have you ever been certified in food safety such as by passing an ANSI-accredited program such as ServSafe, Prometric, National Registry of Food Safety Professionals, 360Training, Above Training/StateFoodSafety.com, or The Always Food Safe Company)?						
	• Not Applicable (answered no/unsure/refused to question 3 on Manager Interview)						
If yes, a. Is this an ANSI-accredited certification? O Yes O No b. Is this a local certification only (not ANSI-accredited)? O Yes O No							
	<i>c.</i> Is the certification still valid? O Yes O No						
15a	 Does this restaurant have a policy about what to do if an employee is sick? Is the policy written or verbal? O Not Applicable (answered verbal/unsure/refused to question 15a on Manager Interview) <i>If written,</i> 						
16	a. Are you able to verify that a written policy is present? O Yes O NoIs there a log of when employees call in or are sent home sick?						
10	 O Not Applicable (answered no/unsure/refused to question 15 on Manager Interview) If yes, a. Is the log present? b. When looking at the log see how far they go back to verify the retention schedule O <1 week O 1 wk - < 1 mo O 1 mo - <6 mo O 6 mo - <1 yr O >1 yr 						

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26ai1	What type of sanitizer is used?					
a						
	O Not Applicable (answered no/unsure/refused to question 26ai1a on Manager Interview)					
	If yes					
	Sanitizer	Mark X if used	Concentration (insert PPM)			
	Chlorine, bleach					
	Quaternary ammonia					
	Iodine					
	Other:					