



**DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT**

1555 N. 17<sup>th</sup> Avenue  
Greeley, CO 80631

Web: <http://www.weldhealth.org>



**Public Health**  
Prevent. Promote. Protect.

**Health Administration  
Vital Records**  
Tele: 970.304.6410  
Fax: 970.304.6412

**Public Health & Clinical  
Services**  
Tele: 970.304.6420  
Fax: 970.304.6416

**Environmental Health  
Services**  
Tele: 970.304.6415  
Fax: 970.304.6411

**Communication,  
Education & Planning**  
Tele: 970.304.6470  
Fax: 970.304.6452

**Emergency Preparedness  
& Response**  
Tele: 970.304.6420  
Fax: 970.304.6469

Our vision: *Together with the communities we serve, we are working to make Weld County the healthiest place to live, learn, work and play.*

**Food Service Self-Inspection Form**

*A yes response to all the items below will help ensure a positive inspection. **\*\* Denotes Critical Items***

**Personal Hygiene**

\*\*Are employees eating, drinking or smoking away from food preparation or dishwashing areas?

Yes      No

\*\*Are food handlers washing hands routinely and at correct times?

Yes      No

\*\*Are employees with illnesses, cuts and infection, restricted from handling food and clean dishes and utensils?

Yes      No

\*\*Employees involved in food preparation are NOT wearing jewelry on their hands, wrists, or forearms?

Yes      No

**Food Preparation**

\*\*Is potentially hazardous food held below 41° F. or above 135° F.?

Yes      No

\*\*Are all fruits and vegetables washed prior to service or prep?

Yes      No

\*\*Is potentially hazardous food cooled uncovered from 135° to 70° F within 2 hours, and from 70° to 41° F within 4 hours, under refrigeration in shallow trays, or in an ice bath?

Yes      No

\*\*Is potentially hazardous food reheated rapidly to 165° F within 2 hours before being placed into hot holding units?

Yes      No

\*\*Is a metal-stemmed food probe thermometer with a range of 0° to 220° F. provided and used to monitor food temperatures?

Yes      No

\*\*Is raw meat that is waiting processing prevented from being held at room temperature for long periods of time?

Yes      No

\*\*Are cutting boards that are used to prepare raw meats cleaned and sanitized before being used to prepare ready-to-eat foods?

Yes      No

Is potentially hazardous food properly thawed: under cold running water, under refrigeration, or as part of the cooking process?

Yes      No

Are food preparation sinks cleaned and sanitized before use?

Yes      No

Are kitchen wiping cloths stored in a sanitizing solution between uses?

Yes      No

Are utensil handles stored out of the food product?

Yes      No

\*\*Are minimum internal temperatures being met and checked frequently?

Yes      No

**Refrigerated Storage**

\*\*Are all refrigeration units maintaining food items at 41° F or below?

Yes      No

Is raw meat stored below other food?

Yes      No

Are thermometers conspicuously placed in the warmest part of cooling units (i.e. near door)?

Yes      No

Is food covered after the cooling process?

Yes      No

Are freezers maintaining food items frozen?

Yes      No

Is food stored out from under unprotected condensation/sewer lines?

Yes      No

## Dry Storage

\*\*There is NO evidence of pests or rodents?

Yes      No

\*\*Is food stored separately from personal items, cleaning and maintenance supplies?

Yes      No

Is all food and single-service items stored at least 6 inches off the floor?

Yes      No

\*\*Are dented cans separated for return or disposed of ?

Yes      No

Are food storage shelves clean and in good repair?

Yes      No

## Utensil Washing

\*\*Are utensils washed in hot, soapy water, rinsed in clear water, and sanitized for one minute with a 50-200 ppm chlorine or a 150-400 ppm quaternary ammonium solution?

Yes      No

\*\*Do hot water sanitizing machines have a final rinse of 180° F?

Yes      No

\*\*Do chemical sanitizing machines provide: 50 ppm -200 ppm chlorine?

Yes      No

Is tableware presoaked before washing?

Yes      No

Are all utensils air dried and stored properly?

Yes      No

Are test kits provided and used daily or more frequently for monitoring the concentration of sanitizers?

Yes      No

Is the wash, rinse and sanitizer water kept clean?

Yes      No

## General Cleaning

Are food contact surfaces cleaned and sanitized after each use?

Yes      No

Are the gaskets and interiors of refrigerators free of debris?

Yes      No

Are the slicer and can opener blades free of food debris and metal shavings?

Yes      No

Are walls and ceilings clean, painted and free of holes?

Yes      No

Are floors in good repair and free of dirt, moisture and food debris?

Yes      No

Are outside garbage container lids closed?

Yes      No

Is the receiving and garbage storage area clean?

Yes      No

## Miscellaneous

\*\*Are all handsinks easily accessible for washing hands?

Yes      No

\*\*Are all handsinks equipped with soap and single-use towels dispensed?

Yes      No

\*\*Do all handsinks have hot and cold running water available for washing hands?

Yes      No

Are all plumbing fixtures in the facility working properly, without leaking?

Yes      No

\*\*Are toxic chemicals labeled correctly and stored separately from food, equipment and utensils?

Yes      No

Are dining area wiping cloths stored in a sanitizing solution between uses?

Yes      No

Are clean linens stored on clean, dry surfaces?

Yes      No

Are all lights in kitchen areas shielded or have shatter proof bulbs ?

Yes      No

\*\*Are all food prep and dishwashing sinks indirectly drained to provide an air gap to prevent backflow?

Yes      No

Are all freezers and refrigeration units commercial grade?

Yes      No

\*\*Is bare hand contact being prevented through the use of gloves, utensils, deli tissues, etc?

Yes      No

**\*\* Denotes Critical Items**