



# USPH CHECKLIST FOR HEALTH INSPECTIONS IN FOOD AREAS

## PREPARING THE FOOD DEPARTMENT FOR A HEALTH INSPECTION

### ITEMS TO LOOK FOR ON A DAILY BASIS

1. Drippings of condensation within refrigerators
2. Use of outdated fresh milk in open containers
3. Improper dispensing of fresh and cold milk, both hot and cold. There must be not dispensing of milk through intermediate containers for drinking purposes, or dipping from pots or other containers
4. Leaking, rusty or swollen cans of food. All such cans should be discarded
5. Condensation Drippings from non-insulated overhead pipes in deck heads
6. Condensation Drippings from exhaust hoods
7. Soft, chipped, blistered or peeling paint from deck heads, bulkheads or equipment
8. Storage of dirty fruit, produce or other containers of food within food preparation areas including the main galley
9. Storage of display items including ice, not intended for human consumption, in the same refrigerator or other area with food.
10. Intermingling of food and clean utensil operations with soiled utensil operations at the waiter service stations
11. Hand contact with food, drink, ice or the surface of containers which come into contact with food
12. Splashing of food contact or storage surfaces during cleanup operations
13. Potential contamination of food due to perspiration of food handlers caused by inadequate ventilation and/or exhaust systems
14. The use of Styrofoam in ice buckets and decanters
15. Uncovered food containers within refrigerators
16. The “nesting” or stacking of food containers in such manner that the food is exposed to contamination
17. The use of steel wool
18. Multiple uses of processed or manufactured containers designed for single use
19. Unclean, uncovered containers used for the storage of flour, sugar, seasoning, meats or other foods

20. Lighting fixtures not equipped with protective covers
21. Improper dispensing or storage of silverware and/ or plastic eating utensils
22. Improper dispensing of ice cream (no dipper well)
23. Improper serving of butter patties on dining room tables. Butter must be kept cold by placing the butter in suitable containers with crushed ice. Butter placed in containers on tables, and not consumed, should be used for cooking purposes only and not reserved unless commercially wrapped butter patties are used
24. Improper storage of food in the galley, refrigerated spaces, and dry stored rooms
25. All food must be stored a minimum of 6 inches off any deck and preferably 12 inches
26. The use of reconstituted milk for drinking purposes in the absence of approved equipment specifically designed for reconstituting milk
27. The filling of water glasses or pitchers for dining room service in an unclean area
28. The placement of knives within sheaths which are not easily cleanable or clean
29. The improper dispensing of juices. Juices should be dispensed from original containers or from juice dispensers. Juices must not be dipped from pots or other containers
30. Storage or arrangement of flowers and plants in food preparation, storage or serving areas
31. Food or utensils subject to splash due to improper cleaning operations
32. Food not properly wrapped or covered during storage
33. High acid foods or beverages stored or transported in containers or piping coated with toxic metals and / or metallic salts such as copper, antimony, cadmium, lead or zinc
34. Cloths and sponges that have been used to clean potentially contaminated surfaces used to clean food contact surfaces
35. Hand contact with food contact surfaces of clean utensils and equipment used for the preparation, serving and / or storage of potentially hazardous foods
36. If the same meat grinding equipment must be used for grinding beef and raw pork, the equipment should be thoroughly cleaned and sanitized between the two operations
37. The re-use of single service food containers or utensils