

Date Marking

Foods needing temperature control and not used within twenty four hours must be marked with the date it was opened or prepared. The restaurant must use the food within seven days. After seven days, the food must be discarded.

Bare Hand Contact

Ready-to-eat food is food that is edible without additional preparation. The Wisconsin Food Code says, "Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment." As long as there is a clean and sanitary tool between the food employee's bare hand and ready-to-eat food, the food code requirement is met.

Ill Employees

Food employees must not work when they are ill, especially with diseases that are easily passed to restaurant customers. The health inspector will question the person in charge to see if they know the three most common symptoms of food borne illness; these symptoms are vomiting, diarrhea, and jaundice. The health inspector will ensure the person in charge understands why and when an ill employee should not be working. The restaurant management is responsible for finding replacement workers.

For more information on local, state and federal food inspection programs

**Wauwatosa Health Department
Food/Restaurant Program:**

<http://wauwatosa.net/index.aspx?NID=220>

**WI Division of Food Safety and Recreational
Licensing:**

<http://www.dhs.wisconsin.gov/fsrl/>

US Food and Drug Administration:

<http://www.fda.gov/Food/default.htm>

USDA Food Safety and Inspection Services:

<http://www.fsis.usda.gov>

What Happens During a Restaurant Inspection?



**Healthy Community
Value to You
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Created July 2013



**City of Wauwatosa
Health Department**

Restaurant Inspection Checklist:

- Safe Food Temperatures
- Employee Hand Washing
- Washing Dishes
- Sanitizer / Sanitizing
- Equipment / Cleaning and Maintenance
- Building / Cleaning and Maintenance
- Food Protection / Storage and Delivery
- Date Marking
- Bare Hand Contact
- Ill employees

Safe Food Temperatures

According to the Centers for Disease Control and Prevention (CDC), 70% of the food borne illness in the United States is caused by food not being held at a safe temperature. Safe food temperatures are 41°F or colder and 135°F or hotter. 'Potentially-hazardous food' is food that requires temperature control. When kept at an unsafe temperature, potentially-hazardous foods are capable of supporting rapid growth of bacteria or germs which may make individuals sick. Safe food temperatures must be maintained along the food chain, from the food producer to the consumer. The health inspector spends most of the inspection time taking food temperatures in storage, coolers, soup crocks, open top preparation coolers and food buffets. Specific procedures for the rapid heating or cooling of potentially hazardous food must be followed according to the Food Code.

Employees Hand Washing

Washing hands is a simple and effective way to stop the spread of food borne illness. Hands must be washed after returning from the toilet room, handling money, sweeping the floor or sneezing. The health inspector will look for the proper number and location of designated hand washing sinks. Hand washing sinks must have soap, towels, and hot and cold running water.

Washing Dishes

Dishwashing machines are required to wash utensils at 130 °F or hotter. In addition, the final sanitation is required by heating the surface of the dish to 160 °F or rinsing with a chemical sanitizer at the required strength. Washing dishes by hand requires a three-step process: 1. Washing in soap and water, 2. Rinsing off the soap, 3. Dipping the utensil in a properly-mixed chemical sanitizer. All washed equipment and utensils must be air dried.

Sanitizer / Sanitizing

The health inspector will test that an approved sanitizer is being used at the proper strength. The hot water or liquid sanitizer must kill 99.999% of the germs to be considered sanitized.

Equipment / Cleaning and Maintenance

Clean equipment and utensils keep germs from being spread from person to equipment to food. Equipment used in commercial kitchens are designed and approved to be durable and easy to clean. Equipment and utensils with damaged surfaces are not considered cleanable. Bacteria may hide in cracks, pocks or rough surfaces. The goal is to maintain the equipment and utensils in their original condition and cleaned often when dirty.

Building / Cleaning and Maintenance

The floors, walls and ceiling of restaurants do not often touch the food directly. However, holes in walls, missing ceiling tiles and damaged flooring provide places for bacteria, insects and rodents which may touch your food. Damaged surfaces are harder to clean and may capture dust and dirt that can contaminate food, utensils or workers' hands.

Food Protection / Storage & Delivery

A restaurant employee must be present to receive food orders from suppliers, especially for food that must be placed in coolers or freezers immediately upon delivery. Restaurant management is questioned about who is present to receive deliveries, what day and time deliveries are made, and when temperatures are taken and recorded of foods needing refrigeration.