

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			
<input type="checkbox"/> Introduce yourself to the manager <input type="checkbox"/> Explain the purpose of the visit	<input type="checkbox"/> Welcome them to walk with you (not required) <input type="checkbox"/> Inform them you will need some of their time for questions, etc.		
2. Manager's Office			
<input type="checkbox"/> Discuss Knowledge Check questions	<ol style="list-style-type: none"> 1. Without referencing materials, what are the symptoms of when an employee cannot work? The manager must recall a minimum of the first three: <ol style="list-style-type: none"> 1. Vomiting • A sore throat with fever 2. Diarrhea • Has a lesion containing pus such as a boil or infected wound that is open or draining that is not properly covered or protected 3. Jaundice <p>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.</p> 2. What are the reportable illnesses? Managers may reference materials, if available: <table style="width: 100%; border: none;"> <tr> <td style="vertical-align: top;"> <ul style="list-style-type: none"> • Salmonella • Nontyphoidal Typhoid fever (caused by Salmonella Typhi) </td> <td style="vertical-align: top;"> <ul style="list-style-type: none"> • Shigella • Hepatitis A Virus • Norovirus • E. Coli (Shiga toxin-producing) </td> </tr> </table> 3. When can an ill employee return to work? 	<ul style="list-style-type: none"> • Salmonella • Nontyphoidal Typhoid fever (caused by Salmonella Typhi) 	<ul style="list-style-type: none"> • Shigella • Hepatitis A Virus • Norovirus • E. Coli (Shiga toxin-producing)
<ul style="list-style-type: none"> • Salmonella • Nontyphoidal Typhoid fever (caused by Salmonella Typhi) 	<ul style="list-style-type: none"> • Shigella • Hepatitis A Virus • Norovirus • E. Coli (Shiga toxin-producing) 		
Documentation			
<input type="checkbox"/> Ask for and review documentation	<input type="checkbox"/> Last 60 days of completed Daily Food Safety Checklists <input type="checkbox"/> Last two Monthly Food Safety Procedures Verifications <input type="checkbox"/> Pest Management Service Report <input type="checkbox"/> Procedures for non-food spill clean-up <input type="checkbox"/> ServSafe or equivalent certificates for all managers <input type="checkbox"/> Records or tracking for food safety training of all employees <input type="checkbox"/> The last Health Department Inspection Report		
<input type="checkbox"/> Request pyrometer			
<input type="checkbox"/> Ask about hourly handwashing procedures and when the next handwashing will begin	<input type="checkbox"/> Observe to ensure handwashing procedure is followed as described		
<input type="checkbox"/> Ask about the process for cleaning UHC trays and utensils every four hours	<input type="checkbox"/> 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)	
<input type="checkbox"/> Wash hands	It is important to model good handwashing behavior as you will be contacting food/food contact supplies during your review.
<input type="checkbox"/> Check supplies (check all hand wash sinks)	
<input type="checkbox"/> Check that warm water is available (check all hand wash sinks)	
<input type="checkbox"/> Hand sinks are easily accessible	
<input type="checkbox"/> 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	
<input type="checkbox"/> 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.
<input type="checkbox"/> Check floor and drains for standing or puddling water	
<input type="checkbox"/> Verify pyrometer calibration	
5. Refrigerated Areas (Check the two most frequently used reach-in refrigerators and freezers in each area)	
<input type="checkbox"/> Ensure freezers are operating properly and that items are solidly frozen	

<input type="checkbox"/>	Check that refrigerated products are at or below a temperature of 40°F.	
<input type="checkbox"/>	Check that primary/secondary shelf lives are in code	
6. Prep Area/Grill/Fryer/Prep Table Area		
<input type="checkbox"/>	Assess employee behaviors (handwashing, glove use, and employee personal hygiene procedures)	
<input type="checkbox"/>	Chemicals stored away from food and packaging	
<input type="checkbox"/>	Sanitized towels are not left sitting out on surfaces	
<input type="checkbox"/>	Proper use of blue gloves and dedicated utensils used to prevent cross-contamination	
<input type="checkbox"/>	Proper use of clear/white gloves	
<input type="checkbox"/>	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	
<input type="checkbox"/>	Check utensils and UHC trays for cleanliness and no build-up and condition (not cracked or damaged)	
<input type="checkbox"/>	Check fryer baskets for loose wires	
<input type="checkbox"/>	<ul style="list-style-type: none"> 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 	
<input type="checkbox"/>	Check under grills and fryers for excessive build-up or signs of pests	
<input type="checkbox"/>	Managers know how to correctly complete food safety checks	
7. Back Sink Area		
<input type="checkbox"/>	Check for hot water 110°F or higher	
<input type="checkbox"/>	Check that the back sink functions with all required supplies	
<input type="checkbox"/>	Measure sanitizer concentration of sanitizer solution at the back sink	Quat test strip to confirm that the concentration is at 200 ppm or above
<input type="checkbox"/>	Check warewasher (if used) function and measure sanitizer concentration	
<input type="checkbox"/>	Check function of soap and sanitizer dispensers	
<input type="checkbox"/>	Raw meat utensils washed separate and washed last	
<input type="checkbox"/>	Floors, walls, and ceilings in good repair	
<input type="checkbox"/>	Check floors for puddling water, missing tiles, and signs of pests	
8. Back of Restaurant (Storage Room & Walk-ins)		
<input type="checkbox"/>	Evaluate walk-in refrigerator (take product temperature) and freezer (read air temperature)	
<input type="checkbox"/>	Check to see if food is covered/wrapped and stored properly	
<input type="checkbox"/>	Check primary and secondary shelf lives of products in the walk-in refrigerator (focus on produce, fresh beef)	
<input type="checkbox"/>	Check for any previously heated foods being saved	
<input type="checkbox"/>	Check for approved food products and chemicals stored away from food packaging	
<input type="checkbox"/>	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).	
<input type="checkbox"/>	Check water filters (If on Coke Program, mark yes)	
<input type="checkbox"/>	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		
<input type="checkbox"/>	Check towel buckets	
<input type="checkbox"/>	Chemicals stored away from food	
<input type="checkbox"/>	Ice chutes are clean with no build-up	
<input type="checkbox"/>	Orange container with a lid and dedicated scoop used for nut containing mix-ins	
<input type="checkbox"/>	The primary shelf life of milk and apples	
<input type="checkbox"/>	Check under BIM machine for signs of build-up or pests	
10. Restrooms		
<input type="checkbox"/>	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	
<input type="checkbox"/> Check for signs of pest infestation	
<input type="checkbox"/> Check corral	
Communicate Results	
Restaurant Area	Supporting Information
12. Manager's Office	
<input type="checkbox"/> Review any outstanding documentation	
<input type="checkbox"/> Complete form	
<input type="checkbox"/> Recap visit with 2-3 strengths, review overall results with manager	Ask if they have questions on any item reviewed/cited in the visit.

2021	FOOD SAFETY VERIFICATION	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?	Critical: Yes/No
	<input type="radio"/> Inside the restaurant has visible infestation <input type="radio"/> Inside the restaurant shows signs of infestation <input type="radio"/> Outside the restaurant has visible infestation <input type="radio"/> Outside the restaurant shows signs of infestation <input type="radio"/> Un-trapped live rodent(s) <input type="radio"/> Live cockroach(es) <input type="radio"/> Rodent droppings <input type="radio"/> Other	
FS2-US	Are the internal temperatures of beef patties after cooking at or above 155°F?	Critical: Yes/No
	Product name: <input type="radio"/> Temperature settings and cooking timers are not set correctly <input type="radio"/> Maximum run size exceeded <input type="radio"/> Patties not laid and removed in the proper sequence <input type="radio"/> Release sheets are not in good condition or not tightly placed on platen <input type="radio"/> Release sheets are not squeegeed between every run and wiped off with a grill cloth at least four times every hour <input type="radio"/> Patties not solidly frozen or shows signs of thawing <input type="radio"/> Grill is not in good repair <input type="radio"/> Other	
FS3-US	Are the internal temperatures of chicken products after cooking at or above 165°F?	Critical: Yes/No
	Product name: <input type="radio"/> Temperature settings and cooking timers are not set correctly <input type="radio"/> Maximum run size exceeded <input type="radio"/> Proper fryer baskets not being used or are overfilled <input type="radio"/> Oil levels in fryers are not correct <input type="radio"/> Portions not solidly frozen or shows signs of thawing <input type="radio"/> Fryer is not in good repair <input type="radio"/> Other	
FS4-US	Are the internal temperatures of Filet-O-Fish portions after cooking are at or above 155°F?	Critical: Yes/No
	<input type="radio"/> Temperature settings and cooking timers are not set correctly <input type="radio"/> Maximum run size exceeded <input type="radio"/> Proper fryer baskets not being used or are overfilled <input type="radio"/> Oil levels in fryers are not correct <input type="radio"/> Portions not solidly frozen or shows signs of thawing <input type="radio"/> Fryer is not in good repair <input type="radio"/> Other	
FS5-US	Are the internal temperatures of breakfast steak and breakfast sausage after cooking at or above 155°F?	Critical: Yes/No
	Product name: <input type="radio"/> Temperature settings and cooking timers are not set correctly <input type="radio"/> Maximum run size exceeded <input type="radio"/> Patties not laid and removed in the proper sequence <input type="radio"/> Release sheets are not in good condition or not tightly placed on platen <input type="radio"/> Release sheets are not squeegeed between every run and wiped off with a grill cloth at least four times every hour <input type="radio"/> Patties not solidly frozen or shows signs of thawing <input type="radio"/> Grill is not in good repair <input type="radio"/> Other	

FS6-US	Are the internal temperatures of round eggs after cooking at or above 155°F?	Critical: Yes/No
	<input type="radio"/> Temperature settings and cooking timers are not set correctly <input type="radio"/> Eggs not laid and removed in the proper sequence <input type="radio"/> Egg ring not positioned properly on the grill surface or egg cooker not level on the floor <input type="radio"/> Improper amount of water is poured into the center of the egg ring or timer is not started immediately after pouring the water <input type="radio"/> Egg ring or egg cooker is not in good repair <input type="radio"/> Grill is not in good repair <input type="radio"/> 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:	Critical: Yes/No
	<input type="radio"/> Pyrometer is not being properly placed in the center of the patties <input type="radio"/> Not all the 4:1 patties cooked are checked <input type="radio"/> The manager does not know the correct minimum cooking temperature requirement <input type="radio"/> The manager does not take proper corrective action when a product is undercooked <input type="radio"/> Other	

Scored Food Safety

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
	<input type="radio"/> Fresh beef <input type="radio"/> Produce <input type="radio"/> Cheese / Eggs / Dairy <input checked="" type="radio"/> Canadian bacon <input type="radio"/> Apple Slices <input type="radio"/> Milk <input type="radio"/> Shake / Sundae mix <input type="radio"/> Other	
FS9-US	Handwashing sinks: 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?	5
	<input type="radio"/> Hand washing sink knobs/automatic tap not working well <input type="radio"/> Soap dispenser empty / not working <input type="radio"/> No warm running water of at least 100°F <input type="radio"/> No paper towel/working hand dryer <input type="radio"/> Hand washing sink/tap obstructed and not accessible <input type="radio"/> Hand washing sink used for other purposes <input type="radio"/> Other	
FS10-US	Handwashing procedure: 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?	5
	<input type="radio"/> Hands not washed on hourly basis <input type="radio"/> Hand washing clock / timer not working / not in use / system not in place <input type="radio"/> Hand washing activity not monitored <input type="radio"/> Hands not washed after using restroom / taking a break <input type="radio"/> Hands not washed after handling raw products and working on other station, e.g., prep table <input type="radio"/> Hands not washed after tasks (i.e. handling waste, cell phone usage, touching face, hair, picking items off floor, etc.) <input type="radio"/> Proper hand washing procedure not followed <input type="radio"/> Other	
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?	1
	<input type="radio"/> Fresh bucket with sanitized towels not prepared <input type="radio"/> Buckets not labeled correctly <input type="radio"/> No towels in fresh bucket <input type="radio"/> Bucket is soiled <input type="radio"/> Sanitizer level is less than 50 ppm <input type="radio"/> Test strips not available / damaged / expired / not in usable condition <input type="radio"/> Other	

FS12-US	<p>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?</p>	3
	<p> <input type="radio"/> Grill towels left out on kitchen surfaces <input type="radio"/> Cloth towels left out on kitchen surfaces <input type="radio"/> Cloth towels left out on beverage/service areas <input type="radio"/> Soiled towels mixed with fresh towels in the clean towel bucket <input type="radio"/> Other </p>	
FS13-US	<p>Utensils sanitizing: 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?</p>	3
	<p> <input type="radio"/> UHC trays, utensils, and utensil holders have excessive grease or build-up <input type="radio"/> Items are not being cleaned and sanitized every 4 hours <input type="radio"/> Back sink dispenser/ware washer not operating properly <input type="radio"/> Sanitizer solution not at the correct concentration <input type="radio"/> Water at back sink is not 110°F or hotter <input type="radio"/> Test strips not available or damaged / expired / not in usable condition <input type="radio"/> Other </p>	
FS13-US-01	<p>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.</p>	0
	<p> <input type="radio"/> Raw ware equipment not cleaned last <input type="radio"/> Raw ware equipment not washed separately <input type="radio"/> Soiled raw beef tray(s) / lid(s) are not stored in blue bus box <input type="radio"/> Back sink / Powersoak sink not cleaned after washing raw ware equipment <input type="radio"/> Raw ware equipment is soaking in Powersoak sink <input type="radio"/> Other </p>	
FS14-US	<p>State of cleanliness: 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?</p>	3
	<p> <input type="radio"/> Excessive build up of dirt/grease/mold on floors/walls/ceiling <input type="radio"/> Excessive build up of dirt/grease/mold on equipment <input type="radio"/> Standing/puddling water on the floor <input type="radio"/> Other </p>	
FS15-US	<p>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.</p>	3
	<p> <input type="radio"/> Floors/drains/walls/ceiling not in good repair (e.g. broken/missing tiles) <input type="radio"/> In-use food contact equipment/utensils/trays cracked or damaged <input type="radio"/> Grease traps in use not functioning properly <input type="radio"/> Ice build up in freezer <input type="radio"/> Other </p>	
FS16-US	<p>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 build up?</p>	3
	<p> <input type="radio"/> Water filter(s) not dated (if not serviced by Coke) <input type="radio"/> Water filter(s) bypassed <input type="radio"/> Ice transfer bucket or ice scoop not clean </p>	
	<p> <input type="radio"/> Ice scoop not stored in holder <input type="radio"/> Water / ice not protected from possible contamination <input type="radio"/> Ice machine, bin, or ice chute has visible mold or build up <input type="radio"/> Other </p>	

FS17-US	<p>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:</p> <ul style="list-style-type: none"> <input type="radio"/> Frozen beef <input type="radio"/> Fresh beef <input type="radio"/> Frozen chicken <input type="radio"/> Fish <input type="radio"/> Breakfast meats <input type="radio"/> Potato products <input type="radio"/> Produce / Salad ingredients <input type="radio"/> Cheese / Eggs / Dairy <input type="radio"/> Raw products are not stored separately from ready-to-eat foods <input type="radio"/> Packages of food stored touching the wall/floor <input type="radio"/> Packages of food are not covered/wrapped <input type="radio"/> Other 	3
FS18-US	<p>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)?</p> <ul style="list-style-type: none"> <input type="radio"/> Gloves not discarded when removed/are being reused <input type="radio"/> Double set of gloves being worn <input type="radio"/> Proper blue glove procedures for use/removal are not being followed <input type="radio"/> Yellow yolk breaking tool not available <input type="radio"/> Yellow yolk breaking tool used for items other than raw eggs <input type="radio"/> Yellow yolk breaking tool is improperly stored in contact with food or utensils used for cooking food <input type="radio"/> Utensils other than yellow yolk breaking tool used to break raw egg yolks <input checked="" type="radio"/> Dedicated tongs are used for anything other than handling raw protein products <input type="radio"/> Bare hands used with raw product at grill / fryer <input type="radio"/> Other 	5
FS19-US	<p>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 and salad prep table to prevent bare hand contact with any cooked or ready-to-eat foods?</p> <ul style="list-style-type: none"> <input type="radio"/> Gloves not worn when preparing sandwiches, salads, or burritos <input type="radio"/> Gloves not replaced when damaged / contaminated <input type="radio"/> Gloves not discarded when removed or being reused <input type="radio"/> Gloves not changed if they become contaminated <input type="radio"/> Clear gloves are used for handling raw products <input type="radio"/> Double set of gloves being worn <input type="radio"/> Other 	5
FS19-US-01	<p>Good hygienic practices: Are proper personal hygiene procedures being followed?</p> <ul style="list-style-type: none"> <input checked="" type="radio"/> Crew hair/beard restraint/cover not used properly <input checked="" type="radio"/> Manager hair/beard restraint/cover not used properly, where applicable <input checked="" type="radio"/> Uniforms and/or apron has excessive encrusted buildup <input checked="" type="radio"/> Excessive jewelry on hands and wrists (more than a smooth ring/wedding band) <input checked="" type="radio"/> Finger nails are not trimmed, filed and maintained so the edges and surfaces are cleanable and not rough <input checked="" type="radio"/> False nails, dirty fingernails or nail polish and not wearing intact disposable gloves <input checked="" type="radio"/> Employees consuming food and/or beverages in food prep areas <input checked="" type="radio"/> Employees consuming food and/or beverages in service areas <input type="radio"/> Other 	0
FS20-US	<p>Chemical management: Are chemicals stored away from food and packaging?</p> <ul style="list-style-type: none"> <input type="radio"/> Chemical spray bottles / containers stored in the kitchen <input type="radio"/> Chemical spray bottles / containers stored in the service area <input type="radio"/> Chemicals are stored in dry storage near to food and packaging <input type="radio"/> Chemicals stored in food containers <input type="radio"/> Chemicals improperly used (ex. spraying around open food or packaging) <input type="radio"/> Other 	3

FS21-US	<p>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 entry of pests (e.g. gaps under doors are sealed)?</p> <ul style="list-style-type: none"> <input type="radio"/> Pest management program is not in place <input type="radio"/> Pest management program is not working effectively <input type="radio"/> Restaurant is not pest proofed <input type="radio"/> Drive-thru window is not closed when not in active use (and there are no cars in the Drive-thru) <input type="radio"/> Report is older than 60 days or no pest service report is available for review. <input type="radio"/> Most recent pest control report recommendations not corrected or there is no action plan to correct <input type="radio"/> Dead cockroach(es) <input type="radio"/> Trapped rodent(s) <input type="radio"/> Trailing ant activity in one area <input type="radio"/> High large fly activity greater than 5 in one area <input type="radio"/> Other 	3
FS22-US	<p>Are non-food spill clean-up procedures are in place?</p> <ul style="list-style-type: none"> <input type="radio"/> 3N1 cleaner / disinfectant not available <input type="radio"/> Staff not trained in the use of the non-food spill procedures <input type="radio"/> Non-food spill procedures not available <input type="radio"/> Non-food spill procedures not followed <input type="radio"/> Other 	1
FS23-US	<p>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:</p> <ul style="list-style-type: none"> <input type="radio"/> Walk-in freezer or other primary storage freezer is above 0°F and the unit is not in defrost <input type="radio"/> Walk-in freezer or other primary storage freezer is above 10°F even if the unit is in defrost. <input type="radio"/> Product is not solidly frozen in two-door reach-in freezer <input type="radio"/> Product is not solidly frozen in grill side reach-in freezer <input type="radio"/> Product is not solidly frozen in wall-mounted freezer <input type="radio"/> Product is not solidly frozen in any other unlisted secondary/reach-in freezer 	5
FS24-US	<p>Refrigerated products: Are refrigerated products inside all refrigerated units at or below 40°F (including shake/sundae reservoir)? If no, note which units do not meet the temperature standard:</p> <ul style="list-style-type: none"> <input type="radio"/> Walk-in refrigerator <input type="radio"/> Prep Table refrigerator <input type="radio"/> Pass-through prep line refrigerator <input type="radio"/> Two-drawer grill side refrigerator <input type="radio"/> Service area refrigerator <input type="radio"/> Shake / Sundae Machine <input type="radio"/> Blended Ice Machine <input type="radio"/> Any other unlisted secondary/reach-in refrigerator 	5
FS25-US	<p>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.</p> <ul style="list-style-type: none"> <input type="radio"/> Produce held at the prep table or chilled rail <input type="radio"/> Cheese / Eggs / Dairy <input type="radio"/> Canadian bacon <input type="radio"/> Apple slices/butter pats at room temperature or chill pans <input type="radio"/> Product held in refrigerators are not properly marked <input type="radio"/> Product held in refrigerators not within proper secondary shelf life <input type="radio"/> Other 	3
FS26-US	<p>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:</p> <ul style="list-style-type: none"> <input type="radio"/> Shake / Sundae mix <input type="radio"/> Sauces / Soups / Gravies <input type="radio"/> Food donation products not stored in freezer <input type="radio"/> Other 	3

FS26-US-01	<p>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</p> <ul style="list-style-type: none"> <input type="radio"/> Products held without a timing mechanism <input type="radio"/> Breakfast meats <input type="radio"/> Egg products <input type="radio"/> Beef patties <input type="radio"/> Fried chicken products <input type="radio"/> Fried fish products <input type="radio"/> Hot cakes <input type="radio"/> Marinator <input type="radio"/> Extended Hot Holding Cabinet <input type="radio"/> Other (e.g., sausage gravy, limited time offer (LTO) protein products and/or sauces) 	0
FS27-US	<p>Pyrometer: Is the Pyrometer calibrated, working correctly, and is the probe clean?</p> <ul style="list-style-type: none"> <input type="radio"/> Probe not complete/missing <input type="radio"/> Pyrometer not in calibration <input type="radio"/> Pyrometer / probes damaged <input type="radio"/> Probe has excessive, encrusted food residue <input type="radio"/> Other 	5
FS28-US	<p>Sourcing: Are all food, food packaging, equipment (including utensils), and cleaning chemicals from approved sources?</p> <ul style="list-style-type: none"> <input type="radio"/> Food not from approved sources <input type="radio"/> Packaging not from approved sources <input type="radio"/> Equipment not from approved sources <input type="radio"/> Cleaning chemicals not from approved sources <input type="radio"/> Other 	5
FS29-US	<p>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?</p> <ul style="list-style-type: none"> <input type="radio"/> Manager does not know what symptoms (at a minimum, vomiting, diarrhea and jaundice) would result in employees not being allowed to work <input type="radio"/> Manager does not know the procedures to follow when presented with an ill employee <input type="radio"/> Manager does not know when an ill employee would be allowed to return to work <input type="radio"/> Manager does not know the reportable illness causes <input type="radio"/> Employee(s) are observed exhibiting any of the reportable illness symptoms <input type="radio"/> Other 	5
FS30-US	<p>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?</p> <ul style="list-style-type: none"> <input type="radio"/> Certification date is not current <input type="radio"/> Certification for managers not issued by ServSafe or equivalent/accredited organization <input type="radio"/> Certification records for all managers not available for review during the visit <input type="radio"/> Employee training tracking document not available for review during the visit <input type="radio"/> Not all employees have been trained and verified <input type="radio"/> Other 	5
FS31-US	<p>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)</p> <ul style="list-style-type: none"> <input type="radio"/> 3 or more missing required sections or days within the 14 days record review <input type="radio"/> 12 or more missing required sections or days within the 60 days record spot check <input type="radio"/> Daily Food Safety Book (records) not available <input type="radio"/> Last two completed Monthly Food Safety Procedure Verifications are not available <input type="radio"/> Digital Food Safety less than 80% completion for the last 60 days of Food Safety Daily Checklists <input type="radio"/> Other 	5

FS32-US	Health Department Inspections: 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?	5
	<input type="radio"/> Health department inspection report not available <input type="radio"/> Critical violations noted by Health Department have not been corrected <input type="radio"/> Plan not in place to correct issues <input type="radio"/> Other	
FS33-US	Allergen management: Are nut containing McFlurry mix-ins kept in the orange container with lid and a dedicated scoop?	3
	<input type="radio"/> Orange container not utilized for nut containing mix-ins <input type="radio"/> Dedicated scoop not utilized or available <input type="radio"/> Nut-free mix-ins kept in the orange container <input type="radio"/> Other	

TOTAL FOOD SAFETY POINTS ACHIEVED	100
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Notes: Critical Food Safety questions are highlighted in RED. If not compliant, these questions result in visit automatically not meeting standards and must be corrected immediately with auditor agreement to remove the risk before leaving the premises. A follow up visit is required within 14 days.

If the overall score is below 80%, the visit results in not meeting standards and a follow-up is required between 30 - 90 days. Food Safety Review Guide is available for this section.