Manager Training Agenda:
Session 6
Food Safety & OTP

Welcome: Expectations for Training and Food Safety Leadership

Complete Food Safety Pre-Shift Checklist/Food Safety Travel Path with Coach

 *Discussion on Prioritizing, Delegating and Coaching on Food Safety opportunities identified on Checklist

 *Now and Future Actions identified

Review of McDonald's Food Safety Book (Beef Integrity)

 *Completing Daily Food Safety Checklist Instruction

 *Start Up, Time Control & Temping Procedures, Breakfast and Lunch Completion

2019 Unannounced Food Safety Visits:

 *What to know, expect

 *How to run shifts with Food Safety as your #1 priority: Coaching your way to Food Safety Success

 *The BIG 6

 *Managing Food Safety through People, Equipment and Product

 *Complete Daily Food Safety Audit Walk-Thru

 *Handwashing Demo, Towel Buckets 101 and Wash & Sanitizing Equipment Routines

Food Safety Standards and Exceling in Food Quality = PROFIT

Taste of Quality: Big Mac

Review, Q & A and Next Steps

GBS Food Safety Exam

Food Safety

Objective | To always serve safe food to our Customers

Core minimums
Crew executes tasks, Shift Manager monitors tasks, General Manager verifies system is working

General Manager •
Crew •

Product flow

Building and equipment in good repair

Broken tiles, floor areas with low grout levels, etc.

Potable water supply available

Approved water filters in place and changed at the correct frequency

Good health and personal hygiene

Especially handwashing and good health. Sick employees not working in the restaurant. Employees not wearing fingernail polish, or jewelry.

Clean and sanitize building interior, equipment and restaurant surfaces

At correct frequency according to O&T and food safety

Ensure that pest management program is in place and working effectively

Including keeping all areas of the restaurant including the coral area free from a pest infestation

Achieve and ensure temperature minimums and time controls

According to McDonald's food safety standards

Receive food

Ensure all food, paper and chemicals are from approved sources

Frozen products (beef, pork, chicken and fish) at 0°F or colder; Refrigerated products at or below 40°F

Store food

FROZEN
Air temperature at or below 0°F (walk-in freezer) and frozen product solidly frozen (Other freezers)

REFRIGERATED STORAGE
Product temperature below 40°F

SHELF-LIVES
All primary and secondary shelf lives adhered to

STORAGE
Store according to standard (first in first out (FIFO), off the floor, away from walls, covered, etc.)

Prepare food

Adhere to secondary shelf life procedures for all refrigerated products held at room temperature
Proper glove and utensil usage

Cook food

CHICKEN
Cook to 165°F or above

BEEF
Frozen cooked to 155°F or above

Fresh Beef cooked to 175°F or above

FISH
Cooked to 155°F or above

SHELL EGG PRODUCTS
Cooked to 155°F and until the yolk is gelled and not runny

BREAKFAST SAUSAGE or STEAK
Cooked to 155°F or above

Hold food

Cooked foods held at or 140°F (UHC, marinators, and hot holding units) within holding time
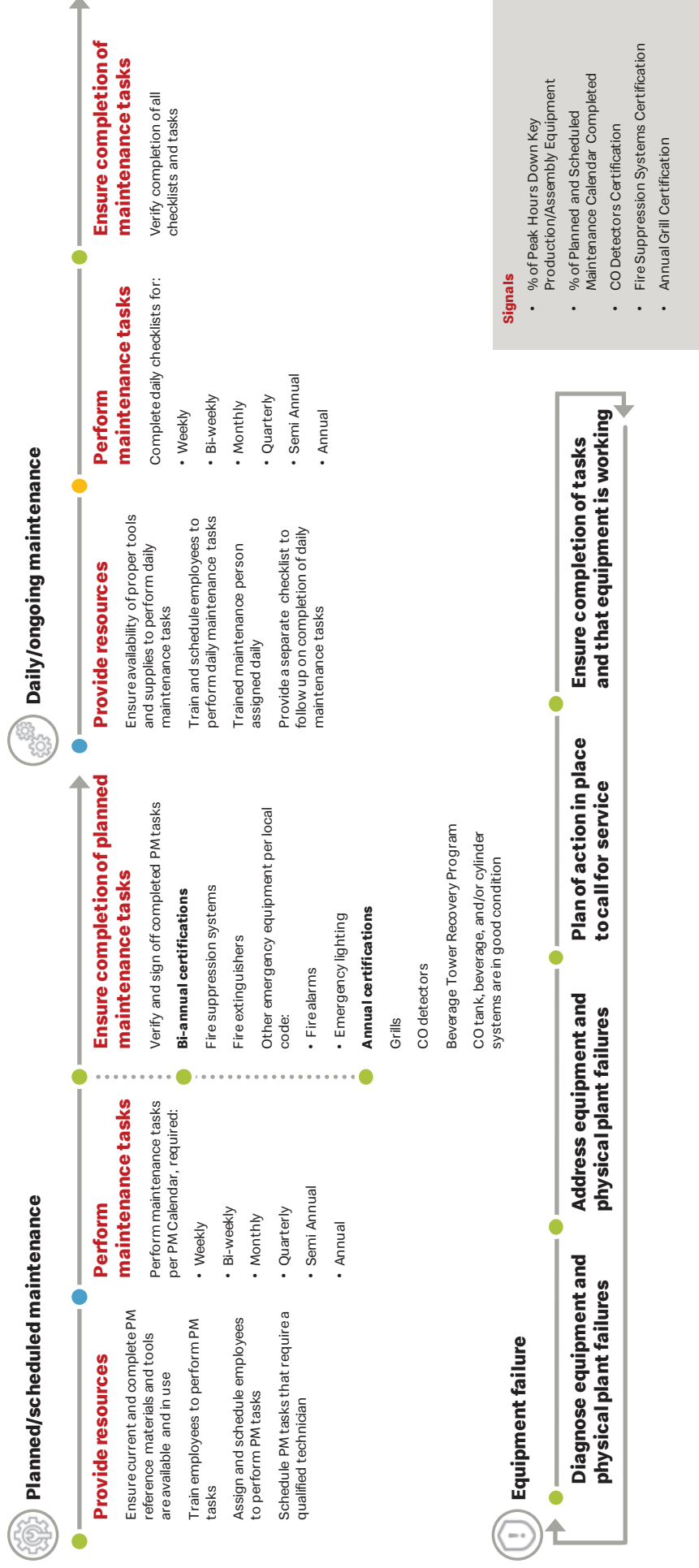

Signals

- Lack of prompts for hourly hand washing
- Sick employees and poor personal hygiene
- Incomplete Daily Food Safety checklists
- Incomplete pyrometer kit/Pyrometer not working
- Product out of code
- Unclean utensils, equipment and building
- Health inspection violations, Food Safety customer complaints, Food Safety Verifications or Brand Standard Visits
- Pest infestation, signs of broken equipment, facility sanitation issues
- Water filters out of date

Planned & Daily Maintenance

Objective | Ongoing care and maintenance of equipment improving quality, service, and cleanliness, that minimizes downtime, reduces operating costs, ensures food/employee safety, and extends the life of equipment

Legend:
- General Manager
- Crew
- Department Manager

Planned/scheduled maintenance

Provide resources
Ensure current and complete PM reference materials and tools are available and in use

Train employees to perform PM tasks

Assign and schedule employees to perform PM tasks

Schedule PM tasks that require a qualified technician

Perform maintenance tasks
Perform maintenance tasks per PM Calendar, required:
- Weekly
- Bi-weekly
- Monthly
- Quarterly
- Semi Annual
- Annual

Ensure completion of planned maintenance tasks
Verify and sign off completed PM tasks

Bi-annual certifications
Fire suppression systems
Fire extinguishers
Other emergency equipment per local code:
- Fire alarms
- Emergency lighting

Annual certifications
Grills
CO detectors
Beverage Tower Recovery Program
CO tank, beverage, and/or cylinder systems are in good condition

Daily/ongoing maintenance

Provide resources
Ensure availability of proper tools and supplies to perform daily maintenance tasks

Train and schedule employees to perform daily maintenance tasks

Trained maintenance person assigned daily

Provide a separate checklist to follow up on completion of daily maintenance tasks

Perform maintenance tasks
Complete daily checklists for:
- Weekly
- Bi-weekly
- Monthly
- Quarterly
- Semi Annual
- Annual

Ensure completion of maintenance tasks
Verify completion of all checklists and tasks

Equipment failure

Diagnose equipment and physical plant failures

Address equipment and physical plant failures

Plan of action in place to call for service

Ensure completion of tasks and that equipment is working

Signals
- % of Peak Hours Down Key Production/Assembly Equipment
- % of Planned and Scheduled Maintenance Calendar Completed
- CO Detectors Certification
- Fire Suppression Systems Certification
- Annual Grill Certification

FRESH BEEF

FOODSAFETY
Version 19

BOOKLET

This booklet helps you serve safe food, meet McDonald's quality standards and Health Department requirements.

The McDonald's Food Safety Booklet

Months:

_____ – _____

Store # or Location:

_____

Fresh Beef

Version 19

November

2021

Contents

NEW

- Updated Checking Sanitizer Concentration with a Test Strip – Page 3

- Updated Time Control Procedures for Holding Refrigerated Foods – Page 6

- Updated Testing Internal Temperatures of Sausage and Steak Patties – Page 7

- Updated Testing Internal Temperatures of Beef Patties – Pages 9-10

Directions for Completing the Daily Food Safety Checklist

The *Daily Food Safety Checklist* is a tool for verifying your restaurant's compliance with the most important food safety temperatures, standards, and procedures and for meeting health department requirements. The completed checklist must be kept for at least 60 days. Keep in mind that the checklist is only the minimum requirement. Under no circumstance should food be served if it does not meet food safety standards. Managers and crew members must be trained to recognize food safety risks throughout the day and take immediate and appropriate corrective action.

People Responsible for Completing

The kitchen manager, or another person who has been trained and verified to complete the checklist, must sign their name for each section they complete.

The General Manager must review and verify that the *Daily Food Safety Checklist* has been completed and then sign the checklist.

Completing Each Section of the Daily Food Safety Checklist

The *Daily Food Safety Checklist* must be used throughout the day because it has specific procedures for testing start-up, breakfast and regular menu products. Start-up should be completed as early in the day as possible. Note that probed food is acceptable to serve to customers if the pyrometer probe has been sanitized before use.

- Breakfast menu internal temperature checks after cooking sausage, breakfast steak, round eggs and McChicken or other breakfast chicken (if being served during breakfast) must be completed before the peak and no later than one hour after the start of breakfast menu operations.
- Regular menu internal temperature checks after cooking beef patties, fish and chicken products must be completed before the peak and no later than one hour after transition from breakfast to regular menu operations.
- Internal temperature checks for all day breakfast (if applicable) products (sausage patties and round eggs) must be completed before the peak and no later than 1 hour after the start of regular menu operations. Temperature checks must be done if:
  - Cooking sausage patties on a different grill platen than during breakfast operations
  - Cooking round eggs in the cold zone for 2-platen grills or
  - Cooking round eggs on the egg cooker that was not used during breakfast operations
- Make sure the pyrometer is working properly.
- Sanitize the pyrometer either by wiping it with a clean, sanitizer-soaked towel or by dipping the tip in a cup filled with Kay-5 Sanitizer solution for at least one minute. Discard the used towel into the soiled towel bucket after use.
- Use test strips to make sure sanitizer solutions are at their correct concentration so they are effective. Refer to the *Planned and Daily Maintenance* chapter of the O&T for specific instructions on checking and maintaining appropriate sanitizer solutions.

Testing Internal Temperatures and Establishing Run Size

Every day, internal temperature checks must be completed for each product cooked on each section of the grill for all grill platens in operation. Since each product cooked on each section or platen of the grill uses a different cooking time setting and often a different gap setting, each product cooked on each grill section must receive an internal temperature check to verify proper cooking. For example, if 10:1 and fresh beef patties are all cooked on a platen of the grill, an internal temperature check must be completed on a full run of both types of patties on that platen.

For fried products, (chicken and fish) internal temperature checks must be completed for each type of product. Check each type of product in a different fryer vat so that different vats are checked.

Internal temperature checks must always be completed on a full run of product. A full run is defined as the largest number of patties, portions, or round eggs the restaurant will cook during the day for a particular product on any grill platen, fryer vat or egg cooker or cold zone if used for round eggs. A restaurant is allowed to establish a full run that is less than the maximum run size. For example, the maximum run size for fresh beef patties is three. If a restaurant establishes two fresh beef patties as their full run size then the restaurant must cook two fresh beef patties when they conduct their daily internal temperature checks on fresh beef patties. Once the restaurant's full run size has been verified, it cannot be exceeded when cooking beef patties during that day unless another verification is completed.

A full run size of three fresh beef and eight 10:1 beef patties is the maximum number of beef patties that can be cooked on one platen. No restaurant is allowed to use a full run size that is greater than the maximum number (three fresh beef patties and eight 10:1 beef patties). Many restaurants will need to continue to utilize the maximum number of patties as their full run size due to higher volumes.

If operational changes require an increase in full run size, an internal temperature check must be completed on this new full run size on all platens where the product is being cooked to verify proper cooking before serving product from new full run size.

If a full run is established that is less than the maximum run size, the following must occur:

- Crew need to be notified of the restaurant established verified full run size number.
- A system must be in place to ensure clear verbal and visual communication of the full run size is posted in the grill area and updated daily.
- Crew must be trained to follow the correct patty placement procedures.
- Guidelines and procedures are clearly defined with all managers.

Use Two People to Test Internal Temperatures

It takes two people to complete temperature checks on cooked products accurately; one to measure the temperatures of the product and one to record the temperatures.

If using a Digital Food Safety application with a Bluetooth enabled pyrometer, only one person is required to complete the temperature checks.

Taking Corrective Action

If any item on the *Daily Food Safety Checklist* is marked "no", or if internal temperatures of cooked beef, poultry, fish products, breakfast meats or round eggs do not meet the food safety standards, corrective action must be taken immediately. Additional follow up actions can be noted in the space provided on the checklist or use the corrective action table on the *Monthly Food Safety Procedures Verification* form if more space is required. Under no circumstances should food be served if it does not meet the food safety standards.

Completing Start-Up Section

Testing the Pyrometer

A pyrometer that is properly calibrated allows you to calibrate equipment and complete internal temperature checks on cooked products. Test the pyrometer each day before you begin any temperature measurements.

Procedure for Testing the Pyrometer

Action	Description
Fill cup with ice and water	Fill a hot or cold beverage cup with ice and then add cold water from drink tower up to the top of the ice.
Measure solution temperature with pyrometer	• Place the probe in the ice water and stir continuously until the temperature readout stabilizes. • The temperature readout should be within 32°F plus or minus 2°F. If not, have the pyrometer repaired, calibrated by the manufacturer, or replaced.

  Tip	Keep all probes in working order and make sure you always have a back-up pyrometer available.

Proper Disposable (Blue and Clear/White) Gloves Available at Required Stations

Blue disposable glove dispensers are stocked at grill and fryer stations.

Clear/white disposable gloves are stocked at the:

• Prep table

• Prep area
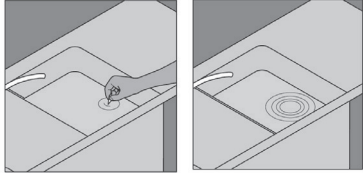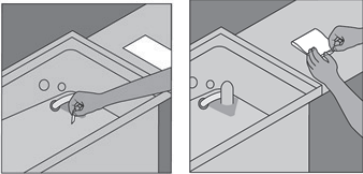
• Iced and Sweet Tea prep area

Clean Towel Buckets Contain Sanitizer Solution at Correct Concentration Per Test Strip

Check to make sure that the buckets of clean towels were prepared with sanitizer solution at the correct concentration per test strip. Throughout the day, every 2 hours at a minimum, check the solution in the clean towel buckets to make sure that it is still clean and contains active sanitizer. Food particles falling into the clean bucket or a soiled towel placed into the clean towel bucket can cause the sanitizer concentration to drop rapidly. Discard the sanitizer solution and replace it with fresh solution if it appears dirty, falls below 50 ppm concentration, or whenever a new load of towels is added to the bucket.

Clean towel buckets must contain at least 50 ppm of chlorine (Kay-5 Sanitizer/Cleaner should be used) when measured with the proper sanitizer test strip.

If the sanitizer concentration is lower than 50 ppm of chlorine, the solution should also be discarded and replaced with fresh sanitizer solution. KAY-5 Sanitizer and KAY Sink Pak Sanitizer should be used according to the label directions.

Checking Sanitizer Concentration with a Test Strip

| Action	Description
Test strips available	Make sure enough strips are available.
Select proper type of test strip	Determine what type of sanitizer is being used and select the appropriate test strip. Test strips to check KAY-5 Sanitizer and KAY Sink Sanitizer (chlorine) come in a vial. Test strips to check KAY SolidSense Sanitizer (QUAT) come on a roll.
Check sanitizer solution temperature	After you prepare the third sink in the three-compartment sink with KAY SolidSense Sanitizer (QUAT) solution, check the sanitizer solution water temperature with a pyrometer. Take a small sample of the sanitizer solution from the third sink compartment; let cool to room temperature (65-75˚F); let foam dissipate before testing. Hot solutions may give false readings. After preparing the KAY-5 Sanitizer (Chlorine) solution for the clean towel buckets, check the sanitizer solution water temperature with a pyrometer; the sanitizer solution should be lukewarm (85-105˚F).
Place test strip in sanitizer solution	When using the QUAT test strip, dip the strip into the sanitizer solution for 10 seconds. Remove the strip from the water, but don't shake it. When using the chlorine strip, dip the strip into the sanitizer solution and remove immediately. Blot the chlorine test strip immediately with a paper towel. **Warewasher:** Run a wash cycle. Open door and remove rack. Dip the chlorine strip into the tank water solution, immediately blot on paper towel.
Compare strip to color chart	Hold the strip next to the color chart on the container of the test strips. Choose the color on the chart that most closely matches the color of the test strip. This color represents the measured concentration of your sanitizer solution. The minimum acceptable concentration for KAY-5 Sanitizer or Sink Sanitizer (chlorine solution) is 50 ppm. If the reading is less than 50 ppm, prepare a fresh solution and test again.

The minimum acceptable concentration for KAY SolidSense Sanitizer (QUAT) is 200 ppm. If the reading is less than 200 ppm, prepare a fresh solution and test again.

Required Supplies at Hand Sinks

The following supplies and equipment must be available and functioning at all hand wash sinks in the kitchen and all restrooms.
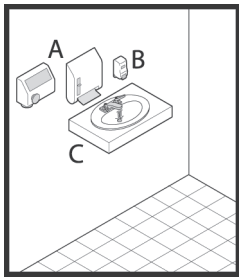
A. Hand dryers must be functioning or a supply of paper towels must be available at each hand wash sink.
B. Soap dispenser with Foaming Antibacterial Hand Soap (ABHS).
C. Warm running water. All hand-washing sinks must have warm running water at a temperature of at least 100°F. The water should be able to achieve this temperature within 1-2 minutes after turning on the water.

All Employees Appear Healthy (With No Symptoms of Illness)

It is the manager's responsibility to make sure that all crew members working in the restaurant appear healthy and are not suffering from any disease or contagious condition that can impact food safety. Sick crew members may pass their illness on to other crew members or customers. There is a potential risk that a sick crew member who prepares food could contaminate the food with the bacteria, virus or other microorganism that is causing the crew member's illness.

Employees who have or report the following symptoms of diarrhea, vomiting, jaundice, sore throat with fever or have a lesion containing pus such as a boil or infected wound that is open or draining (unless lesion is properly protected) should not be working in the restaurant.

Employees that report that they have an illness diagnosed by a health practitioner due to Norovirus, Salmonella (including nontyphoidal), Shigella, Shiga toxin producing E. Coli or Hepatitis A virus, Typhoid Fever (caused by Salmonella Typhi) or have been in close contact with someone at home or work that is ill with one of these foodborne pathogens should not be allowed to work in the restaurant. If this happens, call HR Consulting for advice on the proper steps to take. **HR consulting can be reached at 877-623-1955 (press 5).**

Iced and Sweet Tea Liners

Check that disposable liners are being used in all iced and sweet tea dispensers. Ensure that the liners are dated and being discarded each day and replaced with new liners. Tea being held in the dispenser also needs to be marked with its 8-hour holding time or secondary shelf life.

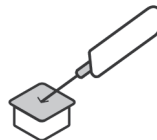## Testing Temperatures of Refrigerated Products

Measure refrigerated product temperatures to ensure that these products are being maintained at or below 40°F at all times during refrigerated storage. Measuring product temperatures is a more accurate way to assess refrigerated storage conditions than measuring air temperatures, because product temperatures do not fluctuate as much as air temperatures in a refrigerator.

Be sure to check the temperature of one product from each refrigerated unit that is being used in the restaurant. For each refrigerated unit, record the type of product checked and its measured internal temperature in the table provided on the checklist.

- To do the check, select a product that has been in the refrigerated unit overnight (or a minimum of 1 hour).
- Measure the product temperature by holding the tip of the pyrometer tightly between two packages or by folding the package around the tip of the pyrometer.
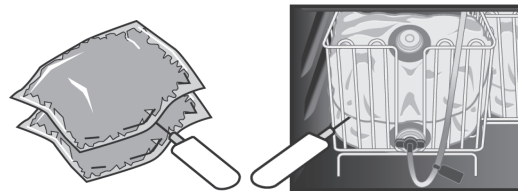
- Hold the pyrometer in place until the readout on the pyrometer stabilizes.
- It may be faster to actually probe the internal temperature of a food product directly, for example with a bag of lettuce or a sleeve of cheese. If this method is used, be sure to sanitize the pyrometer probe before measuring the temperature of the product.
- To make sure the cream dispenser is working properly, pour enough cream to cover the pyrometer's tip into a 12 oz. cup and measure the cream temperature using the pyrometer. Record the temperature in the *Daily Food Safety Checklist* and discard the product. Temperature must be at or below 40°F. If there is more than one cream dispenser, follow this procedure daily for all cream dispensers.
- If portion control products, such as creamers or salad dressing packets, are probed in the service area refrigerators or salad display case, discard the probed product as it can no longer be served to a customer.
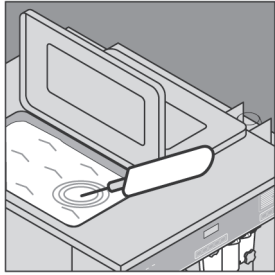
If the measured temperature of a food product in any refrigerated unit or mix reservoir is above 40°F, troubleshoot to find the cause of the problem and then take the appropriate corrective action.

Testing Shakes and Sundae Machine Mix Temperatures

All dairy mixes must be maintained at or below 40°F at all times during refrigerated storage.

Before you check mix temperatures in shake and soft-serve machines, make sure the mix has been in the machine hoppers or reservoirs for a minimum of 1 hour.

Action	Description
Test pyrometer	Test the pyrometer if it has not been tested previously during the day. The pyrometer is tested as part of completing the start-up section of the *Daily Food Safety Checklist*.
Sanitize probe	Wipe the pyrometer's probe clean with a clean, sanitizer-soaked towel or by immersing the tip in a cup of sanitizer solution for at least one minute. Discard the soiled towel into the soiled towel bucket after use.
Place probe in mix	Place the clean, sanitized probe in the hopper or reservoir mix and stir continuously until the readout stabilizes.
Read temperature	Record the type of mix measured and the measured temperature in the table provided on the *Daily Food Safety Checklist*. The temperature should be at or below 40°F.
Take corrective action, if necessary	If the measured temperature of a food product in any refrigerated unit or mix reservoir is above 40°F, troubleshoot to find the cause of the problem and then take the appropriate corrective action.

Checking for Proper Holding Procedures of Products

All refrigerated products must be within both primary and secondary shelf lives. All opened packages of food in storage must be covered or wrapped and held in appropriate containers that are also marked with the proper secondary shelf life.

- Spot check all refrigerators and freezers to make sure that there are no uncovered boxes or packages of food.
- Spot check produce items, dairy products, and fresh beef for code dates and proper rotation in the walk-in refrigerator.
- Check to make sure that secondary shelf lives (including burrito mixture, ready to heat hotcakes, or opened bags of produce) are being marked and followed.
- Check use-thru dates. Discard any out of code products. Take appropriate corrective action to ensure proper rotation and adherence to shelf life for all food products.
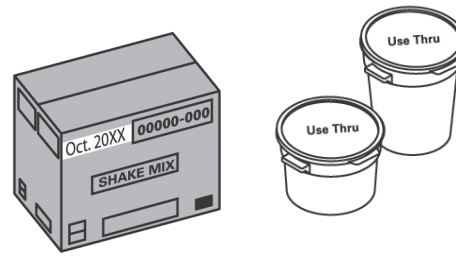
Checking Freezer Temperatures and Frozen Products

- Check the temperature of the walk-in freezer and make sure all frozen products in all reach-in and grill side freezers are solidly frozen. Read the temperature of the thermometer that is inside the walk-in freezer unit.
- Make sure the door of the unit has not been opened recently and that the unit is not in a defrost cycle or the readings may be artificially high.
- As an alternative, the unit temperature can be measured by placing the pyrometer with the needle probe on a shelf inside the freezer for a few minutes until the readout stabilizes. Do not leave the pyrometer in the freezer for longer than 5 minutes as this may damage the pyrometer or cause it to malfunction.
- If the air temperature is above 0°F, check the troubleshooting suggestions and take the appropriate corrective action.
- Inspect frozen products being stored in all reach-in and grill side freezers for any visual signs of thawing. For frozen chicken products check to make sure these products are solidly frozen by pressing firmly on a product. If product is not solidly frozen, check the troubleshooting information to find the cause of the problem and take appropriate action.

Time Control Procedures for Holding Refrigerated Foods

Overview

When refrigerated foods requiring time or temperature control for safety are removed from the refrigerator and brought to the grill area, the prep tables, or the service areas, the amount of time that these food products are kept at room temperature must be controlled and limited to prevent the growth of bacteria in or on the food. For McDonald's, these foods include meat, egg, cut or sliced fruit or produce, and dairy products. McDonald's has established specific holding times or secondary shelf lives for refrigerated foods held at room temperature. (The holding time is the amount of time that the product can be held at room or a chilled temperature after it has been removed from the refrigerator.)

Products that exceed their holding time do not meet McDonald's food safety and quality standards; therefore, it is important to discard products that reach the end of their holding time.

Both the temperature of foods stored in the restaurant's refrigerators and holding times for refrigerated products should be checked daily and documented on the *Daily Food Safety Checklist*.

Holding Times

Area	Time and Product
Grill Area	30 minutes for: • Canadian bacon • Eggs: pasteurized whole/liquid eggs ready-to-heat folded eggs and shell eggs
Service Area	4 hours for: • Butter pats, cream cheese packets, whipping cream (held in chill pan) • Apple slices or diced apples in packages (held in chill pan)
Prep Table	2 hours at room temperature for: • Shredded lettuce • Slivered onions 4 hours at room temperature for: • Reconstituted onions • American cheese • Softened butter
Chilled Rail	4 hour holding time for all products held in the chilled rail that require time or temperature control for safety (unless a shorter time is listed for quality reasons).
Muffin Toaster and Biscuit Oven Areas	4 hours for: • Softened butter in pan with brush

Stocking Prepping and Marking Holding Time (Secondary Shelf Life)

Keep the supply of all refrigerated foods stored at room temperature to a minimum during low-volume periods. Use smaller pans to facilitate stocking smaller amounts of low-volume products.

Follow these procedures when stocking products at the grill, service areas or prep table.

1. Remove product from the refrigerator.

   • Only products that are within the primary shelf life printed on their inner package can be used.
   • Use any opened and covered packages of product first.
   • Select the product with the least amount of remaining primary shelf life.

2. Products that are removed from their original package (like lettuce) must be placed into a clean, sanitized prep table pan. Any product that remains after filling the pan should be covered, wrapped, or placed in a sealed container, marked with the product's refrigerated secondary shelf life, and returned to the refrigerator. Refer to the *Quality Reference Guide* for specific refrigerated secondary shelf lives for all products.

3. Place the product at the appropriate area in the kitchen.

4. Use your restaurant's labeling system to mark the appropriate holding time at room temperature on the product.

   • For products kept in the original package, mark the holding time on the package.
   • For products placed into prep table pans, mark the holding time on the top edge of the pan or near the pan so it is clearly visible at the prep table.
   • Note: If an approved timing app is used as an alternative to marking the product with a secondary shelf life, each container of product held at room temperature must have its own countdown timer allocated to it to show that container is actively being timed/monitored. Each countdown timer must be set at the required secondary shelf life for each type of product. Once the time expires, the product must be discarded. Some health departments may not allow the use of a timing app as a replacement for marking the product with a secondary shelf life or expiration time. Please check with your local health health department prior to implementation.

5. Monitor the holding time of all products being held at room temperature.

6. Discard any product that reaches the end of its holding time.

When restocking the prep table or service areas, follow these procedures in addition to the procedures listed above.

• All time-controlled product at the prep table must be used completely within its holding time or discarded before restocking new product.
• Do not add new product over existing product in a pan.
• Bring the new product to the prep table in a clean, sanitized pan.
• Use your restaurant's labeling system to mark the holding time on the top edge of the pan or near the pan so it is clearly visible at the prep table.

Completing Breakfast Section

Testing Internal Temperatures of Sausage and Steak Patties
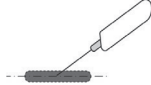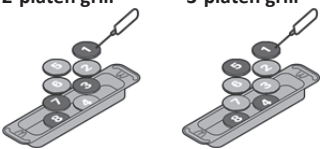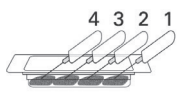
Food Safety Standard

Internal temperatures of sausage and steak patties are at or above 155°F after cooking.

Quality Standard

All of the internal temperatures of sausage and steak patties are between 155°F and 190°F after cooking.

Conducting a Test of Internal Sausage Patty Temperatures

Follow these steps to complete the check on all sections of the grill that are being used to cook the product.

Action	Description
Test pyrometer	Test the pyrometer if it has not been tested previously during the day. The pyrometer is tested as part of completing the start-up section of the *Daily Food Safety Checklist*·
Sanitize pyrometer probe	Wipe the pyrometer's probe clean with a clean sanitizer-soaked towel or by immersing the tip in a cup of sanitizer solution for at least one minute. Discard the soiled towel into the soiled towel bucket after use.
Cook product	Follow procedures for cooking and removing a full run of product.
Probe four corner patties	Immediately probe the center of the patty that was removed from the grill first. Take one temperature in the center of the patty. The probe should be midway through the depth of the patty. Use a black Hutzler spatula under the patty that you are checking the temperature of to prevent the probe from going into the patty below it. Wait a few seconds to ensure the temperature has stabilized. Use a meat spatula, tongs or a hand wearing a clear or white disposable glove to move patties to the side of the tray to probe the other three corner patties. Probe the other three corner patties in the same order in which they were removed from the grill. Record the 4 internal patty temperatures on the *Daily Food Safety Checklist*. **Sausage** **2-platen grill** **3-platen grill** **Steak** 4 3 2 1
Evaluate internal temperatures and take corrective action, if necessary	Check to see if all four internal temperatures for both sausage and steak patties are at or above 155°F and meet the food safety standard. If any patty has an internal temperature below 155°F, discard this run. Wash, rinse, and sanitize the UHC tray, meat spatula, Hutzler spatula, and the pyrometer probe. Troubleshoot to make sure the proper procedures are being followed and that the grill is at the correct temperature setting. If everything is in order, increase the cooking time and repeat the check on another full run of patties to verify that all internal temperatures meet the food safety standard. If problems persist, refer to the Troubleshooting Product section to help determine the cause.
Evaluate quality	If the food safety standard is met, check to see if the temperatures meet the quality standard. This requires that all four temperatures for both sausage and steak patties are between 155°F and 190°F. If any of the sausage or steak patty temperatures are above 190°F, troubleshoot to make sure that the proper procedures are being followed and that the grill is at the correct temperature setting. If everything is in order, decrease the cooking time and repeat the check on another full run of patties to verify that the internal temperatures meet the food safety and quality standard. Remember to restack patties in the UHC tray after probing for temperatures.
Record grill information	Record the time of day platen number and cooking time from this section of the grill on the *Daily Food Safety Checklist* in the spaces provided.
Repeat test for all sections of grill	Repeat the process until all sections of the grill where sausage and steak patties will be cooked have been checked.
All day breakfast check	Internal temperature checks for all day breakfast sausage patties must be completed before the peak and no later than 1 hour after the start of regular menu operations. Temperature checks must be done if cooking sausage patties on a different grill platen than during breakfast.

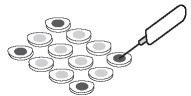**Testing Internal Temperatures of Round Eggs**

Food Safety Standard

Round eggs must be cooked to an internal temperature of 155°F.

Quality Standard

The yolk is gelled but not completely solid or runny.

Conducting a Test of Internal Round Egg Temperatures

Follow these steps to complete the check in all places where round eggs are being cooked. It includes under the clamshell, using the 4-pack egg ring on the cold zone, 2-platen grill, and the egg cooker.

Action	Description
Test pyrometer	Test the pyrometer if it has not been tested previously during the day. The pyrometer is tested as part of completing the start-up section of the *Day Food Safety Checklist*.
Sanitize probe	Wipe the pyrometer's probe clean with a clean, sanitizer-soaked towel or by immersing the tip in a cup of sanitizer solution for at least one minute. Discard the soiled towel into the soiled towel bucket after use.
Cook product	Follow procedures for cooking and removing a full run of round eggs.
Probe four corner round eggs	Immediately probe the first corner egg by taking temperature in the center of the round egg. Let the temperature stabilize for a few seconds. Repeat for the other three corner round eggs. Record the 4 internal round egg temperatures on the *Daily Food Safety Checklist*. Probe the four corner eggs if using the egg cooker If a smaller run size is established and used on the grill or on the egg cooker, randomly select 4 eggs from the run to check and probe.
Evaluate internal temperatures and take corrective action if necessary	Check to see if all of the four internal temperatures are at or above 155°F and meet the food safety standard. If any egg has an internal temperature below, 155°F discard this run. Wash, rinse, and sanitize the UHC tray, white Hutzler spatula and the pyrometer probe. Troubleshoot to make sure the proper procedures are being followed and that the grill is at the correct temperature setting. If everything is in order, the cooking time may need to be increased. Cook another full run of eggs to verify that all internal temperatures meet the food safety standard. If problems persist, refer to the Troubleshooting Product section to help determine the cause.
Evaluate quality	If the food safety standard is met, select the corner egg with the highest internal temperature. Using a white Hutzler spatula, cut this egg in half. Examine the yolk. The yolk should be gelled. If the yolk is runny or completely solid, rather than gelled, it does not meet the quality standard. Troubleshoot to make sure the proper procedures are being followed and that the grill is at the correct temperature setting. If everything is in order, the cooking time may need to be adjusted. Cook another full run of round eggs to verify that all the temperatures meet the food safety standard. Discard all eggs that have been cut in half.
Record the information on where the eggs are cooked	Record the time of day, platen number and cooking time from this section of the grill in the spaces provided on the *Daily Food Safety Checklist*. Write in the space provided next to round egg the initials EC if using egg cooker or CZ if using the cold zone to cook round eggs.
Repeat test for all sections of the grill	Repeat the process until all sections of the grill where round eggs will be cooked have been checked.
All day breakfast checks	Internal temperature checks for all day breakfast round eggs must be completed before the peak and no later than 1 hour after the start of regular menu operations. Temperature checks must be done if: o Cooking round eggs in the cold zone for 2-platen grills or o Cooking round eggs on the egg cooker that was not used during breakfast operations.

Completing Regular Menu Section

Guidance for Grill Setup

The following guidance is provided to assist the restaurant in setting up the grills to maintain flexibility and minimize the required number of internal temperature checks. Here is an example of how to set up grills for the day which explains what internal temperature checks are required for each grill platen.

The example below uses one 2 platen and one 3 platen grill. The number of food safety checks completed are based on the restaurant's product mix and hours of operation.

Lunch Grill Layout

2 platen grill		3 platen grill		
Fresh Beef	Fresh Beef	Fresh Beef 10:1	Fresh Beef 10:1	Fresh Beef 10:1
		ADB Sausage Bacon (if applicable)	ADB Sausage Bacon (if applicable)	ADB Sausage Bacon (if applicable)
Platen 1	Platen 2	Platen 3	Platen 4	Platen 5

Note: No food safety check is required for bacon

Grill Close Platens 3/4/5

2 platen grill		3 platen grill		
Fresh Beef	Fresh Beef *10:1	🚫	🚫	🚫
	*Sausage ADB Bacon (if applicable)			
Platen 1	Platen 2	**Platen 3**	**Platen 4**	**Platen 5**

*Requires additional food safety temperature entry in the PM.

Grill Close Platens 1/2

| 2 platen grill		3 platen grill		
🚫	🚫	Fresh Beef	Fresh Beef 10:1	Fresh Beef 10:1
			Bacon	Sausage ADB Bacon (if applicable)
Platen 1	**Platen 2**	Platen 3	Platen 4	Platen 5

Best practice:

To prevent products from being cooked on a section of the grill that has not been checked, deactivate that product from the menu settings on the grill controller.

Important Reminders for Checking Temperature of Product

- For fresh beef patties, one person should remove the product and also measure the internal temperature. This will give a few seconds for the internal temperatures to stabilize before starting to measure them.

- For 10:1 patties, it is critical that the temperatures be measured immediately after all patties are removed from the grill because the patties begin to cool as soon as they are pulled.
- Product must be removed within its maximum removal time.
- External color and puddling juices should not be used as signs of proper cooking.
- If one platen of the grill will be used to cook two types of beef patties during the day, make sure to complete a temperature check on both types of patties.
- To ensure correct temperatures, make sure the temperature probe has stabilized for a few seconds before recording a temperature.
- Never cook more than an established full run.
- Number each platen on your grill.
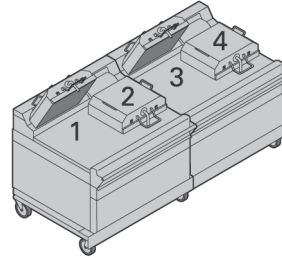
	Starting cook times are guidelines and may need to be adjusted to ensure both food safety and quality standards are met.
Food Safety	

Testing Internal Temperatures of Beef Patties

Food Safety Standard

Frozen beef patties: Internal temperatures are at or above 155°F after cooking.

Important: Some health departments may require frozen patties to have a higher internal temperature (i.e., 158°F) after cooking. Always comply with your local health department requirements even if they are more stringent than McDonald's standards.

Fresh beef patties: internal temperatures are at or above 175°F after cooking to minimize any red or pink color inside the patty.

Quality Standard
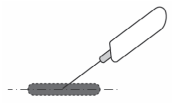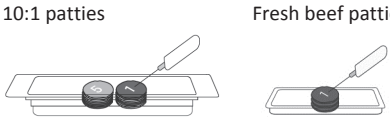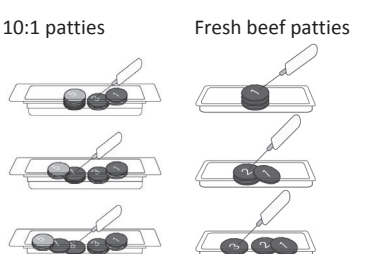
Frozen beef patties: at least 2 of the 4 internal temperatures must be between 155°F and 170°F after cooking.

Fresh beef patties: all of the patties internal temperatures must be between 175°F and 190°F after cooking.

Conducting a Test of Internal Beef Patty Temperatures

Follow these steps to complete the check on each product from all sections of the grill that are being used to cook each type of product.

Action	Description
Test pyrometer	Test the pyrometer if it has not been tested previously during the day. The pyrometer is tested as part of completing the start-up section of the *Daily Food Safety Checklist*.
Sanitize probe	Wipe the pyrometer's probe clean with a clean sanitizer-soaked towel or by immersing the tip in a cup of sanitizer solution for at least one minute. Discard the towel into the soiled towel bucket after use.
Cook and season patties	Follow the procedures for cooking and removing a full run of beef patties.

Action	Description
	Immediately probe the center of the patty that was removed from the grill first. Take one temperature in the center of the patty. The probe should be midway through the depth of the patty. Use a black Hutzler spatula under the patty that you are checking the temperature of to prevent the probe from going into the patty below it. 10:1 patties Fresh beef patties
Frozen: Probe four corner patties Fresh: Probe all patties	Wait a few seconds to ensure the temperature has stabilized. Use a meat spatula, tongs or a hand wearing a clear or white disposable glove to move patties to the side of the tray to probe the other patties. Probe the other three corner patties for 10:1 patties in the same order in which they were removed from the grill. For fresh beef, probe the other patties in the same order in which they were removed from the grill. 10:1 patties Fresh beef patties Record all 4 internal patty temperatures on the *Daily Food Safety Checklist* for frozen patties, and all internal patty temperatures for fresh beef patties.
Evaluate internal temperatures and take corrective action if necessary	First, check to see if all of the four internal temperatures for frozen beef are at or above 155°F and all fresh beef patties are at or above 175°F and meet the food safety standard. If any patty has an internal temperature below 155°F for frozen beef, and below 175°F for fresh beef, discard this run. Wash and sanitize the UHC tray, meat spatula and Hutzler spatula used to remove the patties from the grill. Sanitize the probe. Troubleshoot to make sure that the proper procedures are being followed and that the grill is at the correct temperature setting. If everything is in order, increase the cooking time and repeat the check on another full run of patties to verify that all of the internal temperatures meet the food safety standard. If problems persist, refer to the Troubleshooting Product section to help determine the cause.
Evaluate quality	If the food safety standard is met, check to see if the temperatures meet the quality standard. This requires that at least two of the four temperatures for frozen beef patties are between 155°F and 170°F, and all fresh beef patties are between 175°F and 190°F. If more than two of the temperatures for frozen beef are above 170°F, or one or more of the fresh beef patties is above 190°F troubleshoot to make sure that the proper procedures are being followed and that the grill is at the correct temperature setting. If everything is in order, decrease the cooking time and repeat the check on another full run of patties to verify that the internal temperatures meet the food safety and quality standards. Remember to restack 10:1 patties in the trays after probing for temperatures.

Action	Description
Record grill information	Record the time of day, platen number, run size, and cooking time from this section of the grill in the spaces provided on the *Daily Food Safety Checklist*.
Repeat test for next product	Repeat the process for all beef patties until all sections of the grill where beef patties will be cooked have been checked.
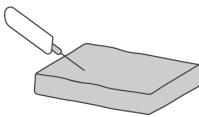
Testing Internal Temperatures of Chicken and Fish Products

Food Safety Standard

Internal temperatures of all chicken products are at or above 165°F after cooking. Internal temperatures of Filet-O-Fish are at or above 155°F after cooking.

Note: Some restaurants may be serving chicken products at breakfast. If serving chicken products at breakfast as well as lunch, conduct the check as part of your breakfast menu food safety checks. If not serving at breakfast, conduct the check when completing regular menu food safety checks.

Conducting a Test for Internal Temperatures of Chicken and Fish Products

Action	Description
Test pyrometer	Test the pyrometer if it has not been tested previously during the day. The pyrometer is tested as part of completing the start-up section of the *Daily Food Safety Checklist*.
Sanitize probe	Wipe the pyrometer's probe clean with a clean sanitizer-soaked towel or by immersing the tip in a cup of sanitizer solution. Discard towel into soiled towel bucket after use.
Verify oil level and fryer or grill settings	Make sure the level of oil in the fryer is correct and the fryer is set on the correct temperature and time.
Cook product	Follow procedures for cooking and removing a full run of product.
Probe products	Using clean, sanitized tongs, select a cooked fried product and immediately use your clean, sanitized probe to take one temperature reading in the thickest area of the portion. Immediately repeat this procedure with three additional portions. Record all 4 internal portion temperatures on the *Daily Food Safety Checklist*.

Evaluate internal temperatures and take corrective action, if necessary	If a temperature reading is below 165°F (or 155°F for Filet-O-Fish), move that portion off to the corner of the tray and let it sit for one additional minute. Then take one additional temperature reading in the same part of the portion. If the new reading is above 165°F for chicken products and above 155°F for Filet-O-Fish, record this temperature on the *Daily Food Safety Checklist*. In addition, using a universal spatula, cut this portion in half through the thickest part and examine the interior of the portion. The portion should appear fully cooked inside, with no visible raw or undercooked areas. If the new reading is still below the minimum or if the portion appears undercooked, dispose all portions from this run. Wash, rinse and sanitize the UHC tray, universal spatula, and pyrometer probe. Troubleshoot to make sure the proper procedures are being followed and that the grill or fryer is at the correct temperature setting. After correcting any problems, cook another full run of product and repeat the test. If any product fails to reach minimum internal temperature, discontinue using any product with the same use-thru date and contact your food safety lead, supervisor or Owner/operator.
Record grill information	Record the time of day, vat or platen number, run size, and cooking time from this section of the grill in the spaces provided on the *Daily Food Safety Checklist*.
Repeat test for next product	Repeat this process until all chicken or fish products have been checked. Check each type of product in a different fryer vat so that different vats are checked.

Completing the Monthly Food Safety Procedures Verification

In addition to daily food safety tasks, managers are responsible for monthly food safety tasks and conducting planned maintenance activities and training related to food safety.

The *Monthly Food Safety Verifications Procedure* (MFSPV) covers key areas that help ensure food safety and compliance to health department regulations. This verification is an important management check and tool to confirm and ensure that food safety procedures are completed properly and food safety standards are being met. The MFSPV does not replace the *Daily Food Safety* Checklist, but rather complements it. Completing the MFSPV and taking any necessary corrective actions will ensure that adequate food safety systems and procedures are in place, and can contribute to an "acceptable" food safety rating on any form completed as part of the Brand Standards Visit (BSV) or any announced or unannounced verification, whether internal or external.

Person responsible for completing

The kitchen manager is responsible for verifying that all the items on the checklist have been completed and for correcting any deficiencies.

Completing the MFSPV Checklist

The MFSPV must be completed once a month by the kitchen manager or other assigned manager.

Be conscientious and meticulous when completing the MFSPV so that a detailed action plan is produced.
- Review last month's completed MFSPV and note any areas that needed attention. Pay special attention to these areas as you complete this month's verification and make sure all areas of concern have been fully addressed.
- Schedule the MFSPV so that you can observe the completion of the Daily Food Safety Checklist to ensure proper completion of the daily checks.
- As you complete the MFSPV, assess the areas under each section and check the box under "Meets Standard" if the activity is correct or is performed correctly. Check the box under "Action Required" if the activity is incorrect or is not performed correctly. Document corrective action if required.
- Any items with a check in the "Action Required" box must be immediately corrected. Record any corrective action taken in the space provided.
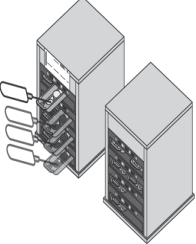
 Tip	As you review the latest 1-2 months of completed MFSPV forms, highlight areas that are frequently missed or require corrective action. Begin review of the new month's MFSVP by focusing on these problematic areas.

Conducting Test of Products in Universal Holding Cabinet or Marinator

Remember, all products must be maintained at a minimum internal temperature of 140°F or higher in the Universal Holding Cabinet (UHC) or marinator.

Action	Description
Test pyrometer	Test the pyrometer if it has not been tested during the day. The pyrometer is tested as part of completing the start-up section of the *Daily Food Safety Checklist*.
Sanitize probe	Wipe the pyrometer's probe clean with a clean, sanitizer-soaked towel or by immersing the tip in a cup of sanitizer solution for at least one minute. Discard the soiled towel into the soiled towel bucket after use.
Probe product	Make sure the product being probed has been held in the universal holding cabinet (UHC) or marinator for at least 10 minutes. Measure one meat or egg product temperature per slot for each UHC cabinet in use. Meat products include beef patties, chicken, sausage or steak patties. When it is time to test, hold the product being tested with clean, sanitized tongs. Insert a sanitized probe in the center of the product and let the temperature stabilize. Verify that all internal temperatures are above 140°F. Example: Round egg 148°F Folded eggs 155°F Sausage 168°F Steak patties 166°F Be sure to wipe the pyrometer probe clean between products and discard the soiled towel into the soiled towel bucket after use.
Take corrective action	If any measured temperature is below 140°F, troubleshoot and take corrective action. Be sure to discard any product that is below 140°F.
Check product in each UHC or marinator	Repeat the process for each UHC or marinator.

Troubleshooting Information

Checklist for Troubleshooting Products

If cooked product does not reach the proper temperature after cooking, check the following problem areas before adjusting the cooking timer. If you find a problem, take appropriate corrective action and then check internal temperatures again to see if the problem has been corrected. Keep in mind that there may be several causes of undercooking.

If no problems are discovered, adjust the cooking start time to make sure the cooked products reach the required internal temperature. If problems persist, contact your supervisor or Owner/Operator for assistance. Undercooked products can never be served.

Procedure Problems:

Use this checklist to verify that proper operational procedures are being followed.

For all products:

- Maximum run sizes are not being exceeded. Fresh beef patties not to exceed cooking 3 patties at a time.
- Correct menu selection is used. Correct proper patty placement is followed.
- Grills placed in standby when not in use.
- Temperature checks are performed using the correct procedures.
- Refrigerated and frozen products are moved immediately to the walk-in refrigerator or freezer upon delivery.
- In the freezer, opened cases of product have been covered or resealed.
- In the walk-in freezer, cases of product are stored off the floor and at least 2 inches away from freezer walls.
- Timers are being used correctly and the product is not being removed when a duty timer sounds.

For grilled product:

- Product is being laid and removed in the proper sequence.
- Release sheets are being squeegeed between every run and wiped off with a grill cloth at least four times every hour.
- Proper use of sharp spatula and scraper blades.
- Release sheets are clean and tightly placed on the platen (no bubbles) with right amount of clips.

For eggs:

- Be sure the egg ring is positioned properly on the grill surface.
- Be sure the proper amount of water is poured into the center of the egg ring and the timer is started immediately after pouring the water.
- Be sure the proper amount of clarified butter is being sprayed on the grill surface and egg ring.
- Be sure yolks are being completely broken with the yolk breaker tool.

For fried products:

- Proper fryer baskets are being used and are not overfilled.
- Fryer has heated up to the proper cooking temperature.
- Oil has not just been added to top off the vat.
- Oil levels in the fryers are correct. If too low, this may prevent complete submersion of products in the oil. If too high, this may cause products to float out of the fryer baskets.

Product Problems:

Use this checklist to verify that raw product is being treated correctly. Remember, out-of-code or temperature-abused products should never be sold.

For all products:

- Product is used within code.
- Product is solidly frozen and shows no signs of thawing.
- Product is not dehydrated, freezer burned, or showing signs of temperature abuse.
- Frozen products separate easily and are free of excess ice crystals.

For frozen beef, sausage and steak:

- Beef, sausage and steak patties should break cleanly in half. To check a beef patty for freezer burn or dehydration, break the patty in half. The inside should appear red. Any brown or dark red color is an indicator of temperature abuse.

For eggs:

- Raw shell eggs are being stored at the proper temperature and only Grade A large shell eggs are being used. Extra-large eggs should never be used.

Equipment Problems:

Use this checklist to verify that all equipment is working correctly.

For all equipment:

- The equipment is turned on.
- Electrical plugs are locked firmly in the outlet.
- Temperature settings and cooking timers are set correctly.
- The equipment is calibrated correctly.
- The quick disconnect gas line is fastened securely.
- The pyrometer is working correctly.

For grills:

- Release sheets are in good condition with no excessive carbon build-up or holes. Check under the release sheet to make sure the upper platen has been cleaned properly.
- The grill surface is level.
- Gap settings are correct.
- Deactivate frozen beef 4:1 settings.
- Grill squeegee and grill scraper blades are in good condition.
- Grill cooking ring used for eggs is clean and in good repair.

For fryers:

- The fryer's walls are free of excessive carbon build-up.
- The fryer's recovery time is correct.

For freezers:
- Freezers, including grill side freezer, are working properly, doors are closing properly and are kept closed.
- Temperatures are at or below 0°F.

Checklist for Troubleshooting Refrigerated and Frozen Products

If refrigerated products have temperatures above 40°F or if the freezers have air temperatures above 0°F, check procedures and equipment immediately and take appropriate action. If you cannot identify or fix the temperature issue, your equipment may need to be serviced. Call repair service as soon as possible.

Verify that proper operational procedures for refrigerated and frozen products are being followed.

Procedure Problems:

- Cases of product are being stored 6 inches off the floor and at least 2 inches away from the walls of the unit.
- Product was put away in a timely manner after delivery.
- Doors are being kept closed and the door closer is working.
- Air curtain doors/strips are not hooked over the door.
- Product was not restocked during defrost cycle.

Verify that equipment for refrigerated and frozen products is working correctly.

Equipment Problems:

- The unit is set at the proper temperature.
- Doors are closing properly.
- Door gaskets are not damaged.
- The evaporator is clean with no excessive ice build-up on coils.
- Defrost cycles are set properly for freezers.
- All evaporator fans are operating properly.
- Condenser coils are clean and not blocked.
- There is no ice build-up on the condenser, floor, or ceiling.
- Air curtain doors/strips are installed, not damaged, and working properly.

Checklist for Troubleshooting UHC or Marinator

Cooked meat, poultry, pork, shelled eggs or fish products that are held in the Universal Holding Cabinet (UHC) or marinator must have an internal temperature of 140°F, or higher. If the internal temperature of these products is below 140°F, you will need to check three possible problem areas: operational procedures, product, and equipment using the Procedure Problem Checklist for Hot Holding. If you find a problem, take appropriate corrective action and then test the internal temperatures again to ensure the problem has been corrected.

If no problems are discovered after checking the three areas, adjust the temperature setting of the UHC or marinator and then recheck the product to ensure the problem has been corrected. If problems persist, discontinue the use of the marinator or that shelf in the UHC and have it repaired.

Verify that proper operational procedures are being followed.

Procedure Problems:

- All products are placed into the Universal Holding Cabinet (UHC) immediately after cooking.
- Trays in the UHC are kept closed when product is not being removed.
- UHC trays are cleaned and sanitized at least every 4 hours.
- Marinator is kept covered with lids.
- Products have been cooked, fried, or heated properly before being placed in the UHC.
- Products are within holding time.

Verify that the equipment is working correctly.

Equipment Problems:

- UHC shelves are set at the correct temperature settings for that particular product.
- All slots in the UHC are calibrated correctly.
- UHC shelves are clean and free of carbon or grease build-up.
- UHC trays are clean and free of grease build-up.
- UHC trays are straight and seal with the UHC's upper slot. The trays must not be warped or cracked.
- Marinator is set up correctly and has the proper amount of water in it.

Full Run Size

Established Full Run for Day and Date: _____ **Verified by** _____

(Person Completing *Daily Food Safety Checklist*)

Fresh Beef	Steak

Resources and Ordering List

The Supplier Directory is for McDonald's use only – At the time of printing, the supplier information contained herein is accurate and up-to-date, but is subject to change at any time without notice. For any discrepancies or questions, refer Equipment Systems information on the U.S. Operations website on @mcd.

Booklet and Signage

Franke Supply
800.423.5247
- Crew training program

Pyrometers and Probes

Atkins Technical, Inc.
800.284.2842
- Low cost model number is 31308–KF
- Food and beverage probe is item #NSP0214–1

*Pyrometer kits and probes can also be ordered from one of the KES suppliers listed under the next item

Black and White Hutzler Flat Spatulas or Other Equipment Parts

KES suppliers:
Franke Supply
800.423.5247
H & K Dallas
214.818.3500
H&K Resupply
800.521.3987

Thermometers for Mounting Inside Refrigerators and Freezers

Franke Supply
800.423.5247
H&K Resupply
800.521.3987

Q-ing Oven

Amana Refrigeration Inc.
866-426-2621

Service on Garland and Taylor Grills

Garland Commercial Industries
800.424.2411

Service on Taylor grills or shake and sundae machines and information on Planned Maintenance and brush replacement programs.

Call Taylor or your local service representative

Taylor Company
800.228.8309

Your Local Service Representative

Name

Telephone

Service on Universal Holding Cabinets (UHC)

Frymaster Corporation
800.243.7937
800.551.8633

Blodgett Oven Company
800.331.5842

Service on Fryers

Call Frymaster or your local service representative.

Frymaster Corporation
800.243.7937
800.551.8633

Henny Penny
800.417.8405

PITCO Frialator
847.545.1965

Questions about Food Safety?

Your Field Office Food Safety Lead:

Telephone:

Voice Mail:

Questions about McDonald's cleaning or sanitizing supplies or to order chlorine test strips for checking sanitizer concentrations, call **Kay Chemical/Ecolab 800.529.5458**

Your Local Representative:

Telephone:

Voice Mail:

Monthly Food Safety Procedures Verification (MFSPV)

Restaurant #: _____

Kitchen Manager's name: _____

Signature: _____

Date and time: _____

INSTRUCTIONS: Assess the effectiveness of your Food Safety Program through observation/demonstration throughout an entire shift to get a more accurate evaluation of knowledge and activities. Check the box under the "Meets Standard" column if the activity is correct or is performed correctly. Check the box under the "Action Required" column if the activity is not correct or is not performed correctly. Document corrective actions, if required.

HEALTH AND HYGIENE	Meets Standard	Action Required	Corrective Action Taken
Employees are following personal hygiene practices			
All employees are healthy (show no symptoms of illness) and understand the importance of not working ill. Note: Review list of illness symptoms and reportable illnesses that require exclusion from work (see page 4).			
All employees that prepare open food in the kitchen must wear a hat, visor, or hair net and beard covering (where applicable) to properly restrain hair from falling into food.			
Employees that prepare food may not wear jewelry on their hands and arms except for a plain ring such as a wedding band.			
Employees should keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough; and should not wear fingernail polish or artificial fingernails when working with exposed food, unless they are wearing intact disposable gloves that are not torn or damaged.			
Employees with open cuts/sores have lesion properly protected.			
Food employees shall wear clean outer clothing and aprons to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.			
All employee food and beverages shall be stored and consumed only in designated areas where the contamination of exposed food, clean equipment, utensils, linens, unwrapped single-service, and single-use articles or other items needing protection cannot result.			
Proper hand washing procedures are followed at the appropriate times and at least hourly			
Employees demonstrate correct hand washing procedures. Watch up to 5 employees as they hand wash, ensuring they are following correct steps: wetting hands, applying soap, rubbing hands for 20 seconds, rinsing thoroughly and drying hands with paper towel or hand dryer. Ask questions to ensure restaurant staff knows procedures. List names: _____			
Employees wash hands at the start of their shift, after using or cleaning restroom, after emptying trash cans/handling garbage, after using a cellular phone, before going to work at food preparation stations and putting on disposable gloves.			
A timed hand washing system is in place.			
Shift managers instruct all employees to wash their hands each hour.			
Hand washing sinks are all accessible (not blocked) and only used for hand washing (not washing utensils, equipment, produce or other activity).			
All hand washing sinks are equipped at all times with approved soap, paper towels or hand dryer and warm water capable of reaching a minimum of 100°F.			
Cross contamination prevention procedures are being followed:			
All dedicated utensils/procedures are present in the restaurant and are being used properly.			
Yellow yolk breaker is only used to break egg yolks and kept separate from other utensils.			
Blue disposable gloves are worn at the grill station and fryer stations to prevent cross contamination when handling raw meat, raw poultry, (including shell eggs). Blue gloves are not worn over clear/white disposable gloves. Blue gloves are removed properly before touching trays and utensils or fryer basket handles.			
Clear/white disposable gloves are worn for all food preparation at the prep table, for iced/sweet tea liner preparation, at prep area, and to prevent bare hand contact with any cooked or ready-to-eat foods.			
Proper disposable glove procedures are being followed. Crew remove gloves when leaving a station and replace gloves when damaged. Once gloves are removed, they are discarded and not reused.			
All soiled raw wares that come in contact with the raw proteins are washed and sanitized last (unless a warewasher is used).			
Soiled blue raw beef trays and lids are kept in the blue bus box until cleaned.			
Train employees on proper cleaning procedures at back sink after washing raw wares. Ensure that Kay Peroxide cleaner/disinfectant (3N1) is available and used according to procedures.			

PROCEDURES AND STANDARDS	Meets Standard	Action Required	Corrective action taken
Cleanliness			
Sanitizer-soaked towels and grill cloths used at food, beverage preparation and service areas are placed into the soiled towel bucket after use and are not left sitting out on surfaces.			
Labeled towel buckets have the right amount of water (2.5 gallons) and sanitizer concentration (50 ppm minimum) and less than the maximum amount of towels (no more than 40 towels or 20 grill cloths per bucket).			
Back sink is functioning (hot water at 110°F or higher) and dispenses detergent and sanitizer. If using the Warewasher, ensure it functions properly and has the correct detergent and sanitizer chemicals.			

	Meets Standard	Action Required	Corrective action taken
Clean and sanitized equipment and/or small wares are stored in a clean and sanitary manner and be allowed to air dry.			
UHC trays and wire racks, grill and prep table utensils, and utensil holders, Blended Ice Pitchers and Blend In Cup spindles are being washed, rinsed and sanitized at least every 4 hours.			
Syrup storage area is clean and bulk Coke tanks are clean and sanitized. The sanitized tag has date clearly written and is attached.			
Water lines and pipes are not dripping or leaking.			
Floor, walls, ceilings and light shields throughout the restaurant are not damaged and are in good repair.			
Cleaning Supplies			
Only approved cleaning chemicals are used.			
All spray bottles are labeled and contain the correct product.			
Cleaning supplies of Quat and Chlorine test strips, Kay 5, no scratch pads, etc., are available.			
Cleaning schedule is posted or accessible and is being followed.			
Complete set of brushes, sanitizer bottle and reference material are available for cleaning shake and sundae machines. Brushes are clean, in good repair and stored properly.			
Full set of Planned Maintenance and Kay Cards are available.			
Proper tools are available for cleaning the beverage tower including valve brush, squeeze bottles, and mirror.			
Supplies of all cleaning chemicals are, available for the crew and stored properly, and are away from food, food packaging, food equipment and utensils.			
KAY Peroxide Multi Surface cleaner/disinfectant (3N1) and procedures are available and used for non-food spill cleanup procedures.			
Towel buckets are available for clean and soiled towels. Soiled towel buckets have laundry inserts and contain Kay Laundry Pre-Soak Plus Bleach.			
Food Handling Procedures			
Leftover heated foods are discarded (such as soups, sauces and gravies) and any shake/sundae mix removed from heat treatment shake/sundae machines when cleaned or "lock out" occurs.			
Proper salad and burrito preparation procedures are followed: clear/white disposable gloves used, one batch at a time prepared, ingredients left at room temperature for no more than 30 minutes and secondary shelf lives marked. The burrito mix is in a chill pan during burrito preparation.			
Food Safety Standards			
Cooked foods in hot holding units are at or above 140°F. Check temperature of one protein product (beef, chicken or egg) per each shelf for each UHC cabinet. Ensure the product has been in the UHC slot for at least 10 minutes before checking the temperature.			
Inspect UHC trays and wire racks for grease build-up and condition and replace any that are damaged or cracked. Inspect French fry and fried product baskets for loose or missing wires.			
Holding times (secondary shelf lives) of all refrigerated foods held at room temperature at the prep table, grill area and service areas are clearly marked and used within their shelf lives.			
Observe Kitchen manager or trained staff person completing several procedures on the *Daily Food Safety Checklist* to verify proper procedures are being followed.			
Pyrometer is available and working properly and probe is clean.			
Food Storage			
All food products and food packaging are stored 6 inches off the floor.			
All products in all freezers, refrigerators and storage areas (including the front-counter and drive-thru areas) are within their primary and secondary shelf life.			
Open packages of food in storage are covered / wrapped, labeled, and marked with secondary shelf lives according to proper procedures.			
Products are rotated according to dates and follow First-In-First-Out rotation.			
Refrigerated raw products are stored below or separated from cooked or ready-to-eat foods.			
Ice Handling Procedures			
Ice scoops are clean, in good repair and kept in holders.			
Ice bucket is clean, in good repair and stored upside down to drain and prevent contamination.			
Inspect the inside of ice machine storage bins and check for any visual signs of mold or build-up.			
Inspect ice chutes on ABS and self-service beverage equipment for any visual signs of mold or build-up.			
DOCUMENTATION AND TRAINING	**Meets Standard**	**Action Required**	**Corrective action taken**
All managers (including shift managers) are trained and currently certified in food safety through ServSafe or equivalent. Ensure documentation is current per ServSafe (or equivalent) requirements, available and on file or available electronically.			
All managers (or staff assigned to complete the Food Safety Daily Checklist) can demonstrate they have been trained on properly completing the procedures on the Food Safety Daily Checklist and can take corrective action. (If the answer is no, review the training content on FRED titled *Shift Leadership Foundations - Leading Secure Shifts: Food Safety and Security*)			
All employees are trained and verified on food safety and sanitation per McDonald's current training program and in accordance with local regulations.			
Review the most recent health inspection report and verify that all violations noted have been corrected. (If the answer is no, record the franchisee's/manager's plan to address and correct the violations.)			
Review last 60 days of the completed *Daily Food Safety Checklists* as well as 2 monthly Food Safety Procedure Verifications and ensure they are filled out correctly.			

SUPPORT SYSTEMS	Meets Standard	Action Required	Corrective action taken
Pest Prevention			
All areas of the restaurant (inside and outside) are free from signs of any pest infestation. The restaurant building, corral and any area within 10 feet from the building (i.e. inside the Drive-thru lane) is clear from pest infestation (e.g. rodents or insects).			
All recommendations from the last pest control company visit have been implemented/corrected.			
Check that approved pest control company service reports and records are on file/available.			
Ensure all floor drains are clean and not clogged. Check floor under grills, fryers, and blended ice machine for food debris or grease build-up, and stagnant and puddling water.			
The restaurant is proofed against pest entry with all openings sealed. Check for any gaps under all entry doors. Doors and drive-through windows are kept closed when not in use.			
Empty bun trays are stored inside the restaurant at all times.			
Waste Management			
All waste storage areas are clean, organized and well maintained.			
External waste bins/cans have lids, are not overflowing and lids are closed firmly.			
Grease trap is functioning properly and not overflowing.			
Internal waste bins/cans are emptied when full and cleaned daily.			
Water Filters			
All approved water filters (including coarse filter) are in date. Filters are changed as needed or follow manufacturer's directions.			
Food Equipment - Planned Maintenance and Cleanliness			
All food equipment is clean and in good repair (includes citrus wedger).			
Blended ice machine is clean and pitchers are clean and in good repair. Replace pitchers that are cracked, discolored or have condensation in the pitcher base. For blend in cup machines make sure spindle is being kept clean.			
Evaporator and ceiling of walk-in freezers are free of ice build-up.			
Grills have been calibrated monthly according to proper procedures and gap settings are correct.			
Fryers have been calibrated and checked monthly for recovery according to proper procedures.			
Product buttons on all fryers are clearly identified with each type of product.			
Ice machine water system and storage bin have been cleaned and sanitized monthly.			
Condenser fins on all refrigerators and freezers are clean and straight.			
All freezers do not have ice buildup on condenser fans, condensate drip pan, evaporator coils, floors, walls, ceiling or shelving.			
All refrigerators and freezers have thermometers that are properly mounted and functioning. Thermometers can be either external (as long as they work and are calibrated) or a shatterproof thermometer inside the unit.			
Gaskets on all refrigerator and freezer doors are clean and in good repair.			
Drink tower nozzles and diffusers are inspected for any signs of mold or build-up.			
Universal Holding Cabinets (UHCs) have been calibrated monthly.			
Shake and sundae machine is being properly cleaned and sanitized. Review the daily cleaning procedures, the weekly syrup line, and the 14-day cleaning procedures for the shake and sundae machine with the person that is trained to perform these procedures. Review procedures for filling the machine with mix and verify that the tote-and-pour basket is being used to hold the mix bag when pouring the mix from the bag into the machine to prevent bare hand contact with the mix when filling the machine.			

CORRECTIVE ACTION PLAN AND FOLLOW UP

Corrective Actions Required What is going to be done?	Who Who will complete the task?	Start Date When will task begin?	End Date When will task be completed?	Follow-Up Date that RM, FC or Operator will check for completion?
1.				
2.				
3.				
4.				
5.				
6.				
7.				

Notes

Daily Food Safety Checklist

To complete the checklist, circle Y (Yes) or N (No) for each item. Any "N" response should be immediately corrected.

Pyrometer in calibration. Record temperature of ice water. Temp should be between 30 - 34°F. _____ °F

Item	Y/N
Proper disposable gloves (blue and clear/white) are stocked at each station?	Y N
Clean towel buckets, back sink and warewasher (if used) have the correct sanitizer concentration when checked with a test strip?	Y N
Required supplies at all hand wash sinks?	Y N
Disposable liners discarded and replaced with new liners for all iced and sweet tea dispensers today?	Y N
All employees appear healthy (with no symptoms of illness).	Y N

START-UP

Maximum refrigerated product temperature is 40°F.

Refrigerator Units	Product Measured	Product in Code?	Product Temperature
Walk-In		Y N	°F
Reach-In – Kitchen 1		Y N	°F
Reach-In – Kitchen 2		Y N	°F
2-Drawer Unit		Y N	°F
2-Drawer Unit		Y N	°F
Prep Table Refrigerator		Y N	°F
Mix Reservoir Shake	Shake mix		°F
Mix Reservoir Sundae	Sundae mix		°F
FC – 1		Y N	°F
FC – 2		Y N	°F
DT – 1		Y N	°F
DT – 2		Y N	°F
Cream/Milk Dispenser 1	Cream		°F
Cream/Milk Dispenser 2	Cream		°F
McCafé Cooler		Y N	°F
Salad Display		Y N	°F
Blended Ice Machine		Y N	°F

All Refrigerated Units

Item	Y/N
Open product covered or wrapped?	Y N
All refrigerated products are at or below 40°F?	Y N

Production Area Freezers

Item	Y/N
Frozen product in all reach-in and grill side freezers solidly frozen?	Y N

Walk-In Freezer

Item	Y/N
Walk-in freezer at or below 0°F?	Y N
Record walk-in freezer temperature	_____ °F
Open products covered or wrapped?	**Y N**

Holding Times/Time Control Procedures

Item	Y/N
Holding times are marked and followed for all refrigerated foods held at room temperature at the prep table, at the grill, service, and muffin toaster/biscuit areas.	Y N

Date: _____
Person Completing (**Start-Up**): _____
Person completing (**Breakfast**): _____
Person completing (**Reg Menu**): _____
General Manager Sign-Off (**Verify**): _____

Cooked product internal temperature check. (Check each product from all sections of grill that are being used to cook each specific product). Add any regional or promotional meat, fish or poultry product to the tables below.

Notes for actions or follow-up:

BREAKFAST PRODUCTS – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY

Time of Day	Product	Platen #	Cook Time	Run Size	Portion #1	Portion #2	Portion #3	Portion #4	FOOD SAFETY — Internal temps. at or above 155°F?	QUALITY — All internal temps. between 155-190°F?
	Breakfast Sausage				°F	°F	°F	°F	Y N	Y N
	Breakfast Sausage				°F	°F	°F	°F	Y N	Y N
	Breakfast Steak				°F	°F	°F	°F	Y N	Y N
					°F	°F	°F	°F	Y N	Y N

Product	Portion #4			QUALITY — Gelled Yolk?
Round Egg	°F			Y N
Round Egg	°F			Y N
Round Egg	°F			Y N

Product	Portion #4	FOOD SAFETY — Internal temps. at or above 165°F?
Breakfast Chicken	°F	Y N

REGULAR MENU – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY

Time of Day	Product	Platen #	Cook Time	Run Size	Patty #1	Patty #2	Patty #3	Patty #4	FOOD SAFETY — Internal temps. at or above 155°F?	QUALITY — 2 of the 4 internal temps. between 155-170°F?
	Beef 10:1				°F	°F	°F	°F	Y N	Y N
	Beef 10:1				°F	°F	°F	°F	Y N	Y N
	Beef 10:1				°F	°F	°F	°F	Y N	Y N
	Beef 10:1				°F	°F	°F	°F	Y N	Y N

REGULAR MENU – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY

Time of Day	Product	Platen #	Cook Time	Run Size	Patty #1	Patty #2	Patty #3	Patty #4	FOOD SAFETY — Internal temps. at or above 175°F?	QUALITY — All internal temps. between 175-190°F?
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N

CHICKEN, FILET-O-FISH – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY

Time of Day	Product	Vat or Platen #	Run Size	Portion #1	Portion #2	Portion #3	Portion #4	FOOD SAFETY — Chicken internal temps. at or above 165°F?	FOOD SAFETY — Filet-O-Fish internal temps. at or above 155°F?
	Chicken McNuggets			°F	°F	°F	°F	Y N	
	Crispy Chicken			°F	°F	°F	°F	Y N	
	McChicken			°F	°F	°F	°F	Y N	
				°F	°F	°F	°F	Y N	
				°F	°F	°F	°F	Y N	
	Filet-O-Fish			°F	°F	°F	°F		Y N

Daily Food Safety Checklist

To complete the checklist, circle Y (Yes) or N (No) for each item.
Any "N" response should be immediately corrected.

Pyrometer in calibration. Record temperature of ice water. Temp should be between 30 - 34°F. _____ °F

Date: _____
Person Completing (Start-Up): _____
Person completing (Breakfast): _____
Person completing (Reg Menu): _____
General Manager Sign-Off (Verify): _____

START-UP

Item		
Proper disposable gloves (blue and clear/white) are stocked at each station?		Y N
Clean towel buckets, back sink and warewasher (if used) have the correct sanitizer concentration when checked with a test strip?		Y N
Required supplies at all hand wash sinks?		Y N
Disposable liners discarded and replaced with new liners for all iced and sweet tea dispensers today?		Y N
All employees appear healthy (with no symptoms of illness).		Y N

Maximum refrigerated product temperature is 40°F.

Refrigerator Units	Product Measured	Product in Code?	Product Temperature
Walk-In		Y N	°F
Reach-In – Kitchen 1		Y N	°F
Reach-In – Kitchen 2		Y N	°F
2-Drawer Unit		Y N	°F
2-Drawer Unit		Y N	°F
Prep Table Refrigerator		Y N	°F
Mix Reservoir Shake	Shake mix		°F
Mix Reservoir Sundae	Sundae mix		°F
FC – 1		Y N	°F
FC – 2		Y N	°F
DT – 1		Y N	°F
DT – 2		Y N	°F
Cream/Milk Dispenser 1	Cream		°F
Cream/Milk Dispenser 2	Cream		°F
McCafé Cooler		Y N	°F
Salad Display		Y N	°F
Blended Ice Machine		Y N	°F

All Refrigerated Units

Open product covered or wrapped?	Y N
All refrigerated products are at or below 40°F?	Y N

Production Area Freezers

Frozen product in all reach-in and grill side freezers solidly frozen?	Y N

Walk-In Freezer

Walk-in freezer at or below 0°F?	Y N
Record walk-in freezer temperature	_____ °F
Open products covered or wrapped?	**Y N**

Holding Times/Time Control Procedures

Holding times are marked and followed for all refrigerated foods held at room temperature at the prep table, at the grill, service, and muffin toaster/biscuit areas.	Y N

Cooked product internal temperature check. (Check each product from all sections of grill that are being used to cook each specific product). Add any regional or promotional meat, fish or poultry product to the tables below.

Notes for actions or follow-up:

BREAKFAST PRODUCTS – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY

Time of Day	Product	Platen #	Cook Time	Run Size	Portion #1	Portion #2	Portion #3	Portion #4	FOOD SAFETY: Internal temps. at or above 155°F?	QUALITY: All internal temps. between 155-190°F?
	Breakfast Sausage				°F	°F	°F	°F	Y N	Y N
	Breakfast Sausage				°F	°F	°F	°F	Y N	Y N
	Breakfast Steak				°F	°F	°F	°F	Y N	Y N
					°F	°F	°F	°F	Y N	Y N

	Product							Portion		QUALITY: Gelled Yolk?
	Round Egg							°F		Y N
	Round Egg							°F		Y N
	Round Egg							°F		Y N

	Product				Portion #1	Portion #2	Portion #3	Portion #4	FOOD SAFETY: Internal temps. at or above 165°F?	
	Breakfast Chicken				°F	°F	°F	°F	Y N	

REGULAR MENU – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY

Time of Day	Product	Platen #	Cook Time	Run Size	Patty #1	Patty #2	Patty #3	Patty #4	FOOD SAFETY: Internal temps. at or above 155°F?	QUALITY: 2 of the 4 internal temps. between 155-170°F?
	Beef 10:1				°F	°F	°F	°F	Y N	Y N
	Beef 10:1				°F	°F	°F	°F	Y N	Y N
	Beef 10:1				°F	°F	°F	°F	Y N	Y N
	Beef 10:1				°F	°F	°F	°F	Y N	Y N

REGULAR MENU – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY

Time of Day	Product	Platen #	Cook Time	Run Size	Patty #1	Patty #2	Patty #3	Patty #4	FOOD SAFETY: Internal temps. at or above 175°F?	QUALITY: All internal temps. between 175-190°F?
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N

CHICKEN, FILET-O-FISH – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY

Time of Day	Product	Vat or Platen #	Run Size	Portion #1	Portion #2	Portion #3	Portion #4	FOOD SAFETY: Chicken internal temps. at or above 165°F?	Filet-O-Fish internal temps. at or above 155°F?
	Chicken McNuggets			°F	°F	°F	°F	Y N	
	Crispy Chicken			°F	°F	°F	°F	Y N	
	McChicken			°F	°F	°F	°F	Y N	
				°F	°F	°F	°F	Y N	
				°F	°F	°F	°F	Y N	
	Filet-O-Fish			°F	°F	°F	°F		Y N

FOODSAFETY

ROIP
Food Safety Guide

The following are the criteria and ratings for the Food Safety Verification:

Acceptable= A score of 80% or above and no critical questions are missed.
Does not meet standard = A score below 80% or one or more critical questions missed.

It is required that the restaurant immediately discontinue operations and notify the local health department if any imminent health hazard is found to exist during the Food Safety Verification because of an emergency such as a fire, flood, extended interruption of electrical or water service, sewage backup, employee or customer exposure to toxic chemicals, a pest infestation (FS1-US), the onset of an apparent foodborne illness outbreak, significant employee illness outbreak, gross unsanitary occurrence or condition, or other circumstance that may endanger public health.
Note: Consult with your OAL, or Operations Officer if OAL cannot be reached, to determine next steps, up to and including restaurant closure.

If any item is found to be out of compliance, the person completing the verification must verify and document that the item was corrected and/or addressed before leaving the restaurant. To document the correction, use the comment box for each item missed and document the actions taken before leaving the restaurant. For items FS2-US – FS6, this must include a recheck on internal temperatures of the cooked product to verify the required internal temperature is being met. Under no circumstances should a restaurant be permitted to serve undercooked beef, chicken, fish, eggs, breakfast meats, or continue with a procedure that poses a food safety threat to our guests. Refer to the Food Safety Booklet for all the procedures on taking corrective action when any product does not meet the required minimum internal temperature, including discarding the product, making adjustments, and cooking another run of the product to ensure that the issue is corrected.

For item FS23-US, verify the freezer units are at the correct temperature. For item FS24-US, recheck product temperature to verify products are being held at the proper temperature. Refrigerated food products that have been in the temperature danger zone for longer than 4 hours (or frozen foods that are not solidly frozen) need to be discarded (see guidelines in the inventory chapter of the O&T Manual on refrigerator/freezer breakdown).

If heated leftover food products or products that are out of code or are not labeled with a secondary code date are found, they must be discarded.

If the verification reveals problems that cannot be corrected immediately, those problems should be reported to the Operations Manager (McOpCo) or the Franchise Business Partner without delay and a decision must be made as to whether the restaurant should be closed until the problem can be corrected. Examples of this might include an equipment issue that requires a service technician to repair, lack of proper supplies (e.g. disposable gloves, sanitizer, or Ecolab hand soap), or equipment (e. g. working pyrometer or yolk breaking tool).

Remediation of a BSV Food Safety Verification that does not meet standards:
- If any critical question, F1-US – FS7, is missed, an unannounced Follow-up Food Safety Verification must occur within 14 days.
- If the visit does not meet standards due to a score below 80%, and no critical questions missed, an announced Follow-up Food Safety Verification must be conducted between 30 - 90 days.

Remediation of a 2021 EcoSure Unannounced Food Safety Verification that does not meet standards:
- Within 14 days for any critical questions missed.
- Within 30 - 90 days for any visits with a score below 80% and no critical questions were missed.

Follow-up Food Safety Verifications will occur announced, with a 24-hour notice given, and conducted by a McDonald's trained professional.
Note that the Follow-up Food Safety Verification will be a full verification visit that is IPUR eligible.

When conducting a Follow-up Food Safety Verification, it is recommended that the visit should not be conducted earlier than 9:30 a.m. so that regular menu product checks can be evaluated. The targeted length of this visit should be approximately 2 hours. Do not penalize the restaurant during this follow-up visit if not

enough time has passed to correct an issue or exception. For follow-up visits to remedy any critical questions missed, the maximum number of days you can review is 14. (e.g. 60 days of completed food safety checklists, Health Department, and Pest Control violations). Please visit the Introduction section of the ROIP Workbook for further details.

The following guide can be used when conducting the Food Safety Verification. The Operations Associate (unless otherwise noted) conducting the visit should assess these areas through:

    (1) Open and honest communication with the owner/operator (or their highest-ranking manager) or McOpCo Restaurant Managers and employees

    (2) Observations while on the visits

    (3) Reviewing documents that are checked in the verification

    (4) Reviewing past Food Safety Visit results

This visit should be conducted from the perspective of the person completing the visit. This means that all the verification checks are completed by the person evaluating the restaurant unless otherwise indicated by the ROIP Food Safety Guide instructions.

All procedures can be found in the current Food Safety Booklet or the O&T Manual.

Note: The following verification principles should be followed as questions are assessed (not all-inclusive):

- Don't cite for the same finding under multiple questions
- Choose the most appropriate question to cite
- Don't make comments in one question about observations you made under another question
- Items identified as out of compliance during the visit will be scored as out of compliance even if corrected during the visit.

FS1-US Is the restaurant free of a pest infestation and/or signs of an active pest infestation in the restaurant building, adjoining corral area, and any area within 10 feet of the building?

ASSESSMENT:
Look for any pests or signs of pests. Walk around the interior of the restaurant, including storage areas, and look under shelves and equipment for the presence of rodents, cockroaches, small flies, chewed boxes/food/wires, and/or droppings. Walk around the exterior within 10 feet of the restaurant and the corral area to ensure no pest infestation or signs of infestation are present. The corral area is not evaluated in Walmarts or other locations where the corral area is not under the control of the restaurant.
CITE for pest infestation as follows**:**
- Un-trapped live rodent(s)
- Any live cockroaches
- Any unmanaged or excessive presence of other pests. (e.g. small flies). If greater than 5 small flies are congregating in one area such as drains or areas with stagnant water; this could indicate a small fly infestation. Other examples of "one area" are service area, production area, storage area, or ware washing area".
- Signs of a pest infestation (e.g. rodent droppings)

If you observe any of the following CITE under FS21
- Dead cockroaches
- Trapped rodents
- Trailing ant activity in one area
- Greater than 5 large flies in one area. If greater than 5 large flies are congregating in one area such as the dining area, food prep area, front counter area, or food storage areas. Large flies are a nuisance to customers and employees and can land on food, but they are not typically considered to be an infestation. They get into the restaurant due to windows and/or doors being left open and if the restaurant does not have a positive air balance.
NOTE: Contact your OAL, or Ops Officer if OAL can't be reached, if you are unsure whether or not the restaurant has an infestation and if the restaurant has an infestation, to determine the appropriate actions that can be taken with the owner/operator, up to and including closing the restaurant.

FS2-US Are the internal temperatures of beef patties after cooking at or above 155°F?

ASSESSMENT:
Ask the manager or crew member to let you know when the next run of 10:1 beef patties will be cooked so that you can check them. If not notified, you must ask them to cook the restaurant's full run size. If conducting a morning visit, you must wait to request this until they begin their lunch transition. Take the internal temperature of the patties following the procedures in the Food Safety Booklet. Refer to the Food Safety Booklet for the definition and procedures for the "full run" size. A restaurant's full run size applies to a BSV and all follow-up Food Safety Verifications.

CITE for the following:
- If any internal temperatures of frozen or fresh beef after cooking are below 155°F.
COACH for the following:
- If any internal temperatures of fresh beef after cooking are below 175°F and above 155 °F.

Notify the manager immediately if the product does not meet the required food safety internal temperature standard. Ask them to make the necessary adjustments per the Food Safety booklet and ask the manager to cook another run of patties to ensure that the issue is corrected. Ask the manager to demonstrate that the temperatures are correct; document in your notes that you confirmed that corrective action was taken. Note why the product did not meet temperature and record reason(s) in the GDCT visit form.

For a BSV, you are not required to check the product on every platen but should observe during the transition to regular menu that the restaurant is completing the required food safety checks across all the platens where the product is cooked for the day and that the products meet the internal temperature standard. If they are not completing the required checks or are not taking the proper corrective action if the product temperatures do not meet the standard, this would be cited under **FS7-US.**

EXCEPTION:
If you are conducting your internal temperature check during the breakfast to the regular menu transition period and you observe a patty that does not meet the required food safety internal temperature standard, you must notify the manager immediately so that the product is not served. Ask them to make the necessary adjustments per the Food Safety booklet and cook another run of patties to demonstrate that the internal temperatures meet the food safety standard and that the issue is corrected.
- If the time is still within 1 hour of the restaurant's transition from breakfast to regular menu operations and the manager states that the daily food safety checks have not been conducted, you should **NOT** cite a finding. Encourage the manager to complete the rest of their Daily Food Safety Checklist as soon as possible to ensure that safe cooking temperatures are being achieved for all products.
- If the manager states that the Food Safety Checklist has been completed, then **CITE** a finding.
REMEMBER: This exception rule is only to be followed during the 1-hour transition from breakfast to regular menu operations. For the unannounced verification, 4:1 patties will be checked when you observe the manager demonstrate the internal temperature check procedure when you evaluate question **FS7-US.**

FS3-US Are the internal temperatures of chicken products after cooking at or above 165°F?

ASSESSMENT:
Ask the manager or crew member to let you know when the next full run of Crispy Chicken patties is cooked. If not notified, you must ask them to cook the restaurant's full run size. If conducting a morning visit, you must wait to request this until they begin their transition to regular menu. Take the internal temperatures of the portions following the procedures in the Food Safety Booklet.

CITE if any temperatures are below 165°F.

NOTE: If Crispy Chicken Patties are not available, then verify the temperature of grilled chicken patties or chicken McNuggets instead. Other chicken products may be checked under this question if observed being cooked but not all types of chicken are required to be checked in each vat.
IMPORTANT: Notify the manager immediately if the product does not meet the required food safety internal temperature standard. Ask them to make the necessary adjustments per the Food Safety Booklet and cook another run of the product to ensure that the issue is corrected. Ask the manager to demonstrate that the temperatures are correct; document in your notes that you confirmed that corrective action was taken.

EXCEPTION: Follow the same exception protocol as stated in **FS2-US** if you are checking the internal temperatures within the one-hour period after the transition from breakfast to regular menu operations. This exception does not apply for breakfast chicken or any chicken product served at breakfast since the product should have been checked during breakfast operations.

FS4-US Is the internal temperature of Filet-O-Fish portions after cooking at or above 155°F?

ASSESSMENT:
Ask the manager or crew member to let you know when the next full run of Filet-O-Fish patties is cooked. If not notified, you must ask them to cook the restaurant's full run size. If conducting a morning visit, you must wait to request this until they begin their transition to regular menu. Take the internal temperatures of the portions following the procedures in the Food Safety Booklet.

CITE **if any temperatures below 155°F.**

IMPORTANT: Notify the manager immediately if the product does not meet the required food safety internal temperature standard. Ask them to make the necessary adjustments per the Food Safety Booklet and cook another run of the product to ensure that the issue is corrected. Ask the manager to demonstrate that the temperatures are correct; document in your notes that you confirmed that corrective action was taken.

EXCEPTION: Follow the same exception protocol as stated in **FS2-US** if you are checking the internal temperatures within the one-hour period after the transition from breakfast to regular menu operations.

FS5-US Are the internal temperatures of breakfast steak and breakfast sausage after cooking at or above 155°F?

ASSESSMENT:
Ask the manager or crew member to let you know when a full run of sausage or breakfast steak is cooked next. If not notified, you must ask them to cook the restaurant's full run size. Take the internal temperatures of the corner patties following the procedures in the Food Safety Booklet.
The cooking temperature for breakfast sausage or breakfast steak must always be taken during the visit despite the time of day unless the restaurant does not serve All Day Breakfast. Both products are not required to be checked (some restaurants do not serve breakfast steak).

CITE if any temperatures are below 155°F for steak or sausage.

IMPORTANT: Notify the manager immediately if the product does not meet the required food safety internal temperature standard. Ask them to make the necessary adjustments per the Food Safety Booklet and cook another run of the product to ensure that the issue is corrected. Ask the manager to demonstrate that the temperatures are correct; document in your notes that you confirmed that corrective action was taken.
NOTE: This exception only applies for All Day Breakfast operations
EXCEPTION: If the **time is still within 1 hour of the restaurant's transition from breakfast to regular menu operations and** sausage is being moved to a different platen than it was being cooked on for breakfast, and the restaurant has not yet completed their food safety check, follow the same exception given for beef under FS2. If sausage is being cooked on the same platen for regular menu as it was for breakfast, then this exception does not apply as the sausage should have already been checked during breakfast operations.

FS6-US Are the internal temperature of round eggs after cooking at or above 155°F?

ASSESSMENT:
Ask the manager or crew member to let you know when round eggs are cooked next. If not notified, you must ask them to cook the restaurant's full run size. Take the internal temperatures of the corner round eggs following the procedures as per the directions in the Food Safety Booklet. The check for round eggs after cooking must always be taken during the visit despite the time of day unless the restaurant does not serve All Day Breakfast.

CITE if any temperatures are below 155°F

COACH for the following:
- If temperatures are above 155°F and yolks are not gelled.

IMPORTANT: Notify the manager immediately if round eggs do not meet the required food safety internal temperature standard. Ask them to make the necessary adjustments per the Food Safety Booklet and cook another run of the product to ensure that the issue is corrected. Ask the manager to demonstrate that the temperatures are correct; document in your notes that you confirmed that corrective action was taken.

NOTE: This exception only applies for All Day Breakfast operations
EXCEPTION: If the **time is still within 1 hour of the restaurant's transition from breakfast to regular menu operations and round eggs are** being moved to a different platen, or egg cooker, than were being cooked on for breakfast, and the restaurant has not yet completed their food safety check, follow the same exception given for beef under FS2. If round eggs are being cooked on the same platen or egg cooker for regular menu as it was for breakfast, then this exception does not apply as the round eggs should have already been checked during breakfast operations.

FS7-US Can managers (or staff assigned to complete the checklist) demonstrate they have been trained on properly completing the procedures on the Food Safety Daily Checklist and can take corrective action?

For Verification During a BSV: Observe the person doing the food safety checks on multiple cooked products and determine if they are trained on how to complete these other food safety checks in addition to the check on 4:1 beef patties. It is not necessary to observe all food safety checks on all products during this visit.

For Verification During a Follow-up Food Safety Verification: Ask the manager to demonstrate how to check internal temperatures of 4:1 beef patties after cooking. The restaurant's full run size of patties must be cooked for the demonstration.

For Verification using Digital Food Safety (DFS) During a BSV or Follow-up Food Safety Verification:
Ask the manager to demonstrate how to check internal temperatures of 4:1 beef patties after cooking using their DFS app. The restaurant's full run size of patties must be cooked for the demonstration.

If the manager has completed all their food safety checks already for the day and does not know how to complete an additional optional check using DFS, please refer to the US ROIP Website for step by step procedures on optional food safety checks for the approved digital food safety apps (JOLT or SQUADLE).

NOTE: For other unapproved DFS apps, the restaurant must be able to demonstrate how to check internal temperatures of 4:1 patties after cooking using their DFS app.
If the DFS app at the restaurant is inoperable for whatever reason, the manager needs to demonstrate the procedure using the pyrometer and recording the temperatures on a paper checklist.

ASSESSMENT:
If more than one manager is working at the restaurant, ask them to decide who will demonstrate the procedure to you.
Observe that at a minimum, the pyrometer probe is properly placed in the center of the beef patty and that all the patties that are cooked are being temped. Ask the manager what the minimum required cooking temperature is for the 4:1 beef patties that they are temping.

CITE if 2 or more of the following 4 numbered items below are observed:

1. If the pyrometer is not being properly placed in the center of the patties.
2. If all the 4:1 patties cooked are not checked.
3. If the manager does not know the correct minimum required internal temperature after cooking.
4. If the manager does not take proper corrective action when a product is undercooked or if the manager is unable to demonstrate an adequate understanding of the key corrective action steps listed below that should be taken when a product is undercooked: **NOTE**: even if more than one step (a-d) is incorrect, it still constitutes only one numbered item missed
   a. Discard the product.
   b. Wash, rinse, and sanitize the probe, utensils, and tray after discarding products that did not meet minimum temperatures.
   c. Make adjustments per McDonald's protocol in the Food Safety Booklet.
   d. Run another product verification to ensure the correct cooking temperature is achieved.

DO NOT CITE if only 1 incorrect procedure is observed. **COACH** the correct procedure.

NOTE: If the internal temperature is out of compliance, refer to **FS2-US**

FS8-US Are all Time-Temperature Control for Safety (TCS) refrigerated products in code (within primary shelf life)? If no, mark what product is not in code:

ASSESSMENT: **CITE** if one or more occurrence is observed.

- Check to make sure that all items stored in refrigerators are not expired per the manufacturer's expiration date (primary shelf life).
- Check time and temperature control for safety (TCS) foods like produce, fresh beef, Canadian bacon, and dairy products such as shake and sundae mix.
- Check apple slices and milk jugs in service area refrigerators.

COACH if the primary shelf life of sauces, dressings, and other non-TCS food products are expired.

FS9-US Handwashing sinks: Is there warm running water and required supplies at all handwashing sinks? Are hand wash sinks easily accessed by employees and only used for hand washing, not preparing food, or storing equipment?

ASSESSMENT: **CITE** if one or more occurrence is observed:

Hand Sinks Stocked
- Check all hand sinks, including restrooms, for at least one stocked and functional soap dispenser, paper towels, or a functioning hand dryer.
- All hand sinks must be functional and provide at minimum water at 100°F. Allow 1-2 minutes for the water temperature to reach and maintain temperature and check the temperature using a calibrated pyrometer.
- Check that the dispensers are in good repair.
- The soap must be Ecolab approved hand soap.

Accessibility
- Sinks should not be obstructed and should be easily accessed by employees.
- Employees should be able to wash their hands easily without any challenges, such as not being able to reach taps or paper towels.
- No other tasks involving food prep, food contact surfaces, or wiping cloths may be completed at the handwashing sink (e.g. utensils rinsed or left in the sink, lemons washed in the sink, wiping cloth left or rinsed, dumping beverages or ice, etc.)

CITE if sinks are used for any purposes other than handwashing or are not accessible.

COACH, but do not cite if paper towels are at the hand sink available but not stocked in the dispenser.
NOTE: If non-Ecolab hand soap is stocked at a hand sink, only **CITE under FS28-US.**

FS10-US Handwashing procedure: Are hands properly washed following handwashing procedures at the required times and is a system in place to ensure hourly hand washing by all employees?

ASSESSMENT: **CITE** if one or more occurrence is observed:

Washing Hands when Required: Check that employees are washing their hands at the appropriate times.
- Before putting on new **clear/white** disposable gloves when changing tasks.
- After performing a non-food task (mopping, taking out the trash, and retrieving food from walk-in refrigerator or stockroom).
- After taking a break or using the restroom.
- Before entering the production area and going to work at the food preparation stations.
- After coughing/sneezing or touching any part of the body.
- If a food handler is observed handling their cell phone and fails to wash their hands before resuming with food prep.

Handwashing Procedure: Observe crew members washing their hands. Confirm they are following the proper procedure.
- CITE if an employee is observed not following the proper handwashing procedure.

Handwashing System: Ask the manager, **"What time is your next handwashing cycle? How are you tracking that?"**
- The manager should describe a process that identifies a method for tracking time to ensure this occurs on an hourly basis for all employees. For example, this could be that they link it to another hourly routine like a travel path or could be a timer.
- If the manager can tell you when the next handwash is (should be within the next hour) and they can explain a reliable process to track the time, this is acceptable.
- If you get to observe the one-hour handwash, check to see that the Manager monitors all employees for handwashing.

CITE for the following:
- It is evident that there is no process in place. (Example: if the manager states that a timer is used to monitor handwashing, but the timer is broken or not in use).

EXCEPTION: Crew members are not required to wash hands after removing a pair of blue gloves and then putting on a new pair of blue gloves.

FS11-US Sanitized towel/cloth buckets: Do sanitized towel buckets contain towels and chlorine sanitizer solution at the correct concentration checked with a chlorine test strip?

ASSESSMENT: CITE if one or more occurrence is observed.

Chlorine Test Strips
Ask the manager or a crew member for chlorine test strips/kits used to check sanitizer buckets. The chlorine test strips must be in usable condition (not water damaged) and not expired. If found water damaged or expired, ensure that they are the only test strips available before citing.

Clean Towel Bucket Sanitizer Concentration
To test the chlorine concentration in the towel bucket, use the restaurant's test strips, and follow the procedures in the Food Safety Booklet.

CITE if the concentration is less than 50 ppm (only **COACH**, do not cite if higher than 100 ppm)

Sanitizer Bucket Use
Sanitized towel buckets should be located at the grill and near the front counter. If the unit is small (ex. a Walmart restaurant) and one bucket can be easily accessed from all areas, this is acceptable.

CITE if there are no clean towels in the clean towel buckets.

COACH: if the bucket has a missing or expired 2-hour time label.

NOTE: The Quat test strips will be assessed under question **FS13-US**.
NOTE: Soiled towels stored with clean towels in the clean towel bucket should be cited under question **FS12-US***.*

FS12-US Sanitizer-soaked towels/cloths: Are sanitizer-soaked towels and grill cloths used at food, beverage preparation, and service areas placed into the soiled towel bucket after using and not left sitting out on surfaces?

ASSESSMENT:
Sanitizer-soaked towels and grill cloths must be placed in the soiled towel bucket after every use. They should not be left sitting out on surfaces or placed back into the clean towel sanitizer bucket.

CITE for the following:

- If sanitized towels that are not in active/continuous use and are left sitting out on surfaces.
- If soiled towels are observed stored with clean towels in the clean towel bucket.

EXCEPTION: If a towel is momentarily placed on a surface but is observed to be in continuous use (e.g. when sanitizing a pyrometer probe between product temperature checks) do not cite.

FS13-US <u>Utensils and trays sanitizing:</u> **Are all in-use UHC trays, grill utensils, prep table utensils, and utensil holders clean (no build-up), washed, and sanitized at least every 4 hours as per approved procedure? Do the back sink and soap/sanitizer dispensers or dishwashers function (hot water 110˚F or higher in the wash bin/sink) with all required supplies? Does the sanitizer solution have the right concentration when checked with an appropriate test strip?**

ASSESSMENT: CITE if one or more occurrence is observed.
<u>UHC Trays/Prep Area Small Wares:</u>
Randomly check plastic and wire UHC trays in use for cleanliness. Additionally, check utensils (spatulas, yellow yolk breaking tool, etc.), and utensil holders in use in the kitchen area for cleanliness.

- **CITE** for excessive grease or product build-up (more than 1-day build-up; describe build-up observed)

<u>4-Hour System for In-use Food Contact Surfaces:</u>
To assess for a system in place, ask the manager, *"When is the next time that your in-use trays and utensils will be washed/rinsed/sanitized? Please explain the process used."*
- **CITE** if the manager cannot describe a process including how the 4-hour time requirement is being tracked and how they ensure that all in-use utensils are being addressed. For example, it is done at transition between breakfast and lunch; have set time periods they can readily communicate, remove in-use utensils by stations; have a back-up set to swap out.

<u>3-Compartment Sink and Quat Sanitizer Concentration/Test Strips</u>
If the 3-compartment sink is observed in active use, assess that it is set-up properly and that the proper wash, rinse, and sanitize procedures are being followed.

Always check the following:
- Allow 1-2 minutes for the water temperature to reach and maintain temperature and check the temperature using a calibrated pyrometer that the 3-compartment sink has hot water at a minimum of 110°F in the wash bin/sink and is stocked with detergent and sanitizer. Both chemical dispensers should be functional.
- Check the Quat sanitizer concentration from the automated dispenser even when the 3-part sink is not in use.
- Ask the manager or a crew member for the Quat test strips used to check the 3-compartment sink. The Quat test strips must be in usable condition (not water damaged) and not expired. If found water damaged or expired, ensure that they are the only test strips available before citing.
- **CITE** if the back sink or chemical dispensers are not functional.
- **CITE** if the water temperature is below 110°F in the wash bin/sink.

Follow the procedures in the Food Safety Booklet for checking Quat sanitizer concentration.
- **CITE** if the Quat concentration is below 200 ppm. (only **COACH**, <u>do not cite</u> if higher than 200 ppm)

<u>Warewasher</u>: Test the chlorine sanitizer in the warewasher/dishwasher if present:
- Run the warewasher for one cycle.
- Open the door and remove the rack.
- Dip the chlorine strip into the tank water solution and immediately blot on a paper towel.
- Choose the color on the chart that most closely matches the color of the test strip.

CITE if the concentration is below 50 ppm (only **COACH**, <u>do not cite</u> if higher than 100 ppm).

NOTE: CITE for damaged/expired <u>Quat</u> test strips under this question. If chlorine test strips are not meeting the standard, **CITE** in **FS11-US**.

FS13-US-01 All soiled raw wares that came into contact with fresh beef are washed and sanitized last (unless a warewasher is used). Soiled blue raw beef trays and lids are kept in blue bus box until cleaned. Back sink is properly sanitized after washing wares that came into contact with raw proteins.

ASSESSMENT: CITE if one or more occurrence is observed.

Raw, soiled small wares used for fresh beef must be washed following proper procedures and must be washed, rinsed, sanitized after or separate from any other small wares. For this evaluation, focus on raw beef wares.

CITE for the following:
If soiled blue raw beef trays and lids are not being kept in a blue bus box until they are cleaned.
If raw beef small wares or the blue bus box are observed cleaned at the 3- compartment sink and crew do not use the proper wash, rinse, and sanitize procedures.
If soiled raw beef wares are not washed after or separate from all other dishes (unless a warewasher/dishwasher is used).
If after cleaning raw wares, that crew fails to drain all 3-compartment sinks and clean with Kay Peroxide Cleaner/Disinfectant (3N1) immediately.

NOTE: If a warewasher/dishwasher is used, raw small wares can be washed with regular small wares. For Powersoak sink, raw wares should not be placed to "soak" in the wash compartment sink but should be washed immediately by hand with a cloth towel.

FS14-US State of cleanliness: Is the restaurant (all areas) in a good state of cleanliness? In all areas, the floors/walls/ceilings and equipment do not have excessive soil, grease, or food debris build-up? Are the floors free of standing or puddling water?

ASSESSMENT: CITE if one or more occurrence is observed.

Structure: The floors, walls, and ceilings are maintained clean and with no excessive build-up of grease or food debris (more than 1-day build-up; describe buildup observed).
- **CITE** for the following:
  - If floors, walls, or ceiling cleanliness present pest harborage conditions
  - Very low or no grout lines or floor drains **with** food debris/standing water, excessive grease/food debris build-up under grill/fryer, mold build-up along the wall at the 3-compartment sink, etc.
  - Puddling or standing water on the floors. If this is **CITED** due to missing or cracked floor tiles or low grout lines, cite under **FS15-US**.

Equipment: Assess all in-use equipment that is used to prepare or hold food for cleanliness.
- **CITE** for excessive, encrusted food debris, mold/organic matter, or grease build-up (more than 1-day build-up; describe build-up observed)
  - E.g. mold or buildup in soda nozzles, mold/organic matter build-up on Blended Ice Machine rinsing area for pitchers
- **COACH** for less than an excessive buildup of grease or food debris (less than a day of buildup) on non-food contact areas such as spillage of fries in a secondary freezer.
- Do NOT cite ice transfer buckets, ice scoops, ice machines, ice bins or ice chutes under this question but rather under **FS16-US**

NOTE: Equipment in storage should not be assessed. Cleanliness of UHC equipment (plastic/wire trays) and utensils in use in the prep area should not be assessed under this question but rather under **FS13-US**. The ice machine, ice chutes on beverage dispensers, and cleanliness of the ice bucket should be assessed under question **FS16-US.**

EXCEPTION:
Do not cite for dust buildup on non-food contact surfaces.

FS15-US State of repair: Is the restaurant (all areas), the floors/walls/ceilings, and equipment functioning properly and in a good state of repair (not cracked or damaged)? The freezers should not have excessive buildup of ice.

ASSESSMENT: CITE if one or more occurrence is observed.

Structure: The floors, walls, and ceilings are maintained in good repair. There should be no significant damage to floors, walls, and ceilings.

- **CITE** if floors, walls, or ceiling tiles (including light shields) are damaged, presenting a potential physical contamination hazard
- **CITE** if floor or ceiling tiles (including light shields) are missing in food preparation or storage areas.
- **COACH** for missing wall tiles, minor floor, or ceiling tiles missing OR damaged in other areas of the restaurant.

Equipment: Assess all in-use equipment that is used to prepare or hold food for being in good repair.

- **CITE** if food equipment is damaged presenting a potential physical contamination hazard.
  - E.g., frayed fry baskets with metal pieces sticking out, broken/frayed UHC wire racks, notably cracked food contact surfaces such as food pans, blended ice pitchers, etc.
- **CITE** for food equipment that is no longer smooth and easily cleanable and could harbor food or bacteria.
  - E.g., An ice transfer bucket or a plastic spatula that is heavily scratched/gouged
- **CITE** if the grease trap is not working properly and is overflowing. Depending on the severity of this observation it may be classified as a sewage backup and the restaurant should follow the imminent health hazard information at the top of the guide for remediation activities.
- **CITE** if the freezers have excessive ice buildup.
  - E.g., ice buildup covering the condenser fans, condensate drip pan, or evaporator coils. Excessive means layered and three-dimensional ice buildup, not a little frost.
  - Do not cite if ice buildup is excessive **AND** the freezer is **NOT** maintaining adequate temperatures. Cite under **FS-23** but note the excessive build-up here.
- **COACH** if the freezers have ice buildup on floors, walls, or ceiling

EXCEPTION:
Do **not cite** for baseboards that are cracked or missing, unless there's a visible gap/entry point for pests. Assess under **FS21-US.**

FS16-US Water and ice: Are appropriate measures taken to protect water and ice from foreign material, chemicals, and/or bacterial contamination? Are water filters in date and ice machines free from mold or buildup?

ASSESSMENT:
Assess that the back of the house ice machine is maintained clean inside and free from visible mold or build-up. Check for mold or build-up in the ice machine by wiping a napkin or paper towel across the metal drop plate and around the inner walls. Cell phone cameras should not be used to assess this question. Observe that the ice machine door seals properly to protect the ice from any foreign contamination. Assess ice bins and ice chutes for cleanliness through visual inspection.

CITE for the following:
- If there is visible mold or build-up in the ice machine, ice bins, or on ice chutes.
- If there is visible mold or build-up in the ice transfer bucket or ice scoops.
- Ice scoop not stored in the holder
- Ice bins not kept covered

COACH if the ice bucket is stored upright and not stored inverted on a clean surface. Do NOT cite for ice bins with an over a shelf that covers the bin.

Ask the Manager if they are part of the Coca Cola QMP program (i.e. Coke technicians manage the replacement of the water filters).
- If the manager states, "**Yes**", then there is no need to check that the water filters are dated.
- If the manager states "**No**", then check that the water filters are dated. Only **CITE** if not dated. Do not assess the date itself.
  - The restaurant needs to have a system in place that identifies and tracks when the water filters need to be replaced.
    - **COACH** if a system is not in place.

- **Note:** Ice bucket and scoops not in good repair should be cited under FS15-US

FS17-US Food product opened: Are opened packages of food in storage, (including dry storage, refrigerators, and freezers) covered/wrapped, off the floor and away from walls, and stored according to proper procedures? If no, mark what product is not stored properly.

ASSESSMENT: CITE if one or more occurrence is observed.
Look to see that all food in refrigerators, freezers, and in dry storage are covered/wrapped and stored properly 6 inches off the floor (exception is buns in bun racks). If plastic wrap is used, it must effectively protect the entire product.

Prep Area Coolers: All products must be stored covered.
CITE for the following:
- If the product is not stored covered
- If raw products are not stored separately from ready-to-eat foods (RTE foods) as outlined in the McDonald's procedures for storing products. For example, shell eggs not in the original case are stored on the same shelf or above produce or other RTE foods.

EXCEPTIONS: Do not cite products left in open bags or stored uncovered in the grill side refrigerator and freezer or in the fryer side freezer, as these are considered to be in continuous use.
French Fry Dispenser:
- Do not assess the product in the French fry dispenser.

Walk-in Refrigerator and Walk-in Freezers: Product should be stored covered and 2 inches away from the wall and 6 inches off the floor
- **CITE** only if the product is touching the wall or if the product is touching the floor as well as if the product is not stored covered

Dry Storage/Stockroom: Food products should be stored covered and 6 inches off the floor.
- **CITE** if the product is stored uncovered. This CITE is only for exposed food, not packaged food inside of an open case.
- **CITE** only if the product/product case is stored directly on the floor.

COACH only, do not cite if food is stored below 6 in. but is not directly on the floor in all areas.

NOTE: Primary shelf lives are assessed under **FS8-US** and secondary shelf lives are under **FS25-US**

FS18-US Raw food product handling: **Are blue disposable glove procedures or dedicated tongs used to prevent cross-contamination when handling all raw meat or poultry products (including shell eggs) at the grill station and fryer station? Are dedicated utensils used for raw products (e.g. the yellow yolk breaking tool is only used to break egg yolks)?**

ASSESSMENT: CITE if one or more occurrence is observed.

Blue Glove Usage

Check that when crew members handle raw protein products, they are wearing blue disposable gloves or are using dedicated tongs to handle raw protein products. Focus on raw meat, chicken (see exception for chicken McNuggets below), and shell eggs.
Ensure that clear/white gloves are not being used instead of blue gloves to handle raw protein products. If observed, **CITE** under question **FS19-US**.

CITE if blue gloves are not removed before:
- Touching trays, tray liners, or equipment to lower platens
- Touching utensils
- Removing cooked products from the grill
- Moving to the prep table
- When cooking chicken, (McChicken, chicken fillet) blue gloves must be removed before the fryer basket handle is touched
- If bare hand contact is used with handling raw product at the grill/fryer
- If dedicated tongs are used for anything other than handling raw protein products

Do Not Cite if bare hands are used to handle non-raw protein products during the cooking process at the grill or fryer (ex. folded eggs, Canadian bacon, liquid eggs, hash browns). The use of clear or blue gloves is also acceptable to use when preparing this product.

Proper Removal of Blue Gloves

Ensure that blue gloves are removed properly to avoid contacting the portions that came in contact with raw products. They should be peeled off from the base while grabbing from the back of the wrist and pulling off the glove by turning it inside out. They should not be pulled off from fingers or an area that contacted raw products.

CITE if blue gloves are not being removed using the proper procedure.
COACH if blue gloves are removed in front of the wrist instead of the back of the wrist.

CITE if Double Gloving is observed

Double gloves are not permitted (unless in rare cases this is being required by local jurisdiction [e.g. Maricopa County, AZ] for our restaurants to be allowed to use the blue disposable gloves). Special requirements are set for these procedures.
White/clear gloves cannot be worn under Blue gloves. If when informing the Manager that double gloving was observed they state it is required by the local jurisdiction, do not cite. Crew members are not required to wash hands after removing a pair of blue gloves and then putting on a new pair of blue gloves.

Egg Yolk Breaking Tool
- **CITE** if the egg yolk breaking tool is not available or used properly
- **CITE** if the egg yolk breaking tool is not used to break raw egg yolks
- **CITE** if the egg yolk breaking tool is used for items other than raw eggs
- **CITE** if the egg yolk breaking tool is improperly stored in contact with food or utensils used for cooked food.

EXCEPTION: Blue gloves are not required if pouring products from plastic bags into fryer baskets (e. g. with chicken McNuggets). If bare hand contact is observed with chicken McNuggets as they are being poured into the fry basket, **COACH** but do not cite.

FS19-US Ready-to-eat food product handling: Are clear/white disposable gloves worn for food preparation of ready to eat foods at the sandwich prep table, salad prep table, and in all other areas to prevent bare hand contact with any cooked or ready-to-eat foods?

ASSESSMENT:

Clear/white disposable Glove Usage

Crew members must wear clear/white disposable gloves when working with ready-to-eat foods under the following circumstances:

- Working at the prep table preparing and wrapping sandwiches.
- Working at the salad prep table preparing salads and Fruit 'n Yogurt Parfaits, sorting lettuce, and slicing tomatoes and lemons/limes.
- All other prep tasks with ready-to-eat foods.
- Placing a new liner in tea and coffee dispensers.

CITE if disposable gloves are not worn for the above or if bare hand contact is observed for handling ready-to-eat foods that will not be heated or cooked

CITE if clear/white gloves are being used to handle raw protein products instead of blue gloves.

Do Not Cite if bare hands are used to handle non-raw protein products during the cooking process at the grill or fryer (ex. folded eggs, Canadian bacon, liquid eggs, hash browns). The use of clear or blue gloves is also acceptable to use when preparing this product.

COACH that ideally hands are washed before handling these products with bare hands or suggest that blue gloves or dedicated tongs are also acceptable.

Clear/white disposable gloves are removed when required and no double gloving of disposable gloves

A double set of white gloves should not be worn.

Gloves should not be re-used and must be replaced when damaged or contaminated before resuming food handling/preparation. E.g. getting stock from walk-in coolers, handling trash, etc.

- Do not cite if you walk into the back of house 3-compartment sink/storage areas and see a crew member wearing clear/white gloves as they wash dishes, handle garbage, or if a crew member is observed wearing clear/white gloves in the front of the house when performing a cleaning task.
- **CITE** only if you have witnessed the entire process of the clear/white disposable gloves getting contaminated and food handling/preparation being resumed.
- Do not cite for a crew member wearing clear/white gloves touching prep area refrigerator handles and resuming food prep.

NOTE: If gloves are changed when required but hands are not washed, **CITE** under **FS10-US**.

FS19-US-01 Good hygienic practices: Are proper personal hygiene procedures being followed?

ASSESSMENT: CITE if one or more occurrence is observed.

Fingernails: Employees should keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough; and should not wear fingernail polish or artificial fingernails when working with exposed food, unless they are wearing intact disposable gloves that are not torn or damaged.

CITE for employees handling exposed food with fingernail polish/artificial fingernails or fingernails not trimmed, filed and maintained so the edges and surfaces are cleanable and not rough, unless they are wearing intact disposable gloves that are not torn or damaged.

Jewelry: Employees that prepare food may not wear jewelry on their arms or hands except for a plain ring such as a wedding band.

CITE for employees preparing food while wearing jewelry that is more than a plain ring on arms or hands for any crew members.

Hair Restraints: All employees that prepare open food in the kitchen must wear a hat, visor, or hair net and beard covering (where applicable) to properly restraint hair from falling into food.

CITE for hair that is not properly restrained and has the potential to fall into food.

Uniforms and Aprons: Food employees shall wear clean outer clothing and aprons to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles. If excessive encrusted food buildup is observed on employees' outer clothing/aprons, ask the manager what their system is for ensuring employees come to work with a clean uniform and employees working in the production area are provided with clean aprons.

CITE for excessive encrusted food buildup on outer clothing/aprons that can flake off and fall into food (e.g. heavy food debris) on Crew members handling open food.

Employee Food & Beverages: All employee food and beverages shall be stored and consumed only in designated areas where the contamination of exposed food, clean equipment, utensils, linens, unwrapped single-service, and single-use articles or other items needing protection cannot result.

CITE for employees storing or consuming food and beverages in undesignated areas where the contamination of exposed food, clean equipment, utensils, linens, unwrapped single-service, and single-use articles or other items needing protection can result.

FS20-US Chemical management: Are chemicals stored away from food and packaging?

ASSESSMENT: CITE if one or more occurrence is observed.
Chemicals should be stored away from food or food contact surfaces/packaging in the back of house food prep/kitchen areas, service areas, and storage areas when not in active use. For example, the grill cleaner should not be left at the grill station when not in active use and spray bottles should not be stored in the front-line area next to or above food or packaging.

Observe that chemicals are not being improperly used posing a risk of contamination of food or food contact surfaces (ex. spraying around open food or packaging). Observe that chemicals are not stored in food containers.

FS 21-US Pest management: Is a pest management program and pest prevention steps and behaviors in place and being managed effectively? Is the restaurant properly pest proofed to prevent the entry of pests (e.g. gaps under doors are sealed)?

ASSESSMENT: CITE if one or more occurrence is observed.
Confirm that the restaurant has a Pest Management Program in place.
- Ask the manager to show you a pest service report from their last visit. As long as a service report is available within the last 60 days, this will suffice as having a program in place. **CITE** if the report is older than 60 days or if no pest service report is available for review.
- Check that there are no on-going pest activity issues noted in the report. If pest activity was noted in the previous report and it is still present, **CITE**.
- Review the most recent pest control report, ensuring all recommendations have been corrected or are in an action plan to correct. If the pest management program and pest prevention steps and behaviors are not in place or are not complete, then **CITE** this question. Include in the comments specifics on what you observed.

CITE if the restaurant is not pest proofed and all potential entry points do not have adequate seals.
- There should not be any gaps underneath any entry doors.
- Doors should have sweeps/weather stripping and should be kept closed when not in use.
- If either drive-thru window is left open and there are no cars in the drive-thru.
    - **COACH** if either drive-thru window is left open while not in active use (i.e. not closed between cars.)

CITE for the following type of pest activity if observed:
- Dead cockroaches
- Trapped rodents
- Trailing ant activity in one area
- High large fly activity is greater than 5 in one area. If greater than 5 large flies are congregating in one area such as the dining area, food prep area, front counter area, or food storage areas. Large flies are a nuisance to customers and employees and can land on food, but they are not typically considered to be an infestation. They get into the restaurant due to windows and/or doors being left open and if the restaurant does not have a positive air balance.

FS22-US Are non-food spill clean-up procedures in place?

ASSESSMENT: CITE if one or more occurrence is observed.
Ask a manager to see the McDonald's approved procedures that explain proper clean-up of non-food spills.
- If the manager does not have the McDonald's approved documented procedure, they must be able to describe the correct procedure and the correct chemical to use (Kay Peroxide 3N1 Cleaner/Disinfectant).
- If the manager presents a documented procedure, it must be the McDonald's approved procedure (Ecolab Kay card or O&T).
- Any other documented biohazard spill procedure is not acceptable.
- Ask the manager to show you that the Kay Peroxide Cleaner/Disinfectant (3N1) is available in the restaurant.

If a non-food spill occurs while completing the visit, observe that the proper procedures are followed.

NOTE: some restaurants may have a kit that is required by their local health jurisdiction. This is fine; however, they should still be knowledgeable about the McDonald's approved documented procedure and have the correct chemical to use on site (Kay Peroxide 3N1/Disinfectant)

FS23-US Frozen products: Are walk-in freezers and any other primary storage freezers operating at 0°F or below? Are secondary storage freezers keeping products solidly frozen? If no, check which units are not at the proper temperature.

ASSESSMENT:
Check the temperature of the walk-in freezer or primary storage freezer for non-traditional restaurants. Unit temperatures should be at 0°F or below.

Check the frozen product in the **two** most frequently used secondary freezers to see if it is solidly frozen. If not, specify which secondary units are not at proper temperatures.

CITE if the walk-in freezer or other primary storage freezer is above 0°F and the unit is not in defrost
CITE if the walk-in freezer or other primary storage freezer is above 10°F even if the unit is in defrost
CITE if the product in the secondary freezers are not solidly frozen
COACH if the walk-in freezer or other primary storage freezer is above 0°F but below 10°F and the unit is in defrost

FS24-US Refrigerated products: Are refrigerated products inside refrigerated units at or below 40°F? If no, note which units do not meet the temperature standard.

ASSESSMENT: CITE if one or more occurrence is observed.
When taking temperatures, follow the food safety directions found in the current Daily Food Safety Booklet.

Take internal temperatures of food products from the walk-in refrigerator
- For the walk-in refrigerator, take temperatures of 2 different products in opposite locations of the unit.

Take internal temperatures in two of the most frequently used secondary/reach-in refrigerators
- Always take a product temperature from the refrigerated unit near the prep line or sandwich area holding multiple produce products.

FS25-US Are secondary shelf lives of all Time-Temperature Control for Safety (TCS) products held at room temperature and in refrigerators properly marked and within their secondary shelf lives? If no, mark what product is not in code.

Assessment: CITE if one or more occurrence is observed.

Labeling of Opened/Prepped TCS Products Held at Room Temperature
Check that the following TCS products held at room temperature are marked with a secondary shelf life, are not expired per the marked secondary shelf life, and that no marked shelf lives are greater than four hours from the current time.
- Shredded lettuce, sliced tomatoes, leaf lettuce, cheese, and all types of onions (chopped, sliced, fried onion strings and reconstituted) **held at the prep table or in the chilled rail**
- Meat (Canadian bacon) and egg products near the **grill area** that is stored at room temperature
- Apple slices, butter pats, or other TCS foods held at room temperature or in chill pans
- Softened butter held in a squeeze bottle or food pan at room temperature

CITE if TCS food items stored at the **prep table, in the chilled rail, service, or grill area** are not marked with secondary shelf life or are expired per the secondary shelf life marked on the product. Or if the time marked on the product is greater than four hours from the current time.

Labeling of Opened/Prepped TCS Products Held Under Refrigeration
Check that a sampling of 5 opened, prepped, or thawing-from-frozen TCS products are properly labeled with a secondary shelf life and are not expired per the marked secondary shelf life.

CITE If the secondary shelf life of **3** or more TCS products (out of 5 products checked) are found to be expired or not marked with a secondary shelf life.

COACH If the secondary shelf life of **2** or fewer TCS products (out of 5 products checked) are found to be expired or not marked with a secondary shelf life.

FS26-US Leftover heated foods: Are leftover heated foods discarded (including any shake/sundae mix removed from heat treatment shake/sundae machines)? If no, mark what product.

ASSESSMENT: CITE if one or more occurrence is observed.
Check that no previously heated foods have been placed in the walk-in or reach-in refrigerators for use the next day (such as soups, sauces, and gravies).
- **CITE** if cooked/heated foods are being saved (unless being saved for a "Food Donation" program).
  - Food used for the "Food Donation" program must be stored in the freezer and never in a refrigerator. **CITE** if not observed stored in the freezer.
  - "Food Donation" products will typically be stored in a plastic bag in the freezer and should not be assessed for labeling/expiration. A very limited number of restaurants participate in this type of program.
- **CITE** if shake and sundae mix removed from the heat treatment shake/sundae machine is being saved in the walk-in refrigerator

FS26-US-01 Hot holding units: Are heated foods in a hot holding unit at or above 140 °F? If no, select which product(s), which type of hot holding unit(s) (UHC, Marinator, Extended Hot Holding Cabinet, etc.), and if the products are being held without a timing mechanism.

ASSESSMENT: CITE if one or more occurrence is observed.

Pick three random products in the UHC, Marinator, and/or Extended Hot Holding Cabinet and verify temperature is above 140°F with a clean/sanitized pyrometer.

CITE for any product held below 140°F. Note the unit, product cited as well as if the product was being timed or not.

NOTE: If a restaurant has either a Marinator and/or Extended Hot Holding Cabinet in addition to a UHC, pick the three products from those hot holding environments rather than the UHC.

EXCEPTION
Do not check/observe for Muffins, Biscuit, or Bagel products holding at appropriate temperatures.

FS27-US Pyrometer: Is the Pyrometer calibrated, working correctly, and is the probe clean?

ASSESSMENT: CITE if one or more occurrence is observed.
All restaurants are required to have a pyrometer with a needle probe for taking temperatures. The majority of restaurants will have a Cooper Atkins pyrometer. If another type of pyrometer is observed, do not cite.
Additionally, some locations may be using a Bluetooth pyrometer with a tablet that displays the temperature readout and these would be acceptable as well. You will require manager assistance with checking the Bluetooth pyrometer calibration.
Confirm calibration of the restaurant's pyrometer. It must be within +/- 2°F of 32°F.
- If the restaurant has already done its calibration check for its Bluetooth pyrometer for the day, it is acceptable to have the manager show you the verification in the digital food safety checklist. This only applies to the Bluetooth pyrometer.

Check that the probe is clean
CITE if there is excessive, encrusted food residue present.

NOTE: If you confirm calibration of the pyrometer, per the procedures listed in the Food Safety Booklet, and it is within +/- 2°F of 32°F, then it is calibrated properly and it is not necessary to adjust or compensate readings when taking product temperatures.

FS28-US Sourcing: Are all food, food packaging, equipment (including utensils), and cleaning chemicals from approved sources?

ASSESSMENT:
While in food storage areas, look for any food products and food packaging that are not in McDonald's packaging and do not have a WRIN number on the case.
Verify that cleaning chemicals come from the Distribution Center, primarily these will be Ecolab/Kay products

CITE **if one or more occurrence is observed**
- Cleaning tablets for the espresso machine that is from the manufacturer of the machine, including Melitta, Urnex, and Sinfonia are approved.
- Wipes and Hand Sanitizing wipes from Progressive Products are also approved.
- There should be no store-bought cleaning chemicals present.
- If unapproved hand soap is observed stocked at a hand sink, **CITE** under this question.

Look to see that all food, food packaging, and cleaning chemicals, are from the McDonald's Distribution Center. Look for any store-bought food not provided by McDonald's Suppliers.

Look for approved equipment, including small wares from approved McDonald's Kitchen Equipment Suppliers.

EXCEPTION: Do **not cite** for employee's food from home stored in refrigerators, if observed. This is not assessed as part of the Food Safety Verification. If observed, COACH the restaurant to store all employee food in a separate refrigerator that is designated for employee food only. If that option is not available, coach to store in a refrigerator in a clearly labeled container as "Employee Food Only" and store on the bottom shelf away from all McDonald's items."

FS29-US Employee health: Do managers understand employee illness symptoms and reportable illness causes for when an employee cannot be working? Do managers also understand when an employee can return to work after illness?

ASSESSMENT: **CITE** if one or more occurrence is observed.

Start by asking the manager first: "**Without referencing any materials, can you please recall the illness symptoms when an employee cannot be working in the restaurant?**"
Let the Manager know that they <u>are not</u> allowed to reference any materials to answer this question. If the Manager immediately references material before you can let them know of the requirement, do not cite but **COACH** that they should be able to recall these from memory.

The manager must recall, at a minimum, the first three symptoms listed (vomiting, diarrhea and jaundice) below:
- **Vomiting**
- **Diarrhea**
- **Jaundice (yellow eyes or skin)**
- Fever with Sore throat
- Have a lesion containing pus such as a boil or infected wound that is open or draining and is not properly covered

CITE if less than 3 are recalled.

Ask the manager, "**What are the reportable illnesses (or the Big 6) when an employee is ill and cannot be working in the restaurant?**"
   Let them know they may reference materials that are readily accessible for this question if needed. The manager should be able to recall the 5 main names below or refer to the readily accessible reference materials:
- Salmonella (Nontyphoidal and Typhoid fever (caused by Salmonella Typhi)- *do not need to specify each type*
- Shigella
- Hepatitis A Virus
- Norovirus
- E. coli (shiga toxin-producing)

Also, ask the manager, **"When an ill employee should be allowed to return to work?"**
- They should state that they should wait for a minimum of 24 hours symptom-free, or that they would contact HR Consulting for guidance.
  If the manager asks how to contact HR Consulting share the following phone number with them: 877-623-1955.

Observe during the visit that no employees exhibit any of the illness symptoms listed above.
CITE if employees exhibiting any of the illness symptoms above are observed.

FS30-US Staff training: Are all managers (including shift managers) trained and currently certified in food safety through ServSafe (or an equivalent and accredited food safety training course)? Are all employees trained and verified on food safety and sanitation per McDonald's current training program?

ASSESSMENT:
Instead of asking for manager schedules, ask how many managers/shift managers work in the restaurant, then ask to see all their ServSafe or equivalent food safety certification. Check that the certificate dates are current.

CITE if one or more occurrence is observed.
Any mangers or shift managers are missing Certified Food Safety Manager certificates or have certificates that are not issued by organizations that require at least 8 hours of classroom study and a proctored certification exam.

Certified Food Protection Manager Certificates from the following national organizations are acceptable in addition to ServSafe:
- Prometric
- Above Training State Food Safety Company
- National Registry of Food Safety Professionals
- 360 Training Company

CITE if the restaurant does not have the certification records for all their managers for review during the visit.

Ask the manager, "**Please explain your process for tracking that all employees have received food safety training**."
- The manager should be able to explain a process for keeping track of who has been trained on food safety and share their tracking document to show training has been completed. The tracking document must be available for review during the visit. Printed and signed SOCs are not required by McDonald's for tracking purposes.
- **CITE** if there is no tracking process in place.

FS31-US Food Safety Checklists: Are at least the last 60 days of correctly completed Food Safety Daily Checklists available? Are the last two correctly completed Monthly Food Safety Procedure Verifications available? (For Digital Food Safety please reference the Food Safety Guide)

ASSESSMENT: CITE if one or more occurrence is observed.

For Paper Food Safety records:
Ask the manager to provide you with the file or booklets of completed checklists for the last 60 days.

Review the last 14 days to verify that the Food Safety Daily Checklists are not missing required sections or days and are being completed according to the appropriate Food Safety Booklet procedures. Browse through the remaining 60 days of checklists and spot check a few days for missing required sections or days.

Check that the restaurant has the last two Monthly Food Safety Procedure Verifications available and completed.

CITE for the following:
- 3 or more missing required sections on different days or 3 missing days within the 14 days record review
- The last two Monthly Food Safety Procedure Verifications NOT available and properly completed
- 12 or more missing required sections on different days or 12 missing days within the 60 days record spot check

COACH for minor deviations such as a few missing products or refrigerator checks, missing manager signoffs, or not answering the quality questions correctly based on the recorded temperatures.

NOTE: Do not cite if the last two Monthly Food Safety Procedure Verifications are not completed by the 15th of the month.
_____

For Digital Food Safety records:
You DO NOT need to review the last 14 days to verify that checklists are being completed according to the food safety booklet procedures. The software does this automatically.

You DO need to review that the Food Safety Daily Checklist completion percentage is above 80% for the past 60 days.

You DO need to review that the last two Monthly Food Safety Procedure Verifications are available and completed.

To access these reports on the approved digital food safety apps (JOLT or SQUADLE) ask the manager in charge to show you or verify using the step-by-step procedures, which can be found on the US ROIP Website.

CITE for the following:
- Less than 80% completion percentage for the last 60 days of Food Safety Daily Checklists
- The last two Monthly Food Safety Procedure Verifications NOT available and properly completed

NOTE: If the restaurant has been on Digital Food Safety less than 60 days or has missing days due to technical issues, you will also have to review Paper Food Safety Checklists using the "For Paper Food Safety Records" assessment criteria listed above.

NOTE: For other unapproved digital food safety apps, the restaurant must be able to provide the last 60 days of daily food safety checklists and the last two Monthly Food Safety Procedure Verifications for your review, and the same method for the paper checklists must be utilized to assess completion.

FS32-US Health Department Inspections: When reviewing the most recent health department inspection report, have all critical violations noted by the health department been corrected or a plan in place to correct issues?

ASSESSMENT: CITE if one or more occurrence is observed.
- Check that the most recent Health Department inspection form is available in the restaurant and that all **Critical** Food Safety violations have been corrected.
- Check that there is an action plan for any items that are not yet completed.
- Read the comments section of the report for more specifics about the violations.

CITE if any critical violations have not been corrected or there is no action plan to correct.
COACH for any other non-critical violations that have not yet been corrected.

NOTE: It is acceptable for the last Health Department inspection to be accessed electronically (e.g. ROIP website or other websites, saved file, etc.) if not available in printed format.

FS33-US Allergen management: Are nut-containing McFlurry mix-ins kept in the orange container with lid and a dedicated scoop?

ASSESSMENT: CITE if one or more occurrence is observed.
At the McFlurry station, check to see that all nut containing mix-ins are in orange containers with a lid and a dedicated scoop.

CITE for the following:
- Nut containing mix-in(s) is not in the orange container
- Nut containing mix-in(s) does not have a lid on the orange container
- Nut-free mix-in(s) is in an orange container
- There is no dedicated scoop for each nut containing mix-in/container

If the restaurant is not selling mix-in's containing nuts, assess this question as meeting standards.

Notes

ROIP

Food Safety Travel Path

INTERNAL UNANNOUNCED FOOD SAFETY TRAVEL PATH
Utilize this Travel Path as your guide when completing a Food Safety Verification in the restaurant. As you travel through the restaurant, make observations to help you answer the Food Safety Verification questions. Additional resources include the current Food Safety Booklet, Food Safety Verification Form, and the Food Safety Guide (included in the ROIP Workbook).

Introduction and Knowledge Check Questions	
Restaurant Area	**Supporting Information**
1. **Dining Room**	
☐ Introduce yourself to the manager ☐ Explain the purpose of the visit	☐ Welcome them to walk with you (not required) ☐ Inform them you will need some of their time for questions, etc.
2. **Manager's Office**	

☐ Discuss Knowledge Check questions	1. Without referencing materials, what are the symptoms of when an employee cannot work? The manager must recall a minimum of the first three:
	1. Vomiting • A sore throat with fever
	2. Diarrhea • Has a lesion containing pus such as
	3. Jaundice a boil or infected wound that is open or draining that is not properly covered or protected
	Explain that it is important to know this without a training aid in case they find out that an employee is sick and need to know right away which symptoms require them to be excluded from working. If an employee with these symptoms is working, they could spread their illness to the food and others.
	2. What are the reportable illnesses? Managers may reference materials, if available:
	   • Salmonella Nontyphoidal Typhoid fever (caused by Salmonella Typhi) • Shigella
	      • Hepatitis A Virus
	      • Norovirus
	      • E. Coli (Shiga toxin-producing)
	3. When can an ill employee return to work?

Documentation ☐ Ask for and review documentation	☐ Last 60 days of completed Daily Food Safety Checklists ☐ Last two Monthly Food Safety Procedures Verifications ☐ Pest Management Service Report ☐ Procedures for non-food spill clean-up ☐ ServSafe or equivalent certificates for all managers ☐ Records or tracking for food safety training of all employees ☐ The last Health Department Inspection Report
☐ Request pyrometer	
☐ Ask about hourly handwashing procedures and when the next handwashing will begin	☐ Observe to ensure handwashing procedure is followed as described
☐ Ask about the process for cleaning UHC trays and utensils every four hours	☐ Observe to ensure a process is followed as described
Conducting the Review	
Restaurant Area	**Supporting Information**
3. **Hand Sink Areas (check all hand sinks and towel buckets)**	
☐ Wash hands	It is important to model good handwashing behavior as you will be contacting food/food contact supplies during your review.
☐ Check supplies (check all hand wash sinks)	
☐ Check that warm water is available (check all hand wash sinks)	
☐ Hand sinks are easily accessible	
☐ Measure sanitizer concentration in all clean towel buckets	The chlorine test strip is used to confirm that the sanitizer concentration is at 50 ppm or above
4. **Ice Machine/Soda Dispenser Areas**	
☐ Assess ice machine, ice chutes, ice bins, ice scoops & transfer bucket	Assess the back of house ice machine. Ice chutes on soda dispensers can also be assessed.
☐ Check floor and drains for standing or puddling water	
☐ Verify pyrometer calibration	
5. **Refrigerated Areas** (Check the two most frequently used reach-in refrigerators and freezers in each area)	
☐ Ensure freezers are operating properly and that items are solidly frozen	

	☐ Check that refrigerated products are at or below a temperature of 40ºF.	
	☐ Check that primary/secondary shelf lives are in code	
6.	**Prep Area/Grill/Fryer/Prep Table Area**	
	☐ Assess employee behaviors (handwashing, glove use, and employee personal hygiene procedures)	
	☐ Chemicals stored away from food and packaging	
	☐ Sanitized towels are not left sitting out on surfaces	
	☐ Proper use of blue gloves and dedicated utensils used to prevent cross-contamination	
	☐ Proper use of clear/white gloves	
	☐ Check that all produce, cheese, and melted butter at the prep table, as well as any egg/protein product held with TPHC at the grill station, is marked with a secondary shelf life and is not expired	
	☐ Check utensils and UHC trays for cleanliness and no build-up and condition (not cracked or damaged)	
	☐ Check fryer baskets for loose wires	
	• Check the internal temperature of 10:1, 4:1, Filet-O-Fish, Round Egg and Breakfast Sausage/Breakfast Steak, with the shift manager taking at least one set of beef temperatures (preferably 4:1)	
	• It is not required to check every product in a protein category, however, if the restaurant cooks other products during your visit, evaluate the product temperature	
	☐ Check under grills and fryers for excessive build-up or signs of pests	
	☐ Managers know how to correctly complete food safety checks	
7.	**Back Sink Area**	
	☐ Check for hot water 110ºF or higher	
	☐ Check that the back sink functions with all required supplies	
	☐ Measure sanitizer concentration of sanitizer solution at the back sink	Quat test strip to confirm that the concentration is at 200 ppm or above
	☐ Check warewasher (if used) function and measure sanitizer concentration	
	☐ Check function of soap and sanitizer dispensers	
	☐ Raw meat utensils washed separate and washed last	
	☐ Floors, walls, and ceilings in good repair	
	☐ Check floors for puddling water, missing tiles, and signs of pests	
8.	**Back of Restaurant (Storage Room & Walk-ins)**	
	☐ Evaluate walk-in refrigerator (take product temperature) and freezer (read air temperature)	
	☐ Check to see if food is covered/wrapped and stored properly	
	☐ Check primary and secondary shelf lives of products in the walk-in refrigerator (focus on produce, fresh beef)	
	☐ Check for any previously heated foods being saved	
	☐ Check for approved food products and chemicals stored away from food packaging	
	☐ Check for signs of pest infestation and for exterior pest entry points, including drive-thru windows being left open when there are no cars in the drive-thru (applies to all drive-thru windows).	
	☐ Check water filters (If on Coke Program, mark yes)	
	☐ Floors, walls, ceilings, and equipment are clean and in good repair (including excessive ice build-up on walk-in freezer condenser).	
9.	**Front counter/self-serve beverage area**	
	☐ Check towel buckets	
	☐ Chemicals stored away from food	
	☐ Ice chutes are clean with no build-up	
	☐ Orange container with a lid and dedicated scoop used for nut containing mix-ins	
	☐ The primary shelf life of milk and apples	
	☐ Check under BIM machine for signs of build-up or pests	
10.	**Restrooms**	
	☐ Check handwashing sinks (supplies and warm water)	All hand sinks must have warm water with at least 1 stocked soap dispenser and hand towels/working hand dryer available.

11.	**Exterior**	
	☐ Check for signs of pest infestation	
	☐ Check corral	

Communicate Results	
Restaurant Area	**Supporting Information**
12. **Manager's Office**	
☐ Review any outstanding documentation	
☐ Complete form	
☐ Recap visit with 2-3 strengths, review overall results with manager	Ask if they have questions on any item reviewed/cited in the visit.

Food Safety

Serve safe food and beverages to our customers in every restaurant, every day.

See the US Food Safety Guide for assessment criteria and guidance

		Points
	Critical Food Safety	

FS1-US — Is the restaurant free of a pest infestation and/or signs of an active pest infestation in the restaurant building, adjoining corral and any area within 10 feet of the building? Select all that apply:

___inside the restaurant has visible infestation

___inside the restaurant shows signs of infestation

___outside the restaurant has visible infestation

___outside the restaurant shows signs of infestation

___un-trapped live rodent(s)

___live cockroach(es)

___rodent droppings

___greater than 5 small flies in one area

___other

Yes/No

FS2-US — Are the internal temperatures of beef patties after cooking at or above 155°F?

Product name:

___temperature settings and cooking timers are not set correctly

___maximum run size exceeded

___patties not laid and removed in the proper sequence

___release sheets are not in good condition or not tightly placed on platen

___release sheets are not squeegeed between every run and wiped off with a grill cloth at least four times every hour

___patties not solidly frozen or shows signs of thawing

___grill is not in good repair

___other

Yes/No

FS3-US — Are the internal temperatures of chicken products after cooking at or above 165°F?

Product name:

___temperature settings and cooking timers are not set correctly

___maximum run size exceeded

___proper fryer baskets not being used or are overfilled

___oil levels in fryers are not correct

___portions not solidly frozen or shows signs of thawing

___fryer is not in good repair

___other

Yes/No

FS4-US — Are the internal temperatures of Filet-O-Fish portions after cooking are at or above 155°F?

___temperature settings and cooking timers are not set correctly

___maximum run size exceeded

___proper fryer baskets not being used or are overfilled

___oil levels in fryers are not correct

___portions not solidly frozen or shows signs of thawing

___fryer is not in good repair

___other

Yes/No

FS5-US — Are the internal temperatures of breakfast steak and breakfast sausage after cooking at or above 155°F?

Product name:

___temperature settings and cooking timers are not set correctly

___maximum run size exceeded

___patties not laid and removed in the proper sequence

___release sheets are not in good condition or not tightly placed on platen

___release sheets are not squeegeed between every run and wiped off with a grill cloth at least four times every hour

___patties not solidly frozen or shows signs of thawing

___grill is not in good repair

___other

Yes/No

FS6-US Are the internal temperatures of round eggs after cooking at or above 155°F? `Yes/No`

___temperature settings and cooking timers are not set correctly

___eggs not laid and removed in the proper sequence

___egg ring not positioned properly on the grill surface or egg cooker not level on the floor

___improper amount of water is poured into the center of the egg ring or timer is not started immediately after pouring the water

___egg ring or egg cooker is not in good repair

___grill is not in good repair

___other

FS7-US Can managers (or staff assigned to complete the checklist) demonstrate they have been trained on properly completing the procedures on the Food Safety Daily Checklist and can take corrective action? Select 2 or more, as applicable: `Yes/No`

___pyrometer is not being properly placed in the center of the patties

___not all the 4:1 patties cooked are checked

___the manager does not know the correct minimum cooking temperature requirement

___the manager does not take proper corrective action when a product is undercooked

___other

TCS for Refrigerated Products

FS8-US Are all Time-Temperature Control for Safety (TCS) refrigerated products in code (within primary shelf life)? If no, mark what product is not in code: **5**

___fresh Beef

___produce

___cheese / Eggs / Dairy

___Canadian Bacon

___apple Slices

___milk

___shake / Sundae mixes

___other

Hygiene & Sanitation

FS9-US Handwashing sinks: **5**

Is there warm running water and required supplies at all handwashing sinks? Are hand washing sinks easily accessed by employees and only used for hand washing, not preparing food or storing equipment?

___supplies not available (soap / anti-microbial soap)

___soap dispenser not functioning properly

___no warm running water of at least 100˚F

___handwashing sink knobs/automatic tap not working

___no paper towel/working hand dryer

___handwashing sink used for other purposes

___handwashing sink/taps not reachable, obstructed or accessible

___other

FS10-US Handwashing procedure: **5**

Are hands properly washed at the required times following hand washing procedures? Is there a system in place to ensure hourly hand washing by all employees?

___hands not washed on hourly basis

___hand washing clock / timer not working / not in use / system not in place

___hand washing activity not monitored

___hands not washed after using restroom

___hands not washed after taking a break

___hands not washed after handling raw products and working on other station, e.g., prep table

___hands not washed after tasks (i.e. handling waste, cell phone usage, touching face, hair, picking items off floor, etc.)

___proper hand washing procedure not followed

___other

FS11-US **Sanitized towel/cloth buckets:** 1

Do sanitized towel buckets contain towels and chlorine sanitizer solution at the correct concentration checked with a chlorine test strip?

___fresh bucket with sanitized towels not prepared

___buckets not labeled correctly

___no towels in fresh bucket

___bucket is soiled

___sanitizer level is less than 50 ppm

___test strips not available / damaged / expired / not in usable condition

___other

FS12-US **Sanitizer-soaked towels/cloths:** 3

Are sanitizer-soaked towels and grill cloths used at food, beverage preparation, and service areas placed into the soiled towel bucket after using and not left sitting out on surfaces?

___grill towels left out on kitchen surfaces

___cloth towels left out on kitchen surfaces

___cloth towels left out on beverage/service areas

___soiled towels mixed with fresh towels in the clean towel bucket

___other

FS13-US **Utensils sanitizing:** 3

Are all in-use UHC trays, grill utensils, prep table utensils, and utensil holders clean (no build up), washed, and sanitized at least every 4 hours as per approved procedure? Do the back sink and soap/sanitizer dispensers or dishwashers function (hot water 110˚F or higher in the wash bin/sink) with all required supplies? Does the sanitizer solution have the right concentration when checked with an appropriate test strip?

___in-use UHC trays, utensils and utensil holders have excessive grease or build-up

___items are not being cleaned and sanitized every 4 hours

___back sink dispenser/ware washer not operating properly

___sanitizer solution not at the correct concentration

___water at back sink is not 110˚F or hotter

___test strips not available or damaged / expired / not in usable condition

___proper wash, rinse and sanitize procedures are not being followed

___other

Contamination Prevention

FS14-US **State of cleanliness:** 3

Is the restaurant (all areas) in a good state of cleanliness. In all areas, the floors/walls/ceiling and equipment do not have excessive soil, grease or food debris build up? Are the floors free of standing or puddling water?

___excessive build up of dirt/grease/mold on floors/walls/ceiling

___excessive build up of dirt/grease/mold on equipment

___standing/puddling water on the floor

___other

FS15-US   State of repair: **3**

Is the restaurant (all areas), the floors/walls/ceilings, and equipment functioning properly and in a good state of repair (not cracked or damaged)? The freezers should not have excessive buildup of ice.

___floors/drains/walls/ceiling not in good repair (e.g. broken/missing tiles)

___in-use food contact equipment/utensils/trays cracked or damaged

___grease traps in use not functioning properly

___ice build-up in freezer

___other

FS16-US   Water and ice: **3**

Are appropriate measures taken to protect water and ice from foreign material, chemicals, and/or bacterial contamination? Are water filters in date and ice machines free from mold or build up?

___water filter(s) not dated (if not serviced by Coke)

___water filters bypassed

___ice transfer bucket or ice scoop not clean

___ice scoop not stored in holder

___water / ice not protected from possible contamination

___ice machine bin, or ice chute has visible mold or build up

___other

FS17-US   Food product opened: **3**

Are opened packages of food in storage, (including dry storage, refrigerators, and freezers) covered/wrapped, off the floor and away from walls and stored according to proper procedures? If no, mark what product is not stored properly:

___frozen beef

___fresh beef

___frozen chicken

___fish

___breakfast meats

___potato products

___produce/Salad ingredients

___cheese / Eggs / Dairy

___raw products are not stored separately from ready-to-eat foods

___packages of food stored touching the wall/floor

___packages of food are not covered/wrapped

___other

FS18-US   Raw food product handling: **5**

Are blue disposable glove procedures or dedicated tongs used to prevent cross-contamination when handling all raw meat or poultry products (including shell eggs) at the grill station and fryer station? Are dedicated utensils used for raw products (e.g. the yellow yolk breaking tool is only used to break egg yolks)?

___gloves not discarded when removed/are being reused

___double set of gloves being worn

___blue gloves not removed at the proper time after handling raw products

___blue gloves not removed properly (from the wrist and turning inside out)

___yellow yolk breaking tool not available

___yellow yolk breaking tool used for items other than raw eggs

___yellow yolk breaking tool is improperly stored in contact with food or utensils used for cooking food

___utensils other than yellow yolk breaking tool used to break raw egg yolks

___dedicated tongs are used for anything other than handling raw protein products

___bare hands used with raw product at grill / fryer

___other

| **FS19-US** | **Ready-to-eat food product handling:** | **5** |

Are clear/white disposable gloves worn for food preparation of ready-to-eat foods at the sandwich prep table and salad prep table to prevent bare hand contact with any cooked or ready-to-eat foods?

___gloves not worn when preparing sandwiches, salads, or burritos

___gloves not replaced when damaged

___gloves not replaced when contaminated

___gloves not discarded when removed or being reused

___gloves worn for non-food tasks and not changed/replaced before resuming food preparation

___clear gloves are used for handling raw products

___double set of gloves being worn

___other

| **FS19-US-01** | **Good hygienic practices:** | **0** |

Are proper personal hygiene procedures being followed?

___crew hair/beard restraint/cover not used properly

___manager hair/beard restraint/cover not used properly, where applicable

___uniforms and/or apron has excessive encrusted buildup

___excessive jewelry on hands and wrists (more than a smooth ring/wedding band)

___finger nails are not trimmed, filed and maintained so the edges and surfaces are cleanable and not rough

___false nails, dirty fingernails or nail polish and not wearing intact disposable gloves

___employees consuming food and/or beverages in food prep areas

___employees consuming food and/or beverages in service areas

___other

| **FS20-US** | **Chemical management:** | **3** |

Are chemicals stored away from food and packaging?

___chemical spray bottles / containers stored in the kitchen near food or open packages

___chemical spray bottles / containers stored in the service area

___chemicals are stored in dry storage near to food and packaging

___chemicals stored in food containers

___chemicals improperly used (ex. spraying around open food or packaging)

___other

| **FS21-US** | **Pest management:** | **3** |

Is a pest management program and pest prevention steps and behaviors in place and being managed effectively? Is the restaurant properly pest proofed to prevent entry of pests (e.g. gaps under doors are sealed)?

___pest management program is not in place

___pest management program is not working effectively

___restaurant is not pest proofed

___Drive-thru window is not closed when not in active use (and there are no cars in the Drive-thru)

___report is older than 60 days or no pest service report is available for review.

___most recent pest control report recommendations not corrected or there is no action plan to correct

___dead cockroach(es)

___trapped rodent(s)

___trailing ant activity in one area

___high large fly activity greater than 5 in one area

___other

| **FS22-US** | Are non-food spill clean-up procedures are in place? | **1** |

___3N1 cleaner / disinfectant not available

___staff not trained in the use of the non-food spill procedures

___non-food spill procedures not available

___non-food spill procedures not followed

___other

Storage

FS23-US	**Frozen products:** Are walk-in freezers and any other primary storage freezers operating at 0°F or below? Are secondary storage freezers keeping all products solidly frozen? If no, check which units are not at proper temperature: ___walk-in freezer or other primary storage freezer is above 0°F and the unit is not in defrost ___walk-in freezer or other primary storage freezer is above 10°F even if the unit is in defrost. ___product is not solidly frozen in two-door reach-in freezer ___product is not solidly frozen in grill side reach-in freezer ___product is not solidly frozen in wall-mounted freezer ___product is not solidly frozen in any other unlisted secondary/reach-in freezer	**5**
FS24-US	**Refrigerated products:** Are refrigerated products inside all refrigerated units at or below 40°F? If no, note which units do not meet the temperature standard: ___walk-in refrigerator ___prep Table refrigerator ___pass-through prep line refrigerator ___two-drawer grill side refrigerator ___service area refrigerator ___shake / Sundae Machine ___blended Ice Machine ___any other unlisted secondary/reach-in refrigerator	**5**
FS25-US	**Shelf lives:** Are secondary shelf lives of all Time-Temperature Control for Safety (TCS) products held at room temperature and in refrigerators properly marked and within their secondary shelf lives? If no, mark what product is not in code. ___produce held at the prep table or chilled rail ___cheese / eggs / dairy ___Canadian bacon ___apple slices/butter pats at room temperature or chill pans ___product held in refrigerators are not properly marked ___product held in refrigerators not within proper secondary shelf life ___other	**3**
FS26-US	Leftover heated foods: Are leftover heated foods discarded (including any shake/sundae mix removed from heat treatment shake/sundae machines)? If no, mark what product: ___shake / Sundae mix ___sauces / Soups / Gravies ___food donation products not stored in freezer ___other	**3**
FS26-US-01	Hot holding units: Are heated foods in a hot holding unit at or above 140 °F? If no, select which product(s), which type of hot holding unit(s) (UHC, Marinator, Extended Hot Holding Cabinet, etc.), and if the products are being held without a timing mechanism. ___products held without a timing mechanism ___breakfast meats ___egg products ___beef patties ___fried chicken products ___fried fish products ___hot cakes ___marinator ___extended Hot Holding Cabinet ___other (e.g., sausage gravy, limited time offer (LTO) protein products and/or sauces)	**0**

Cooking

FS27-US **Pyrometer:**   **5**
Is the Pyrometer calibrated, working correctly, and is the probe clean?
___probe not complete/missing

___pyrometer not in calibration

___pyrometer / probes damaged

___probe has excessive, encrusted food residue

___other

General

FS28-US **Sourcing:**   **5**
Are all food, food packaging, equipment (including utensils), and cleaning chemicals from approved sources?
___food not from approved sources

___packaging not from approved sources

___equipment not from approved sources

___cleaning chemicals not from approved sources

___other

FS29-US **Employee health:**   **5**
Do managers understand employee illness symptoms and reportable illness causes for when an employee cannot be working? Do managers also understand when an employee can return to work after illness?
___manager does not know what symptoms (at a minimum, vomiting, diarrhea and jaundice) would result in employees not being allowed to work

___manager does not know the procedures to follow when presented with an ill employee

___manager does not know when an ill employee would be allowed to return to work

___manager does not know the reportable illness causes

___employee(s) are observed exhibiting any of the reportable illness symptoms

___other

FS30-US **Staff training:**   **5**
Are all managers (including shift managers) trained and currently certified in food safety through ServSafe (or an equivalent and accredited food safety training course)? Are all employees trained and verified on food safety and sanitation per McDonald's current training program?
___certification date is not current

___certification for managers not issued by ServSafe or equivalent/accredited organization

___certification records for all managers not available for review during the visit

___employee training tracking document not available for review during the visit

___not all employees have been trained and verified

___other

FS31-US **Food Safety Checklists:**   **5**
Are at least the last 60 days of correctly completed Food Safety Daily Checklists available? Are the last two correctly completed Monthly Food Safety Procedure Verifications available? (For Digital Food Safety please reference the Food Safety Guide)
___3 or more missing required sections or days within the 14 days record review

___12 or more missing required sections or days within the 60 days record spot check

___daily Food Safety Book (records) not available

___last two completed Monthly Food Safety Procedure Verifications are not available

___digital Food Safety less than 80% completion for the last 60 days of Food Safety Daily Checklists

___other

FS32-US **Health Department Inspection**s: **5**
When reviewing the most recent health department inspection report, have all critical food safety violations noted by the health department been corrected or a plan in place to correct issues?
___health department inspection report not available

___critical violations noted by Health Department have not been corrected

___plan not in place to correct issues

___other

FS33-US **Allergen management**:   3

Are nut containing McFlurry mix-ins kept in the orange container with lid and a dedicated scoop?

___orange container not utilized for nut containing mix-ins

___dedicated scoop not utilized or available

___nut-free mix-ins kept in the orange container

___other

TOTAL FOOD SAFETY POINTS ACHIEVED	100

1) Unacceptable Audit - Critical Question Missed: Critical Food Safety questions are FS1-FS7. If not compliant, these questions result in the evaluation not meeting standards

   a) Non-compliant criteria must be corrected immediately by restaurant team to remove the risk before evaluator leaves the premises.

   b) Follow-up full announced visit, by a McDonald's operations professional is required within 14 days to review findings from visit.

   c) Restaurant team to address all non-compliant criteria ready for follow-up visit.

2) Unacceptable Audit – Score below 80%: Non-critical questions are FS8-FS33. If score is below 80% the visit results in not meeting standards

   a) A follow-up full announced visit, by McDonald's operations professional is required within 30-90 days to review findings from visit.

   b) Restaurant team to address all non-compliant criteria ready for follow-up visit.

3) Acceptable Audit – Score 80-99%: Non-critical findings resulting with overall score of > 80%

   Restaurant team to address all non-compliant criteria and document.

4) Acceptable Audit – Score 100%: No further remediation necessary