

FOOD INSPECTION FORM -- ITEM INTREPRETATION

FOOD

*01 Source: Sound Condition	5 Points
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- (a) Food shall be in sound condition, free from spoilage, filth or other contamination and shall be safe for human consumption.
- (b) Obtained from sources, which comply with laws.
- (c) In hermetically sealed containers and prepared in acceptable/approved processing establishments.
- (d) Fluid milk and milk products shall be pasteurized and meet the Ministry of Health standards. Dry milk and dry milk products shall be made from pasteurized milk and milk products.
- (e) Only clean whole eggs, with shells intact, without cracks or checks, or pasteurized liquid, frozen, or dry eggs or pasteurized dry egg products shall be used; except that hard-boiled, peeled eggs, commercially prepared and packaged may be used.
- (f) Ice that is consumed or that contacts food shall be made from water that meets the water quality standards and prepared under conditions that meets the requirements of the Ministry of Health. Ice shall be obtained only in chipped, crushed or cubed form and in single-use safe plastic or wet-strength paper bags filled and sealed by manufacturer. Held in such bags until used. **Block ice** delivered from trucks shall be washed before being used as food or placed in contacted with food items.

*02 Original Container: Properly labelled	1 Point
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- (a) From sources that comply with food and food labeling laws of the Ministry of Health and the Jamaica Bureau of Standards.
- (b) Fresh and frozen shucked shellfish (oysters, clams, mussels) packed in non-returnable containers properly labelled.
- (c) Bulk food such as cooking oil, syrup, salt, sugar or flour not stored in the product container or package in which obtained, shall be stored in a container identifying the food by common name.

FOOD PROTECTION

*03 Potentially Hazardous Food Meets Temperature 5 Points Requirements during Storage, Preparation, Display, Transport.
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- (a) The temperature of potentially hazardous food shall be 5°C or below or 63°C or above at all times, except as otherwise provided.
- (b) Potentially hazardous food requiring refrigeration after preparation shall be rapidly cooled to an internal temperature of 5°C or below. Large volumes shall be rapidly cooled by such methods as shallow pans, agitation, quick chilling or water circulation external to the food. Cooling period shall not exceed 4 hours.
- (c) Potentially hazardous food to be transported shall be prechilled and held at a temperature of 5°C or below.
- (d) Frozen food shall be kept frozen and should be stored at a temperature of -18°C or below.
- (e) The internal temperature of potentially hazardous foods requiring hot storage shall be 63°C or above except during necessary periods of preparation. Potentially hazardous foods to be transported shall be held at a temperature of 63°C.
- (f) Potentially hazardous foods requiring cooking shall be cooked to heat all part of the food to at least 63°C except that:
 - (i) Poultry and stuffings, meats and stuffing containing meats cooked to at least 74°C with no interruption of the cooking process.
 - (ii) Pork and any food containing pork shall be cooked to heat all part to at least 70°C
 - (iii) Rare roast beef shall be cooked to an internal temperature of at least 55°C, same temperature for rare beefsteak.
- (g) No-dairy creaming, whitening, or whipping agents not exceeding one gallon shall be cooled to 5°C or below within 4 hours after preparation
- (h) Potentially hazardous foods that have been cooked and then refrigerated shall be reheated rapidly to 74°C or higher throughout before being served or before being placed in a hot food storage facility. Steam tables, warmers and similar hot food holding facilities are prohibited for the rapid reheating of potentially hazardous foods.
- (i) Potentially hazardous food shall be kept at an internal temperature of 5°C or below or at an internal temperature of 60°C or above *during display* and service, except that rare roast beef shall be *held* for service at a temperature of at least 55°C.

***04 Facilities to Maintain Product Temperature 4 Points**

- (a) Enough conveniently located hot food storage facilities shall be provided to assure the maintenance of food at the required temperature during storage.
- (b) Enough hot or cold food facilities shall be available to maintain the required temperature of potentially hazardous food on display,
- (c) During transportation, including transportation to another location for service or catering shall meet the temperature requirements specified.

***05 Thermometers: Provided, Conspicuous, Accurate 1 Point**

- (a) Each mechanically refrigerated facility storing potentially hazardous food shall be provided with a numerically scaled indicating thermometer, located to measure the air temperature in the warmest part of the facility and located to be easily readable.
- (b) Recording thermometers may be used in lieu of indicating thermometers.
- (c) Each hot food facility storing potentially hazardous food shall have the same requirement as (a) and (b) above.
- (d) Where it is impractical to install thermometers on equipment such as steam tables, steam kettles, heat lamps, cal-rod units, or insulated food transport carriers, a product thermometer must be available and used to check internal food temperature.
- (e) Metal stem-type numerically scaled indicating thermometers shall be provided and used to assure the attainment and maintenance of proper internal cooking, holding, or refrigeration temperatures of all potentially hazardous foods.

***06 Potentially Hazardous Foods Properly Thawed 2 Points**

Potentially hazardous food shall be thawed:

- a) In refrigerated units at a temperature not to exceed 5⁰C. or;
- b) Under potable running water of a temperature of 20⁰C or below, with sufficient water velocity to agitate and float off loose food particles into the overflow, or;
- c) In a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking processes or when the entire, uninterrupted cooking process takes place in the microwave oven, or;

- d) As part of the conventional cooking process.

***07 Cross-contamination Prevented: Damaged Food Separated 4 Points**

- a) Once served to a consumer, portions of leftover food shall not be served again except that packaged food, other than P.H. food, that is still packaged and is still in sound condition, may be served.

***08 Food Protection During Storage, Preparation, Display, Dispensing, Packaging, Transportation 2 Points**

- (a) At all times, including while being stored, prepared, displayed, served or transported, food shall be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, coughs, sneezes, flooding, drainage, and overhead drippage from condensation.
- (b) Food, whether raw or prepared, if removed from the container or package in which it was obtained, shall be stored in a clean covered container except during necessary periods of preparation or service.
- (c) Container of food shall be stored shall be stored a minimum of 18cm above the floor in a manner that protects the food from splash and other contamination, and that permits easy cleaning of the storage area.
- i. Metal pressurized beverage containers, and cased food package in cans, glass or other waterproof containers need not be elevated when the food container is not exposed to floor moisture; and
 - ii. Container may be stored on dollies, racks or pellets, provided such is easily movable.
- (d) Food and containers of shall not be stored under exposed or unprotected sewer lines or water lines, except for automatic fire protection sprinkler heads that may be required by law. The storage of food in toilet rooms or vestibules is prohibited.
- (e) Food not subject to further washing or cooking before serving shall be stored in a way that protects it against cross-contamination from food requiring washing or cooking.
- (f) Packaged food shall not be stored in contact with water or

undrained ice. Wrapped sandwiches shall not be stored in direct contact with ice.

- (g) Ice intended for human consumption shall not be used as a medium for cooling stored food, food containers or utensils, except that such ice may be used for cooling tubes conveying beverages or beverage ingredients to dispenser head. Ice used for cooling stored food and food containers shall not be used for human consumption.
- (h) Raw fruits and raw vegetables shall be thoroughly washed with potable water before being cooked and served.
- (i) Reconstituted dry milk and dry milk products may be used in instant desserts and whipped products or for cooking and baking purposes.
- (j) Liquids, frozen, dry eggs and egg products shall be used only for cooking and baking purposes.
- (k) Cream or half-and-half shall be provided in an individual container, protected and pour-type pitcher, or drawn from a refrigerated dispenser designed for such service.
- (l) Condiments, seasonings and dressings for self-service use shall be provided in individual packages, from dispensers, or from containers protected from contamination.
- (m) Condiments provided for table or counter service shall be individually portioned, except that catsup and other sources may be served in the original or pour-type dispenser.
- (n) Food on display shall be protected from consumer contamination by use of packaging, display cases or other effective means.
- (o) During transpiration, food and food utensils shall be kept in covered containers or completely wrapped or packaged so as to be protected from contamination.

*09 Handing of Food (Ice) Minimized 2 Points
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- (a) Food shall be prepared with the least possible manual contact, with suitable utensils, and on surfaces that prior to use have been cleaned, rinsed and sanitized to prevent cross-contamination.
- (b) To avoid unnecessary manual contact with food, suitable dispensing utensils shall be used by employees or provided to consumers, who serve themselves.
- (c) Ice for consumer use shall be dispensed only by employees with scoops, tongs, or other ice dispensing utensils or through automatic self-service, ice-dispensing equipment.

*10 In Use, Food (Ice) Dispensing, Preparation, Utensils Properly Stored	1 Point
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- (a) Between uses, ice transfer receptacles shall be stored in a way that protects them from contamination.
- (b) Between uses during service, dispensing utensils shall be:
 - i) Stored in the food with the dispensing utensil handle extended out of the food; or,
 - (ii) Stored clean and dry; or,
 - (iii) Stored in running water; or,
 - (iv) Stored either in a running water dipper well, or clean and dry in the case of dispensing utensils and malt collars used in preparing frozen desserts.

PERSONNEL

*11 Personnel With Infections Restricted	5 Points
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No person, while infected with a disease in a communicable form that can be transmitted by foods or who is a carrier of organisms that cause a disease or while afflicted with a boil, an infected wound, or an acute respiratory infection, shall work in a food service establishment in any capacity in which there is a likelihood of such person contaminating food or transmitting disease to other persons.

*12 Hands Washed and Clean Good Hygienic Practices	5 Points
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- (a) Employees shall thoroughly wash their hands and the exposed portions of their arms with soap and water before starting work, during work as often necessary to keep them and after smoking, eating, drinking, or using the toilet. Employees shall keep their fingernails clean and trimmed.
- (b) Employees shall consume food only in designated areas.
- (c) Employees shall not use tobacco in any form while engaged in food preparation and service, nor in areas used for equipment or utensil washing or for food preparation.
- (d) Employees shall handle soiled tableware in a way that minimized contamination of their hands.
- (e) Employees shall maintain a high degree of personal cleanliness and conform to good hygienic practices.

13 Clean Clothes: Hair Restraints*1 Point**

- (a) The outer clothing of all employees shall be clean.
- (b) Employees shall use effective hair restraints to prevent the contamination of food or food-contact surfaces.

FOOD EQUIPMENT AND UTENSILS*** Food-Contact Surfaces: Designed, Constructed, Maintained, Installed, Located 2 Points**

- (a) Container covers shall be impervious and non-absorbent, except that linens or napkins *may* be used for lining or covering bread or roll containers.
- (b) Multi-use equipment and utensils shall be constructed and repaired with safe materials, including finishing materials; shall be corrosion resistant and non-absorbent, and shall be smooth and easily cleanable.
- (c) Hard wood, plastic or equivalently *non-absorbent* material may be used for cutting blocks, cutting boards, salad bowls, and bakery tables. Wood may be used for single-service articles, such as chopsticks, stirrers, or ice cream spoons. The use of wood as a food-contact surface under other circumstances is prohibited.
- (d) Safe plastic or safe rubber-like materials that are resistant under normal use conditions to scratching, scouring, *decomposition* and chipping that are of sufficient weight and thickness to permit cleaning and sanitizing are *permitted* for repeated use.
- (e) Mollusk and *crustacea* shells may be used only once as a serving container, Further re-use of such shells is prohibited.
- (f) Food contact surfaces shall be easily cleanable, smooth imperfections and free of difficult to clean internal corners and crevices.
- (g) Equipment containing bearings and gears requiring unsafe lubricants shall be designed and constructed so that the lubricants cannot leak, drip, or be forced into food or onto food contact surfaces.
- (h) Tubing conveying beverages or beverage ingredients to dispensing heads may be in contact with stored ice, provided that such tubing is fabricated from safe materials.
- (i) Unless designed for in-place cleaning, food-contact surfaces shall be accessible for cleaning and inspection:

- i. without being disassembled; or,
 - i) by easy disassembling without tools; or,
 - ii) by easily disassembling with the use of only simple tools such as a mallet, a screwdriver, or an open-end wrench kept available near equipment.

*15 Non-Food Contact Surfaces, Designed, Constructed, Installed, Located	1 Point
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- (a) Surfaces of equipment not intended for contact with foods, but which are exposed to splash or food debris or which otherwise require frequent cleaning, shall be designed and fabricated to be smooth, washable, free of unnecessary ledges, projections, or crevices, and readily accessible for cleaning.
- (b) Ventilation hoods and devices shall be designed to prevent grease or condensation from collecting on walls and ceilings, and from dripping into food or onto food contact surfaces. Filters or other grease extracting equipment shall be readily removable for cleaning and replacement if not designed to be cleaned in place.
- (c) Equipment that is placed on tables or counters, unless portable, shall be sealed to the table or counter or elevated on legs to provide at least a 4-inch clearance between the table or counter and equipment and shall be installed to facilitate cleaning.
- (d) The same general rules apply to floor-mounted equipment, unless such equipment is easily movable.

*16 Warehousing Facilities:	2 Points
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- (a) Sinks and drain boards shall be self-draining.
- (b) Fixed equipment and utensils and equipment too large to be cleaned in sink compartments shall be washed manually or cleaned through pressure spray methods.
- (c) For manual washing, rinsing and sanitizing of utensils and equipment at least a double sink shall be provided.
- (d) Drain boards or easily movable dish tables of adequate size shall be provided for proper handling of soiled utensils prior to washing and for cleaned

utensils following sanitizing and shall be located so as not to interfere with the proper use of the dishwashing facilities.

*17 Accurate Thermometers and Chemical Test Kits Provided	1 Point
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- (a) When hot water is used for sanitizing a numerically scaled indicating thermometer convenient to the sink for frequent checks of water temperature shall be provided and used,
- (b) When chemical sanitizers are used a test kit or other device that measures the parts per million concentration of the solution shall be available.

*20 Sanitation Rinse:	4 Points
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- (a) Tableware shall be washed, rinsed and sanitized after each use,
- (b) To prevent cross-contamination, kitchen-ware and food-contact surfaces of equipment shall be washed, rinsed and sanitized *after* each use and following any interruption of operations during which time contamination may have occurred.
- (c) The food-contact surfaces of all equipment and utensils shall be sanitized by:
 - (i) immersion for at least one-half minute in clean, hot water at a temperature of at least 75⁰C; or,
 - (ii) immersion for at least one minute in a clean solution containing at least 50 parts per million of available chlorine as a hypochlorite and a temperature of at least 25⁰C,
 - (iii) immersion for at least **one** minute in a clean solution containing at least 12.5 PPM of available iodine and having a potential hazard not higher than **5.0** and a temperature of at least 25⁰C
 - (iv) immersion in a clean solution containing any other chemical sanitizing agent that will provide the equivalent bactericidal effect of a solution containing at least 50 ppm of available chlorine as a hypochlorite at a temperature of at least 25⁰C for one minute,
 - (v) rinsing, spraying or swabbing with a chemical sanitizing solution of at least 100 ppm of available chlorine as a hypochlorite at a temperature of at least 25⁰ C for one minute.

*27 Source: Sufficient Supply; Hot Cold Under Pressure	5 Points
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- (a) Sink compartments for manual cleaning and sanitizing shall be large enough to permit the accommodation of the equipment and utensils, and each compartment of the sink shall be supplied with hot and cold potable running water.
- (b) Enough potable water for the needs of the food service establishment shall be provided from a source constructed and operated according to the Public Health Laws.
- (c) All potable water not provided directly by pipe to the establishment shall be provided from a source constructed and operated according to the Public Health Laws.
- (d) Bottled and packaged potable water shall be obtained from a source that complies with all laws and shall be handled and stored in a way that protects it from contamination. *Bottled* and packaged potable water shall be dispensed from the original container.
- (e) Water under pressure at the *required* temperatures shall be provided to all fixtures and equipment that use water.
- (f) Each lavatory shall be provided with hot and cold water.
- (g) Suitable facilities including hot water and detergent or steam shall be provided and used for washing containers.

* 28 Sewage and Waste Disposal 4 Points
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- (a) All sewage, including liquid waste, shall be disposed of by a public sewage system or by a sewage disposal System constructed and operated according to law. **(Non-water-carried sewage disposal facilities are prohibited except as *permitted* by the regulatory authority in remote areas or because of special situations).**
- (b) Liquid waste from compacting or cleaning operations shall be disposed of as sewage.
- (c) A convenient handwashing facility shall be available for employee handwashing. The facility shall consist of, at least, warm running water, soap, and individual paper towels.

*30 Cross-connection, Back Siphonage, Backflow	5 Points
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- (a) There shall be no cross-contamination between the potable water supply and any nonpotable or questionable water supply nor any source of pollution through which potable water supply might become contaminated.
- (b) The piping of any nonpotable water system shall be durably identified so that it is readily distinguishable from piping that carries potable water.
- (c) The potable water system shall be installed to preclude the possibility of backflow. Devices shall be installed to protect against backflow and backsiphonage at all fixtures and equipment where air gap at least twice diameter of water supply inlet and the fixtures flood level rim. A hose shall not be attached to a faucet unless a backflow prevention device is installed.
- (d) Except for properly trapped open sinks, there shall be no direct connection between the sewage system and any drains originating from equipment in which food, portable equipment, or utensils are placed.

TOILET AND HANDWASHING FACILITIES

<p>*31 Number, Convenient, Accessible, Designed, Installed</p>	<p>4 Points</p>
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- (a) Toilet facilities shall be installed according to Public Health Law, shall be number required by law, shall be conveniently located, and shall be accessible to employees at all times.
- (b) Toilets and urinals shall be designed to be easily cleanable.

INSECT, RODENT, ANIMAL CONTROL

<p>*35 Presence of Insects/Rodents; Outer Openings Protected; No Animals</p>	<p>4 Points</p>
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- (a) *Garbage* or refuse storage rooms shall be insect-proof and rodent-proof and shall be large enough to store the garbage and refuse containers that accumulate.
- (b) Effective measures intended to minimize the presence of rodents, flies, cockroaches and other insects on the premises shall be utilized. The premises shall be kept in such condition as to prevent the harborage or feeding of insects or rodents.
- (c) Openings to the outside shall be *effectively* protected against the entrance of rodents. Outside openings shall be protected against the entrance of insects by tight-fitting, self-closing doors, closed windows, screening, controlled air currents, or other means. Screen doors shall be self-closing and screens for windows, doors, skylights, transoms, intake and exhaust air ducts, and other openings to the outside shall be tight-fitting and *free* of breaks. *Screening material* shall not be less than 16 mesh to the inch.

OTHER OPERATIONS

*41 Toxic Items: Necessary; Properly Stored, 5 Points Labelled, Used

- (a) There shall be present in food service establishments only those poisonous or toxic materials necessary for maintaining the establishment, cleaning and sanitizing equipment and utensils, and *controlling* insects and rodents.
- (b) Containers of poisonous or toxic materials shall be prominently and *distinctly* labeled for easy identification of contents.
- (c) Bactericides, cleaning compounds or other compounds *intended* for use on food-contact surfaces shall not be used in a way that leaves a toxic residue on such surface or that constitutes a hazard to employees or other persons.
- (d) Personal medications shall not be stored in food storage, preparation or service areas.
- (e) First-aid supplies shall be stored in a way that prevents them from contaminating food and food contact surfaces.