

This Self-Inspection form is based on the Illinois Food Code. Violations marked "In" are food safety practices that are in compliance with the Code. Mark "In" when you can answer "yes" to the statement. Violations marked "Out" are food safety practices that are not in compliance with the Code. Mark "Out" when you would answer "no" to the statement. Violations marked "N/A" are those that do not apply to the establishment (example: the establishment does not serve raw or undercooked foods)

Date of Self-Inspection:

Name of Person Completing Assessment:

Number of Violations Marked "Out" of Compliance:



Public Health
Prevent. Promote. Protect.
 Peoria City/County
 Health Department

Food Safety Self-Inspection

Risk Factor	In	Out	N/A	Corrective Action Taken (required for all violations marked "out" of compliance)
Supervision				
1. Person in Charge (PIC) is Present				
2. PIC is a Certified Food Protection Manager (Cat I and II Establishments)				
Employee Health				
3. PIC can list reportable symptoms and diseases				
3. Employees are aware of reportable symptoms and diseases				
4. No ill employees are observed (proper restriction and exclusion)				
5. Clean Up Procedures for Vomit & Diarrhea are On-Site and Easily Accessible				
Good Hygienic Practices				
6. Employees are ONLY observed drinking from closed beverage containers that are stored on non-food contact surfaces, separate from exposed food, clean equipment, and unwrapped single-service articles.				
7. No food employees are observed with persistent sneezing, coughing, or runny nose				
Preventing Contamination by Hands				
8. Employees are observed properly washing hands: a) hands are ONLY washed in designated handwashing sinks b) hands are washed for at least 20 seconds with warm water and soap c) paper towels are provided and used as a barrier to turn off the faucet after washing hands d) hands are washed as often as required; after touching skin, hair, or contaminated objects, after using the restroom, before applying gloves, in between applying gloves if changing tasks, all other times as required.				
9. Employees are not observed using bare hand contact with ANY read-to-eat foods (bread, chips, salad, lunchmeat, etc.)				
10. ALL handwashing sinks are accessible at ALL times and used for handwashing ONLY				
10. ALL handwashing sinks are stocked with hot and cold water under pressure, soap, paper towels, and a waste bin				
10. All handwashing sinks have signs informing employees that hands must be washed				
Approved Source				
11. All food products were supplied by an approved food source (NO foods prepared in home kitchens)				
12. Foods received at proper temperatures (41 degrees or less, or 135 degrees F or above)				
13. Foods do not show signs of mold; severely dented cans are stored in a designated location to be returned or discarded				

Risk Factor	In	Out	N/A	Corrective Action Taken (required for all violations marked "out" of compliance)
14. If establishment serves seafood, shellstock tags are maintained on site for 90 days				
Protection from Contamination				
15. Raw animal foods (including eggs) are not stored above ANY ready-to-eat foods				
15. All foods have a protective covering or lid during storage				
16. All food contact surfaces are clean to sight and touch				
16. Proper sanitizer concentration is tested and available in buckets, three compartment sink, and/or dish machine				
17. After being served or sold to a consumer, food is not re-served				

Time/Temperature Control for Safety Foods (TCS Food)	In	Out	N/A	
18. All TCS foods cooked to proper temperature				
a) raw eggs prepared for immediate service cooked to 145 degrees F for 15 seconds				

b) fish, meat, game animals and raw eggs not for immediate service cooked to 155 degrees F for 15 seconds				
e) poultry, stuffed fish/meat/poultry/pasta cooked to 165 degrees F for 15 seconds				
g) whole-muscle intact beef steaks cooked to 145 degrees F on top and bottom				
h) raw animal foods rotated, stirred, covered, and heated to 165 degrees F in microwave. Food stands for 2 minutes after cooking.				
i) all other raw animal foods cooked to 145 degrees F for 15 seconds				
19. Proper reheating procedures for hot holding				
a) TCS food that is cooked and cooled on premises is rapidly reheated within 2 hours to 165 degrees F or above for 15 seconds				
b) food reheated to 165 degrees F or above in microwave for hot holding				
c) commercially processed, RTE food reheated to 135 degrees F or above for hot holding (example: cheese sauce from a can)				
20. Proper cooling time and temperature				
a) cooked TCS foods cooled from 135 degrees F to 70 degrees F within 2 hours and from 70 degrees to 41 degrees F or below in four hours				
b) TCS foods prepared from ambient temperature and/or pre-chilled ingredients cooled to 41 degrees F or below in 4 hours				
21. Proper hot holding temperatures				
a) TCS foods maintained at 135 degrees F or above, except during preparation, cooking, or cooling, or when time is used as a public health control				
22. Proper cold holding temperatures				
a) TCS foods maintained at 41 degrees F or below, except during preparation, cooking, cooling, or when time is used as a public health control				
23. Proper date marking and disposition				
a) date marking is on ready to eat, TCS food prepared on-site or opened commercial container held for more than 24 hours				

Risk Factor	In	Out	N/A	Corrective Action Taken (required for all violations marked "out" of compliance)
b) ready to eat, TCS foods prepared on-site or opened commercial container held at 41 degrees F for 7 days discarded by end of seventh day.				
24. If Time as a Public Health Control is used, procedures and records are available on-site				
25. A consumer advisory is provided for raw and undercooked animal foods in the form of a reminder and disclosure, at the point of sale for the customer				
26. If serving a highly susceptible population, only pasteurized foods and beverages are used and offered				
Chemical				
27. If food additives are used, they are only those that are approved and used properly				
28. Toxic substances are properly identified, stored, and used a) poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified with labels and stored away from food and food contact surfaces.				
29. If juice is packaged in establishment, it is treated under a HACCP plan to reduce pathogens or labeled as specified in the Food Code				
Good Retail Practices (GRPs)				
30. If serving highly susceptible population, pasteurized eggs are used				
31. Water and ice are from an approved source				
32. If specialized processing methods are used, a variance has been obtained				
33. Adequate equipment is available for proper cooling				
34. Plant food is properly cooked to 135 degrees F for hot holding				
35. Foods are thawed in ONLY one of three ways; under refrigeration, under cold, running water, or in the microwave/oven as part of the cooking process.				
36. Thermometers are provided to measure temperatures of foods and are calibrated as often as necessary to maintain accuracy				
37. All foods removed from original container whose identify could be mistaken are properly labeled (example: flour, sugar, salt)				
38. Insects, rodents, and animals are not present in the establishment				
39. Contamination of foods is prevented by sneeze guards, elevating foods 6" off the ground, etc.				
40. Employee aprons, clothing, etc. are clean				
41. All wiping cloths are either stored in sanitizer solution or stored clean and dry (not on counters!)				
42. Fruits and vegetables are only washed in approved rinse aids				
43. Utensils are stored with the handle extended out of the product, clean and dry, in 135 degree water, or in a way that prevents contamination of the food contact surface				

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44. Utensils, equipment, and linens are properly stored, dried, and handled				
45. Single-use/single-service articles are stored off of the ground and are not reused				
46. Slash-resistant and cloth gloves are used properly				
47. Food and non-food contact surfaces are smooth, nonabsorbent, and easily cleanable				
48. Warewashing facilities are installed and working properly; test strips are provided on-site to measure the concentration of sanitizer				
49. Non-food contact surfaces are clean to sight and touch				
50. Hot and cold water under pressure is available (at least 100 degrees F in handwashing sinks, 110 degrees F in warewashing sink, and 180 degrees F in heat sanitizing dish machines)				
51. Plumbing is in good repair and backflow prevention devices are installed as necessary				
52. Sewage and waste water is being disposed of properly (in a mop sink)				
53. Toilet facilities are clean and in good repair				
54. Garbage is disposed of routinely and area around dumpsters is clean; lids closed				
55. Physical facilities are maintained and clean (floors, walls, ceilings, etc.)				
56. Ventilation is present where required, lights are not burnt out, areas are designated for employee personal belongings				
57. All food employees have food handler training; proof of training kept on-site and made available during inspections				
58. All Certified Food Protection Managers at Category I restaurants have proof of Allergen Training kept on-site and made available during inspections				
Notes: <div style="text-align: right;">  </div>				
<i>Visit our website at www.pcchd.org for additional food safety guidance and forms, call us at 309-679-6161, or email general questions to EnvironmentalHealth@peoriacounty.org</i>				