

FY 2018 Critical Deficiency Evaluation

Unit Number	Manager	Date	Time		
FRONT LINE		Y=Yes N=No		Y	N
Beverage Stations	<ul style="list-style-type: none"> ★Lid on beverage bar ice bin ★Drink nozzles, tea nozzles clean ★Inside of ice chute clean/no mold 			<input type="checkbox"/>	<input type="checkbox"/>
Front line cooler	<ul style="list-style-type: none"> ★Product temperature ≤41° (PHF) ★PHF products not out of date (within shelf-life) 			<input type="checkbox"/>	<input type="checkbox"/>
Dipper Well/Shake Station	<ul style="list-style-type: none"> ★Ice Cream Scoop is stored properly ★Spindle clean, water cup procedures followed 			<input type="checkbox"/>	<input type="checkbox"/>
Drive-Thru	<ul style="list-style-type: none"> ★No unapproved utensils/cups being used to scoop ice ★Approved ice scoop stored in sanitary manner, not damaged ★Interior ice bin clean at drive thru 			<input type="checkbox"/>	<input type="checkbox"/>
BACK LINE		Y=Yes N=No		Y	N
Frozen Meat Bin	★Product hard frozen			<input type="checkbox"/>	<input type="checkbox"/>
Hot Holding	★Temperature ≥135°F (PHF)			<input type="checkbox"/>	<input type="checkbox"/>
Reach-in Coolers	★Product temperature ≤ 41°F (PHF)			<input type="checkbox"/>	<input type="checkbox"/>
Reach-in Freezers	★Product hard frozen			<input type="checkbox"/>	<input type="checkbox"/>
Chicken Tenders Station	<ul style="list-style-type: none"> ★Egg wash temperature ≤ 41°F (PHF) ★Raw chicken temperature ≤ 41°F (PHF) 			<input type="checkbox"/>	<input type="checkbox"/>
GB/RB Hot Holding	★Beans, ground beef, steak, chicken ≥ 135°F			<input type="checkbox"/>	<input type="checkbox"/>
GB/RB Cold Holding	★Shredded cheese, fresh salsa ≤ 41°F (PHF)			<input type="checkbox"/>	<input type="checkbox"/>
Tempered/Prepped Foods	★PHF product used is in date / produce tagged 4 hrs.			<input type="checkbox"/>	<input type="checkbox"/>
BREAKFAST		Y=Yes N=No		Y	N
Breakfast Products – Temps	<ul style="list-style-type: none"> ★Cook temp of sausage ≥ 160; holding ≥ 135°F ★Cold holding ≤ 41°F (PHF) 			<input type="checkbox"/>	<input type="checkbox"/>
FRY STATION		Y=Yes N=No		Y	N
Fry Station	<ul style="list-style-type: none"> ★Minimum cook temperature achieved PHF Raw Products ★Product hold temperature/overshelf ≥135°F 			<input type="checkbox"/>	<input type="checkbox"/>
FOOD PREP/STORAGE		Y=Yes N=No		Y	N
Wash Sinks	★Sinks set-up properly when washing dishes(wash, rinse, and sanitize)			<input type="checkbox"/>	<input type="checkbox"/>
Hand Sinks	<ul style="list-style-type: none"> ★Hand sink is easily accessible and used only for hand washing ★Paper towels present ★Soap present 			<input type="checkbox"/>	<input type="checkbox"/>
Prep Sinks/Tables – Usage	<ul style="list-style-type: none"> ★Prepping food on table/sink properly cleaned/sanitized ★Prep sink used <u>only</u> for food prep 			<input type="checkbox"/>	<input type="checkbox"/>
Hand Washing/Hygiene	<ul style="list-style-type: none"> ★Hands washed when changing duties ★Hands washed between glove changes ★Proper hand washing- using soap, hot water, single use towel and washing for 20 seconds ★Ill Employees Excluded per Employee Illness Policy (Policy is available) 			<input type="checkbox"/>	<input type="checkbox"/>
Disposable Gloves/Band-aids	<ul style="list-style-type: none"> ★Disposable gloves worn when HANDLING RTE FOODS ★Disposable gloves and band aids present in unit ★Disposable gloves changed when contaminated ★If a Band-Aid is worn on a hand a disposable glove is also worn ★Complete Bodily Fluid Clean-up Kit/ Procedures present (disinfectant spray included) 			<input type="checkbox"/>	<input type="checkbox"/>
Smallwares	<ul style="list-style-type: none"> ★Utensils and pans stored clean ★Knives stored properly and clean, holder clean ★Knife blade in good repair -no cracks/ chips ★Cutting boards cleaned/stored properly ★Cambro pans in good condition, not cracked or chipped 			<input type="checkbox"/>	<input type="checkbox"/>

FOOD PREP/STORAGE CONT'D		Y=Yes N=No	Y	N
Produce Slicer/Dicer	★Equipment stored clean – no food debris or buildup ★Dicer block in good repair - no pieces missing ★Cutting blade in good repair – no chips in the cutting edge		<input type="checkbox"/>	<input type="checkbox"/>
Ice Machine	★Lid liner in good condition (no open cracks) ★Ice machine interior is clean and free of rust/mold ★Food items not stored in ice ★Scoop, ice buckets, used for ice only, clean and in good repair – no cracks/chips ★Approved scoop/bucket properly stored(not stacked)		<input type="checkbox"/>	<input type="checkbox"/>
REFRIGERATED STORAGE		Y=Yes N=No	Y	N
Walk-in Cooler	★Product temperature ≤41°F (PHF) ★Proper cooling procedures followed (<2" shallow pans/product depth) ★PHF product not out of date (within shelf-life)		<input type="checkbox"/>	<input type="checkbox"/>
FROZEN STORAGE		Y=Yes N=No	Y	N
Walk-in Freezer	★Product hard frozen ★ PHF product not out of date (within shelf-life)		<input type="checkbox"/>	<input type="checkbox"/>
CHARBROILER		Y=Yes N=No	Y	N
Raw Product Temps	★ Raw beef products achieve minimum temp of 160°F (PHF)		<input type="checkbox"/>	<input type="checkbox"/>
CharBroiler Condition	★Reverberator screen not burned through/no loose wires		<input type="checkbox"/>	<input type="checkbox"/>
GENERAL SANITATION		Y=Yes N=No	Y	N
Pests	★No Roaches/flies/rodents/pests evident		<input type="checkbox"/>	<input type="checkbox"/>
Chemicals	★No unapproved pesticides being used in the restaurant ★Chemicals labeled properly (spray bottles & sanitizer buckets) ★Chemicals not stored in containers that are used for food ★Chemicals not stored above or beside food/single serve items/Magnesol stored away from other chemicals ★Chemicals not stored at or above prep sink/clean side of 3-compartment sink		<input type="checkbox"/>	<input type="checkbox"/>
Sanitizer Availability & Usage	★Quat sanitizer concentration between 200-400 ppm ★Sanitizer available at backline and chicken station ★Food prep surfaces clean (no build –up/accumulation)		<input type="checkbox"/>	<input type="checkbox"/>
Contamination Hazards	★No adulterated product (physical hazard) ★No contamination from improper tong/scoop usage/ storage ★Tongs used to handle cooked meats ★Food products stored to prevent contamination		<input type="checkbox"/>	<input type="checkbox"/>
Employee Food/Drinks	★No employee food/drinks in work area		<input type="checkbox"/>	<input type="checkbox"/>
Facility Water Temperatures	★Hand washing sink/ restroom water temperature ≥100°F ★Dishwashing sink water temperature ≥120°F		<input type="checkbox"/>	<input type="checkbox"/>
QA Temperature Forms	★No more than 4 days incomplete in the last 30 day period ★No days missing in the last 30 day period ★A working thermometer in the unit to temp products		<input type="checkbox"/>	<input type="checkbox"/>
RESTROOMS		Y=Yes N=No	Y	N
Restrooms Supplies/Operation	★Soap present ★Paper towels/operating hand dryer present		<input type="checkbox"/>	<input type="checkbox"/>
Toilets/Fixtures Functional	★Functional toilet in the unit		<input type="checkbox"/>	<input type="checkbox"/>
CERTIFICATION		Y=Yes N=No	Y	N
Food Manager Certificate	★There is someone in the restaurant with a Manager's Certificate		<input type="checkbox"/>	<input type="checkbox"/>

COMMENTS/CORRECTIVE ACTION FOR ANY ITEM CHECKED NO: