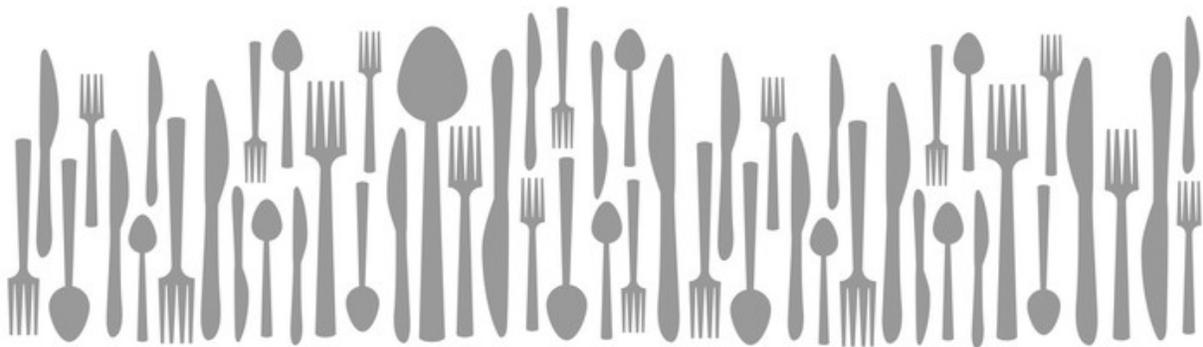




THE ULTIMATE HEALTH INSPECTION GUIDE [CHECKLISTS INCLUDED]

Everything You Need to Know to Prepare
For Your Next Health Inspection



HEALTH INSPECTIONS, BLECH!

Blech! is right, but it's a reality when running a bar and restaurant, and if you don't stay on top of your health code issues, you will rue the day you let it slide, because after a couple low scores and warnings, you will be shut down. And worse, someone could get seriously sick from your neglect.

Having a Health Inspection Checklist is simply another cog in your system (you are creating systems in your business, yes?).

Luckily, I have put together the Ultimate Health Inspection Guide to give you an overview of what you're dealing with, and also a concrete checklist that leaves nothing up to chance.

HEALTH INSPECTION OVERVIEW

In a nutshell, each state has its own health department that supervises and oversees all the bars and restaurants within its boundaries. Each state can have anywhere from 1,000 to 50,000 bars and restaurants or more.

Because of this, some states have municipal or local health departments to regulate heavily populated areas. Each local health department is responsible for creating and enforcing their own food codes as well as state health department regulations. Depending on where you're located, your health inspections will be handled by either local or state health departments.

After administering an inspection of your bar/restaurant, the inspector will provide you with a score based on the violations he/she discovered.

Different violations received a different score which is weighted based on the different levels of risk to the public's health and safety.

Here is an overview of what the health inspector will be looking for:

COMMUNICABLE DISEASE

Employees with a communicable disease shall be excluded from the food facility/preparation of food. Gloves shall be worn if an employee has cuts, sores, or rashes. No employee shall commit any act that may contaminate or adulterate food, food-contact surface, or utensils.

HAND WASHING

Employees are required to wash their hands before beginning work; before handling food/equipment/utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; using the toilet; or any time when contamination may occur.

IMPROPER HOT/COLD HOLDING TEMPERATURES

Two or more food items cannot be stored in separate containers/compartments or pooled eggs held in temperatures between 60°F and 125°F, with exceptions.

TIME AS A PUBLIC HEALTH CONTROL

Written procedures for restricting time of food at unsafe temperatures to four hours is required; time control programs must be adhered to by staff.

IMPROPER COOLING METHODS

All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer.

IMPROPER COOKING TIME/TEMPERATURES

Food must be cooked to temperatures required by each state's health and safety code. Comminuted meat, or any food containing comminuted meat, shall be heated to 155°F. Eggs and foods containing raw eggs, and single pieces of meat (including beef, veal, lamb, pork and approved game meat) shall be heated to 145°F. Poultry, comminuted poultry, stuffed fish, and stuffed meat/poultry shall be heated to 165°F.

REHEATING

Any potentially hazardous food cooked, cooled and reheated for hot holding or serving shall be heated to 165°F.

FOOD AT RISK OF CONTAMINATION

Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

FOOD CONTACT SURFACES NOT CLEANED & SANITIZED

Food contact surfaces are to be cleaned and sanitized at an adequate frequency; a sanitizer is to be provided in the 3-compartment sink or final rinse of the dishwasher; and food contact surfaces must be washed, rinsed and sanitized before change in use.

FOOD OBTAINED FROM AN UNAPPROVED SOURCE

All food shall be obtained from an approved source.

PROHIBITED FOODS OFFERED IN LICENSED HEALTH CARE FACILITIES AND/OR PUBLIC AND PRIVATE SCHOOLS

No raw or under-cooked food should be served at locations with highly susceptible populations. Examples of raw or under-cooked foods include unpasteurized juice, raw or under-cooked meat, etc.

NO HOT WATER

Food preparation establishment shall have an adequate, protected, pressurized, potable supply of hot water (120°F) and cold water shall be provided at all times.

SEWAGE/WASTEWATER DISPOSAL INOPERATIVE

A food facility cannot operate if sewage backs up into the facility, if a grease trap over flows or clogs, or when there are no operable toilets. All liquid waste must drain to an approved fully functioning sewage disposal system.

RODENTS/INSECTS, ETC.

Each food facility shall be kept free of vermin.

THE HEALTH INSPECTION CHECKLIST

FOOD STORAGE

- Food is kept at least 6" off the ground
- Chemicals and food are separated
- Food is stored in a clean, dry location that is not exposed to contamination
- Food is stored using the FIFO (First In, First Out) method
- Containers are labeled with the food name and delivery date

FREEZER & REFRIGERATOR

- Thermometer is easily visible and displays the correct temperature
- Food is stored at least 6" off the ground in walk-in refrigerators
- Refrigeration temperature is within food safe range
- Refrigerators and freezers are clean
- Food is stored using the FIFO method
- All food items are correctly labeled and dated

FOOD PREPARATION

- Food is protected from cross-contamination
- Frozen food is thawed properly in a refrigerator or under running water
- Staff uses gloves, clean hands, or utensils when handling food
- Food is heated to the correct temperature to remove all bacteria before being placed in the hot holding area
- Tasting utensils are not used more than once before being cleaned

SANITATION

- Washing station is organized into three sections for washing, rinsing, and sanitizing
- Equipment is clean to sight and touch
- Utensils are covered to protect them from dust and contaminants when stored
- Food preparation area, shelving, and cabinets are all clean to sight and touch
- Small equipment and utensils are cleaned between uses
- Water temperature is heated to the correct temperature for sanitizing
- The sanitizer is mixed to the correct concentration
- Utensils are allowed to air dry after washing

REFUSE & GARBAGE

- Garbage and refuse is properly disposed of
- Outside receptacles have lids or covers
- Garbage and recycling bins are emptied when full
- The area around the dumpster is clean and free of pests
- Garbage bins are cleaned regularly to prevent pests
- The lid of the dumpster is shut

EMPLOYEE HYGIENE

- Employees wear hairnets, and male employees cover facial hair
- Eating and smoking are limited to designated areas away from food prep areas
- Jewelry is limited to simple earrings, plain rings, and watches
- Employees wash their hands after sneezing, coughing, blowing their nose, or using the restroom
- Cuts and bandages are covered when handling food
- Employees wash their hands after working with raw food, handling money, or switching between stations
- Employees wash their hands regularly using proper hand-washing techniques
- Employees wear clean clothes and proper, closed-toed shoes

HEALTH INSPECTION SIDEWORK CHECKLISTS

THROUGHOUT THE DAY

- Wipe down table tops and seats
- Clean restrooms
- Empty trash and recycling
- Wipe down countertops and bar tops
- Clear dirty dishes and glassware
- Wipe down cutting boards
- Frequently wash hands
- Use an ice scoop, not a glass or your hands

Wear gloves when handling food

***Note:** Ice scoop should not be thrown back into the ice. Scoop should be placed in a proper container to the side.

***Note #2:** Never scoop ice with a glass. If the glass is dirty, it will contaminate the ice, and if you're in a hurry or the glass is hot, it could break and risk getting into your guests' drinks.

CLOSING EACH DAY

- Sanitize soda guns and soda gun holders (do not soak guns in water; this is a mistake that many bartenders make)
- Wipe down all speed rail bottles
- Make sure all glassware is cleaned and put away
- Pour bleach down all floor drains
- Wipe floor drains
- Clean out sink, including drains
- Clean bathrooms
- Check that refrigerators are at the proper temperature (at or below 40 degrees)
- Empty and clean ice wells
- Clean out grease traps
- Wipe down surfaces of ice machine
- Wipe down menus
- Wipe down all table tents, condiments and salt and pepper shakers
- Wash floor mats
- Put away all garnishes in enclosed container

- Wipe down and clean blenders and shakers
- Throw away all employee food or drinks
- Throw out coffee and wipe down coffee machines
- Check that handwashing stations and bathrooms have soap, towels and hot water
- Sweep and mop floors

ONCE PER WEEK

- Pull all counter mats and wipe underneath
- Dust all shelves
- Clean glass washer (including filters, scrap traps, wash arms and jets)
- Remove all pour spouts and run them through dishwasher (or soak in sanitizer and clean)
- Pull food out from refrigerator and freezer and clean
- Empty reach-in coolers and clean
- Pull moveable kitchen equipment away from walls, and clean walls and floor beneath them
- Check for and discard of expired food and beverage products

- Check for rodent droppings
- Clean beer draft lines
- Wipe down FOB and beer lines inside walk-in beer cooler
- Clean all grease build up in kitchen
- Empty grease traps

ABOUT BAR PATROL

Bar Patrol was founded in 2010 by Dave Allred, a 25-year industry veteran who has worked in the trenches as a busser, server and bartender, as well as managed multiple bars in the San Francisco Bay Area.

Dave started Bar Patrol when he saw a gigantic gap in the area of managing numbers and running a profitable bar/restaurant business, as most people in management positions have not been properly educated on the financial side of running a business.

Specifically, Bar Patrol focuses on an easier, faster more accurate way of taking inventory for liquor and food, and particularly controlling the amount of shrinkage walking out the door on a daily basis, but it also helps bar owners and managers run a better bar and restaurant in multiple areas of their business.

To view Bar Patrol's inventory app and online inventory software, visit Barpatrol.net, or contact Dave at Dave@barpatrol.net.

We wish you all the best in running a profitable and healthy bar/restaurant.



