

**SELF SURVEY MODULE**  
**483.35 DIETARY SERVICES**

**TAG F371**

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**REGULATION: F371 (h) Sanitary Conditions.**

The facility must --

( 2 ) store, prepare, distribute, and serve food under sanitary conditions;

**INTENT:**

The intent of this regulation is to prevent food borne illness and reduce those practices which result in food contamination and compromised food safety to all residents, especially those at high risk.

**DATA COLLECTION:**

**OBSERVATIONS:**

- A. Food Storage Observations
  - 1. Dry storage
    - a. All items are covered, labeled and dated
    - b. Bulk foods stored in covered container with identifying name
    - c. Cleaning chemicals are stored separately
    - d. An effective pest control program that assures the storage area is free from insects and rodents
    - e. Storage room is clean (walls, floors, ceilings, shelves, vents and doors)
  - 2. Refrigerator/freezer
    - a. Look at temperature controls
    - b. Refrigerator - at or below 41 degrees
    - c. Freezer - at 0 degrees or below (Thermometers must be visible)
    - d. Are refrigerated foods covered, dated, labeled, and shelved to allow air circulation (off the floor)?
    - e. Are raw food items stored below cooked items?
    - f. Are foods covered, dated and rotated with oldest date to the front?
    - g. Cleanliness, free from spills, free of particles or debris on shelves or floors, fans free from dust.
- B. Food Preparation Observations
  - 1. Observe for adequate temperature of product when raw shell eggs are being cracked and added to items to be cooked.
  - 2. Are frozen raw meats and poultry thawed in the refrigerator or in cold, running water? Are cooked foods cooled down safely?
  - 3. Observe the temperature (sanitized thermometer) of cooked foods that have been cooled prior to their use.
  - 4. Use proper procedures for storing leftovers, including refrigeration in an appropriate container that is labeled and dated.
  - 5. Multi-step food preparation items that are potentially hazardous (e.g. meat salads, egg salads, casseroles or products containing milk, eggs or mayonnaise) should use proper procedures to prevent cross contamination and food borne illnesses.
  - 6. Observe for proper hand washing and glove use.

- C. Food Service Sanitation Observations
1. Are hot foods maintained at 140 degrees F or above and cold food maintained at 41 degrees F or below when served from ?
  2. Are food trays, dinnerware, and utensils clean, dry and in good condition (dishes and trays checked for cracks, chips and food debris)?
  3. Are pots, pans, utensils and equipment clean, free from rust, bent, cracked or pitted?
  4. Are the foods covered until served (including the steam table)?
  5. Is food protected from contamination during transportation and distribution?
  6. Are employees thoroughly washing hands before and after handling food?
  7. Are employees wearing clean, appropriate uniforms and hair coverings?
  8. Are towel and soap dispensers readily available?
  9. Are utensils clean -- free from grease, food particles?
  10. No eating, gum chewing or use of tobacco products while preparing food.
  11. Infection control practices are followed to include: staff with communicable diseases or infected skin lesions are not to work with food preparation.
  12. Are food preparation equipment, dishes and utensils effectively sanitized to destroy potential food borne illness?
  13. Is dishwasher's hot water 140 degrees F and rinse cycle 180 degrees or is chemical sanitation per manufacturer's instructions followed?
  14. Is facility following correct manual dishwashing procedures, i.e. three compartment sink, correct water temperature, chemical concentration, and immersion time?
  15. Are all items air dried?
  16. Assure correct portion sizes are served.
  17. Are food contact surfaces and utensils properly sanitized? (cutting boards, knives, blenders, mixers, food processors)

**DOCUMENTATION:**

- D. Food Storage Documentation
1. Refrigerator/freezer temperature log
- E. Food Preparation Documentation
1. Follow standard recipes
  2. Assure that facility sanitation policy and procedures are followed
- F. Food Service Sanitation Documentation
1. Food temperatures from the serving line are recorded on a log.
  2. Dish machine temperatures are recorded on a log.
  3. Policy and procedures for proper dishwashing techniques using manual and automated systems

**INTERVIEWS:**

**STAFF INTERVIEWS:**

- G. Food Storage Staff Interviews
1. What are the acceptable temperatures of refrigerators and freezers?
  2. Who is responsible for checking the temperatures?
  3. How often are the temperatures checked?