

# SURVEY READINESS/SANITATION

**Stephanie Labenz MS, RD, LD**

**Andrea Maher RD, LD**

- ▶ **1. Conduct a sanitation inspection that meets safety and sanitation standards**
- ▶ **2. Apply the CMS Kitchen Observations in your practice**

**OBJECTIVES**



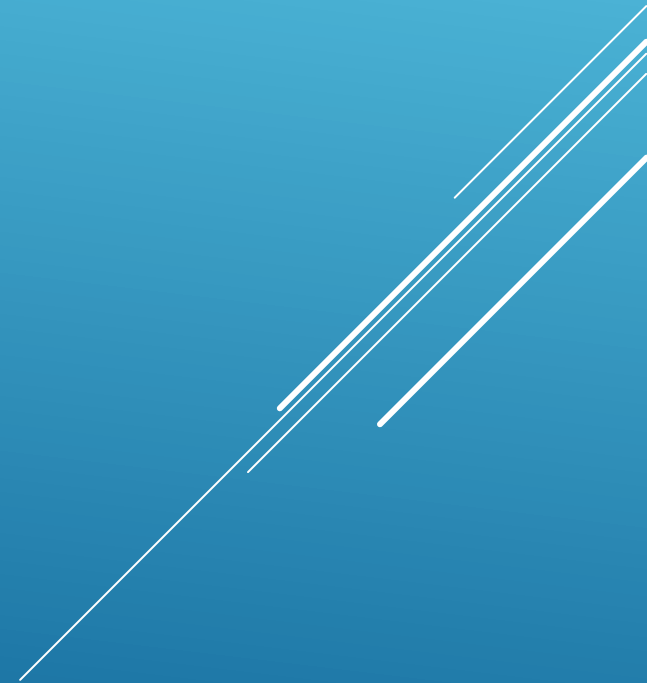
## Surveyor's Initial Brief Tour of the Kitchen

- Are foods stored and/or prepared under sanitary conditions? F812
- Does the facility handle, prepare, and distribute food in a manner that prevents foodborne illness to the residents? F812

KITCHEN/FOOD SERVICE PATHWAY

A decorative graphic consisting of several parallel white lines of varying lengths, slanted diagonally from the bottom right towards the top right, set against a blue background.

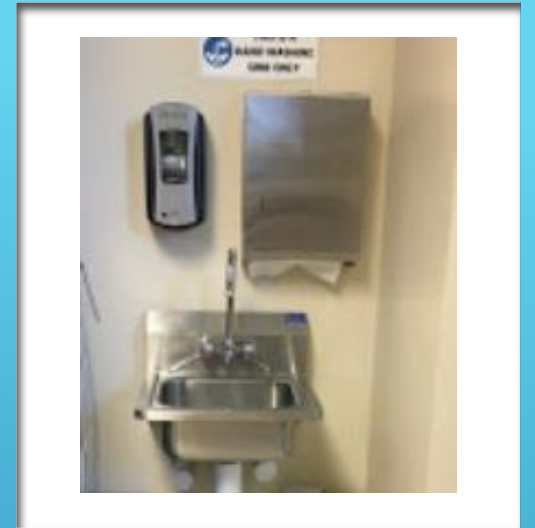
LET'S TAKE A TOUR OF THE KITCHEN!



STOP AND LOOK



- ▶ Hand washing sinks: stocked with soap and paper towels
- ▶ Separate from those used for food preparation



F812

- ▶ Staff are practicing hygienic practices (e.g. not touching hair or face without hand washing) and then handling food).



F812

- ▶ Gloves are for single task only!



F812

- ▶ Staff are practicing appropriate hand hygiene and glove use during food preparation activities.



F812

- ▶ Potentially hazardous foods such as uncooked meat, poultry, fish, and eggs are stored separately from other foods



F812



- ▶ Food Items are labeled and dated



F812

- ▶ Potentially hazardous foods have not been left to thaw at room temperature



F812

- ▶ Food is prepared, cooked or stored under appropriate temperatures and with safe food handling techniques

**No Longer Available** **Temperature Rules! Cooking for Food Service**

**Hold all hot food at 135°F or above after cooking**

**ISU Food Safety Program**  
[www.extension.iastate.edu/foodsafety](http://www.extension.iastate.edu/foodsafety)

**USDA Meat and Poultry Hotline**  
 1-800-535-4555

**FDA Food Information Line**  
 1-888-SAFE FOOD

Originally prepared by U.S. Department of Agriculture and Food Safety and Inspection Service  
[www.fsis.usda.gov/thermy](http://www.fsis.usda.gov/thermy)

**Minimum Temperatures and Holding Times**

**165°F (15 seconds)**

- Poultry—chicken, turkey, duck, goose—whole, parts or ground
- Soups, stews, stuffing, casseroles, mixed dishes
- Stuffed meat, poultry, fish, and pasta
- Leftovers (to reheat)
- Food, covered, cooked in microwave oven (hold covered **2 minutes** after removal)

**155°F (15 seconds)**

- Hamburger, meatloaf, and other ground meats; ground fish\*
- Fresh shell eggs—cooked and held for service (such as, scrambled)\*

**145°F (15 seconds)**

- Beef, corned beef, ham—roasts (hold **4 minutes**)\*
- Beef, pork, lamb, and veal
- Fish, shellfish
- Fresh shell eggs—broken, cooked, and served immediately

**135°F (15 seconds)**

- Ham, other roasts—processed, fully cooked (to reheat)
- Fruits and vegetables that are cooked

\*For alternative times and temperatures, see the FDA Food Code 2001 <http://www.cfsan.fda.gov/~dms/foodcode.html>  
 \*\*Temperature guidelines are based on the 2005 Iowa Food Code.

Iowa High Home  
 Marshalltown, IA

Food Service Staff will gather Dish Machine Temperature log monthly.

Malloy 25 DISH MACHINE TEMPERATURE LOG

FOOD SERVICE

May 2019	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Household	25	25	25	25	25	25	25	25	25	25	25	25	25	25	25
WASH >= 150	160	152	157	160	151	160	152	160	150	160	160	157	160	160	152
RINSE > =180	180	156	180	180	180	180	180	180	180	180	180	180	180	180	180
INITIALS	160	156	180	180	180	180	180	180	180	180	180	180	180	180	180

Please check detergent under sink before every wash! If empty, please replace.

May 2019	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30
Household	25	25	25	25	25	25	25	25	25	25	25	25	25	25	25
WASH >= 150	160	160	151	150	160	160	150	150	150	149	151	152	150	158	151
RINSE > =180	184	180	180	183	180	180	180	180	180	184	180	181	180	184	181
INITIALS	160	160	151	150	160	160	150	150	150	149	151	152	150	158	151

Run first load until temp goal is reached. Report low temp to Director of Nutrition Services.

Logs are available for further testing per - see HACCP Temp chart.

F812



COOKS' AREA





# COOKS' AREA

# STORAGE ROOM



This Photo by Unknown Author is licensed under [CC BY-NC-ND](#)



# DISH ROOM



# DISH MACHINES



DRYING RACK



KEEP DISHRACKS OFF THE FLOOR



CLEAN AND SANITIZE

# SAFETY





SAFETY- DON'T BLOCK FIRE  
EXTINGUISHERS

Staff will be interviewed to ensure they have the appropriate competencies and skill set to carry out functions of the food & nutrition services department

- ▶ Are staff knowledgeable of food safety practices?
- ▶ Do staff know how to monitor equipment to ensure that they are functioning properly? (Review temperature/chemical logs)
- ▶ Do staff know what symptoms of contagious illness would exclude them from coming to work?

ENSURE STAFF COMPETENCIES F802

A decorative graphic consisting of several parallel white lines of varying lengths and orientations, located in the bottom right corner of the slide.

# FORM 1-B

FORM  
1-B

## Conditional Employee or Food Employee Reporting Agreement

Preventing Transmission of Diseases through Food by Infected Conditional Employees or Food Employees with Emphasis on Illness due to Norovirus, *Salmonella Typhi*, *Shigella* spp., or Shiga toxin-producing *Escherichia coli* (STEC), nontyphoidal *Salmonella* or Hepatitis A Virus

*The purpose of this agreement is to inform conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.*

I AGREE TO REPORT TO THE PERSON IN CHARGE:

Any Onset of the Following Symptoms, Either While at Work or Outside of Work, Including the Date of Onset:

1. Diarrhea
2. Vomiting
3. Jaundice
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (such as boils and infected wounds, however small)

Future Medical Diagnosis:

Whenever diagnosed as being ill with Norovirus, typhoid fever (*Salmonella Typhi*), shigellosis (*Shigella* spp. infection), *Escherichia coli* O157:H7 or other STEC infection, nontyphoidal *Salmonella* or hepatitis A (hepatitis A virus infection)

Future Exposure to Foodborne Pathogens:

1. Exposure to or suspicion of causing any confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.
2. A household member diagnosed with Norovirus, typhoid fever, shigellosis, illness due to STEC, or hepatitis A.
3. A household member attending or working in a setting experiencing a confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the Food Code and this agreement to comply with:

1. Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
2. Work restrictions or exclusions that are imposed upon me; and
3. Good hygienic practices.

I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

Conditional Employee Name (please print) \_\_\_\_\_

Signature of Conditional Employee \_\_\_\_\_ Date \_\_\_\_\_

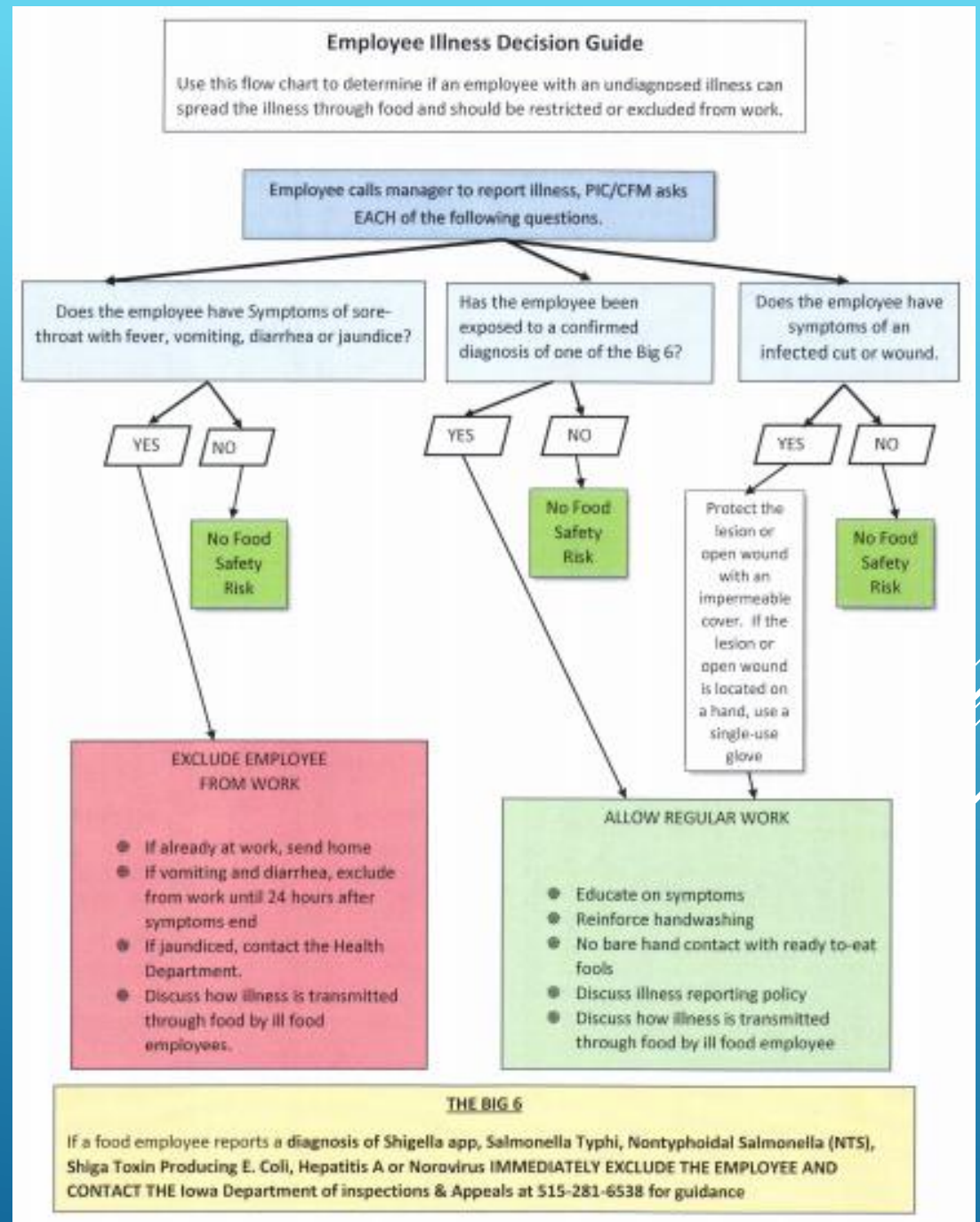
Food Employee Name (please print) \_\_\_\_\_

Signature of Food Employee \_\_\_\_\_ Date \_\_\_\_\_

Signature of Permit Holder or Representative \_\_\_\_\_ Date \_\_\_\_\_

# EMPLOYEE ILLNESS DECISION GUIDE

The Big 6





# BADGE REMINDER

## the Big 6 Pathogens

1. Shigella
2. E. Coli
3. Nontyphoidal Salmonella
4. Salmonella Typhi
5. Hepatitis A
6. Norovirus

## The Big 6 Symptoms

The following symptoms exclude an employee from working with food:

Sore Throat with Fever

Vomiting

Diarrhea

Jaundice

**Reminder:** You must wait **24 hours** before returning to work after your last symptom of illness

THANK YOU!

