Session 7
Food Safety & OTP:

Welcome: Expectations for Training and Food Safety Leadership

I. 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

*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

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

*Now and Future Actions identified

II. Complete 2024 Operations PACE Food Safety with Coach

*What to know, expect

III. Food Safety Standards and Exceling in Food Quality= PROFIT

iV. Review, Q & A and Next Steps

V. GBS Food Safety Quiz.

Food Safety

General Manager

Crew

Objective | To always serve safe food to our Customers

Core minimums

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

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

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

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

Achieve and ensure temperature minimums and time controls

According to McDonald's food safety standards

Product flow

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

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

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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

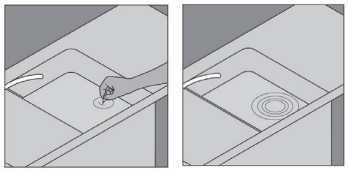
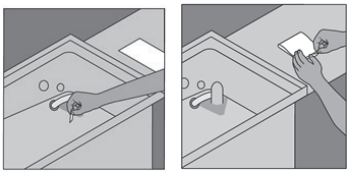
Clean Towel Buckets Contain Sanitizer Solution at Correct Concentration Per Test Strip

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.

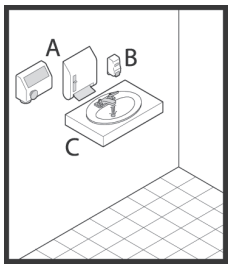
Checking Sanitizer Concentration with a Test Strip

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

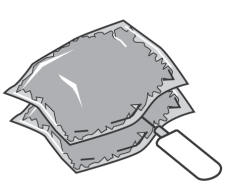
Check that disposable liners are being used in all iced and sweet tea dispensers. Ensure that the liners are dated and being discarded each day and replaced with new liners. Tea being held in the dispenser also needs to be marked with its 8-hour holding time or secondary shelf life.

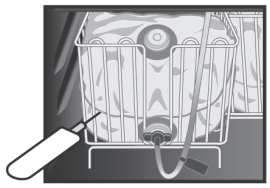
Testing Temperatures of Refrigerated Products

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.

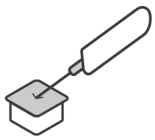
Be sure to check the temperature of one product from each refrigerated unit that is being used in the restaurant. For each refrigerated unit, record the type of product checked and its measured internal temperature in the table provided on the checklist.

- 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.

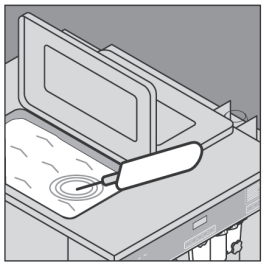


If the measured temperature of a food product in any refrigerated unit or mix reservoir is above 40°F, troubleshoot to find the cause of the problem and then take the appropriate corrective action.

Testing Shakes and Sundae Machine Mix Temperatures

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

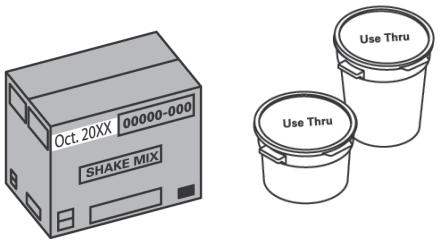
Before you check mix temperatures in shake and soft-serve machines, make sure the mix has been in the machine hoppers or reservoirs for a minimum of 1 hour.

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

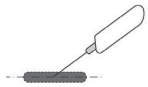
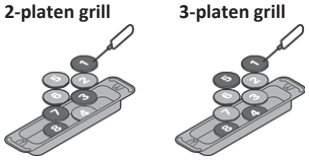
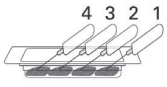
Internal temperatures of sausage and steak patties are at or above 155°F after cooking.

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** 
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

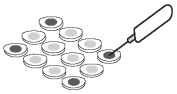
Round eggs must be cooked to an internal temperature of 155°F.

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: ○ 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.

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

*Requires additional food safety temperature entry in the PM.

Grill Close Platens 1/2

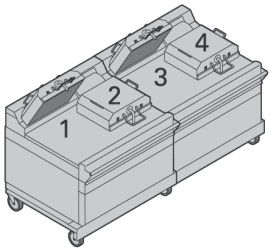
2 platen grill		3 platen grill		
 **Platen 1**	 **Platen 2**	Fresh Beef Platen 3	Fresh Beef 10:1 Bacon Platen 4	Fresh Beef 10:1 Sausage ADB Bacon (if applicable) Platen 5

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.



 Food Safety	Starting cook times are guidelines and may need to be adjusted to ensure both food safety and quality standards are met.

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

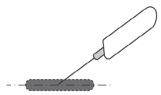
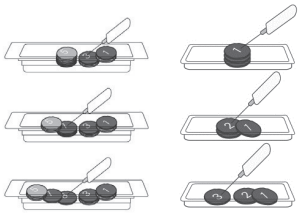
Frozen beef patties: at least 2 of the 4 internal temperatures must be between 155°F and 170°F after cooking.

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.

Frozen: Probe four corner patties Fresh: Probe all 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.  10:1 patties Fresh beef 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.
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.

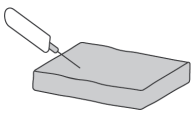
Testing Internal Temperatures of Chicken and Fish Products

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.

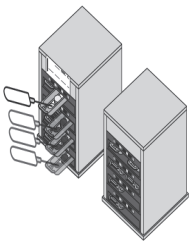
Be conscientious and meticulous when completing the MFSPV so that a detailed action plan is produced.

- 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^{0}F or higher) and dispenses detergent and sanitizer. If using the Warewasher, ensure it functions properly and has the correct detergent and sanitizer chemicals.			

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.				

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

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	
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:

_____

Date: _____

Person Completing **(Start-Up)**: _____

Person completing **(Breakfast)**: _____

Person completing **(Reg Menu)**: _____

General Manager Sign-Off **(Verify)**: _____

BREAKFAST PRODUCTS **– INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY**									**FOOD SAFETY**	**QUALITY**
Time of Day	**Product**	**Platen #**	**Cook Time**	**Run Size**	**Portion #1**	**Portion #2**	**Portion #3**	**Portion #4**	**Internal temps. at or above 155°F?**	**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
					°F	°F	°F	°F	Y N	Y N
										Gelled Yolk?
	Round Egg				°F	°F	°F	°F	Y N	Y N
	Round Egg				°F	°F	°F	°F	Y N	Y N
	Round Egg				°F	°F	°F	°F	Y N	Y N
									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**									**FOOD SAFETY**	**QUALITY**
Time of Day	**Product**	**Platen #**	**Cook Time**	**Run Size**	**Patty #1**	**Patty #2**	**Patty #3**	**Patty #4**	**Internal temps. at or above 155°F?**	**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
					°F	°F	°F	°F	Y N	Y N

REGULAR MENU **– INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY**									**FOOD SAFETY**	**QUALITY**
Time of Day	**Product**	**Platen #**	**Cook Time**	**Run Size**	**Patty #1**	**Patty #2**	**Patty #3**		**Internal temps. at or above 175°F?**	**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

CHICKEN, FILET-O-FISH **– INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY**								**FOOD SAFETY**	
Time of Day	**Product**	**Vat or Platen #**	**Run Size**	**Portion #1**	**Portion #2**	**Portion #3**	**Portion #4**	**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	
				°F	°F	°F	°F	Y N	
	Filet-O-Fish			°F	°F	°F	°F		Y N

NON-FOOD ACCIDENT CLEAN UP AND DISINFECTING PROCEDURE

AS NEEDED CLEANING

SUPPLIES:

KAY® Peroxide Multi Surface Cleaner and Disinfectant Solution

McD® Foaming Antibacterial Handsoap

KAY® QSR Hand Sanitizer (optional)

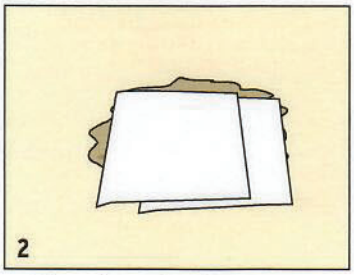
Other supplies needed:
Wet Floor Sign or Safety Cones
Disposable Vinyl Gloves (2 pairs)
Paper Towels
Trash Bags (2)

The following procedure is used to clean up and disinfect any non-food spills in the restaurant or PlayPlace. Examples of some non-food spills are vomit, feces, urine, nasal secretions, sputum or saliva. Although these spills are infrequent, they can happen, and must be cleaned up properly to protect customers and employees. This procedure does not apply to soils or spills involving blood or other potentially infectious materials.

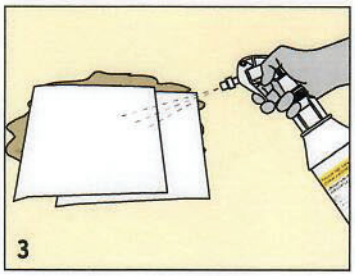
IMPORTANT: If the spill is due to a traumatic event, accident, or involves blood, call 1-866-RECOVER for assistance.

CLEANING AS NEEDED—For isolated and localized Contamination Areas

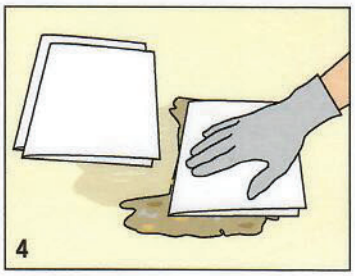
- Close or block off affected area using wet floor signs or safety cones until clean up procedure is completed and area is dry
- If non-food spill occurred in a food area, discard any open food or packaging items that may have been exposed; wash, rinse and sanitize any food equipment or utensils that may have been exposed



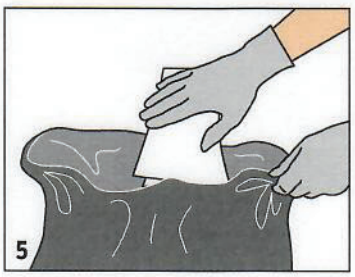
- Put on disposable gloves
- Place several paper towels (2 layers) over non-food spill to cover spill



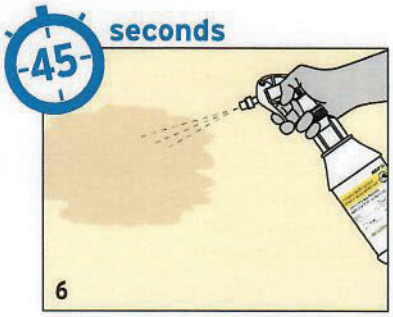
- Spray the spill thoroughly with Peroxide Multi Surface Cleaner and Disinfectant Solution, until spill is completely covered



- Using additional, clean paper towels, clean up and pick up all of the non-food spill substance; do not use a mop to clean up spill



- Place soiled paper towels and non-food spill substance into trash bag
- Seal bag tightly by tying the bag in a knot; put this sealed trash bag into a second trash bag; do not seal outer trash bag at this point
- Remove gloves (See disposable glove removal procedure)

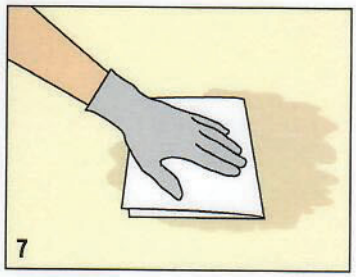


- Wash hands following the hand hygiene procedure below; put on a new pair of disposable gloves
- Saturate cleaned area with Peroxide Multi Surface Cleaner and Disinfectant Solution; let sit for 45 seconds

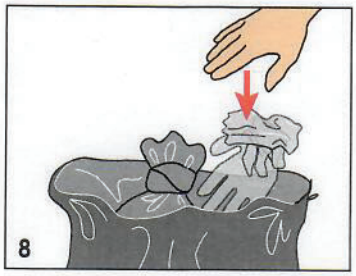
ECOLAB®
Kay Chemical Company
8300 Capital Drive
Greensboro, NC 27409-9790, USA
CUSTOMER SERVICE 800.529.5458

NON-FOOD ACCIDENT CLEAN UP AND DISINFECTING PROCEDURE (CONTINUED)

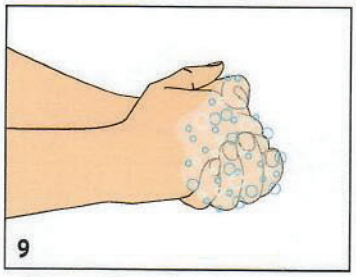
AS NEEDED CLEANING



- Use paper towels to remove spill and Peroxide Multi Surface Cleaner and Disinfectant Solution
- If necessary, use additional paper towels and Peroxide Multi Surface Cleaner and Disinfectant Solution to clean up area; place paper towels into outer trash bag

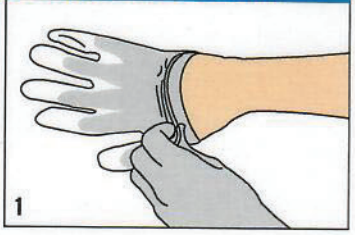


- Remove gloves, following disposable glove removal procedure below
- Place items into outer trash bag; seal outer trash bag tightly by tying the top of bag in a knot
- Place sealed trash bag into a dumpster outside restaurant; DO NOT discard in an inside trash receptacle

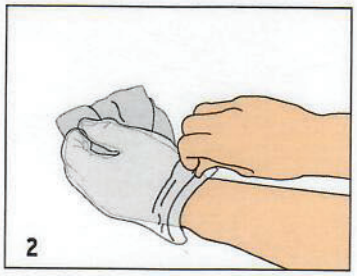


- Thoroughly wash and sanitize hands following the hand hygiene procedure below before returning to other duties; when soiled area has dried, remove caution wet floor signs or safety cones

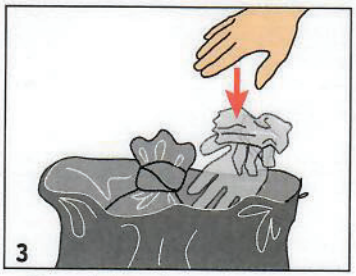
DISPOSABLE GLOVE REMOVAL



- Grasp outside of one glove at top of wrist, being careful not to touch bare skin
- Peel glove away from wrist to fingertips, turning glove inside out

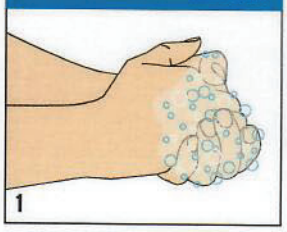


- Hold glove you just removed in your gloved hand
- Peel off second glove in the same way, turning the glove inside out

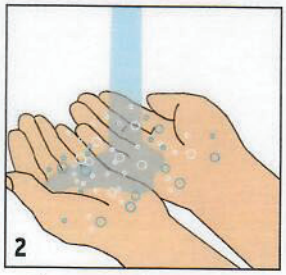


- Discard gloves into outer trash bag
- Do not reuse the gloves
- Follow proper handwashing procedure after discarding

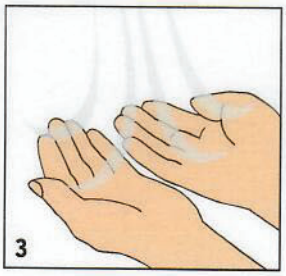
HAND HYGIENE PROCEDURE



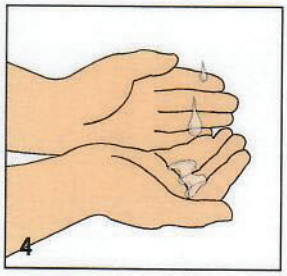
- Once hands are wet, dispense 1 application of Foaming Antibacterial Handwash or equivalent
- Rub hands together for 20 seconds; wash between fingers and around fingernails



- Thoroughly rinse under clean running warm water



- Dry hands using hand dryer or disposable towels
- Paper towels are preferred for use in production area, especially if there is only one hand washing sink; paper towels help to facilitate rapid hand drying; if a paper towel is used, use towel to turn off water before throwing it away; do not dry hands on pants or aprons



- Follow with Hand Sanitizer (Optional)
- Rub in well, paying special attention to areas around fingernails and between fingers; DO NOT WIPE OFF

ECOLAB®
Kay Chemical Company
8300 Capital Drive
Greensboro, NC 27409-9790, USA

CUSTOMER SERVICE 800.529.5458

Food Safety

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

See the 2024 Operations PACE Food Safety Guide for assessment criteria and guidance.

Critical Food Safety

FS1-US Restaurant is free of infestation and/or signs of active pest (animal/insect) infestation in the restaurant building, adjoining corral, and any area within 10 feet (3m) of the building. **Yes/No**

- ◯ inside the restaurant has visible infestation
- ◯ inside the restaurant shows signs of active infestation
- ◯ outside the restaurant has visible infestation
- ◯ outside the restaurant shows signs of active infestation
- ◯ un-trapped live rodent(s)
- ◯ live cockroach(es)
- ◯ rodent droppings
- ◯ greater than 5 small flies in one area
- ◯ other

FS2-US The internal temperatures of beef patties after cooking are at or above 155°F (69°C). **Yes/No**

- ◯ 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

FS3-US The internal temperatures of raw plant based and chicken products after cooking are at or above 165°F (74°C). **Yes/No**

- ◯ 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

FS4-US The internal temperature of Filet-O-Fish portions after cooking are at or above 155°F (69°C). **Yes/No**

- ◯ 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

FS5-US The internal temperatures of breakfast sausage made from raw pork and breakfast steak are at or above 155°F (69°C). **Yes/No**

- ◯ 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

FS6-US Cooked McMuffin raw round eggs have gelled yolks (are not runny). Internal temperatures are at or above 155°F (69°C). **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 immediately after pouring the water
- ◯ egg ring or egg cooker is not in good repair
- ◯ grill is not in good repair
- ◯ yolks are runny (not gelled)
- ◯ other

FS7-US The on-duty manager (or staff assigned to complete the checklist) can demonstrate they have been trained on properly completing the Food Safety Daily Checklist including the ability to take corrective action. **Yes/No**

- ◯ manager does not know how to complete the Food Safety Daily Checklist
- ◯ manager does not know how to perform corrective actions
- ◯ 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
- ◯ other

TCS for Refrigerated Products

FS8-US All Time-Temperature Control for Safety (TCS) refrigerated products in code (within primary shelf life). **5**

- ◯ fresh beef
- ◯ produce
- ◯ cheese/eggs/dairy
- ◯ canadian bacon
- ◯ apple slices
- ◯ milk
- ◯ shake/sundae mixes
- ◯ other

Hygiene & Sanitation

FS9-US **Handwashing sinks:** There is running warm water and required supplies at all handwashing sinks. Handwashing sinks are easily accessed by employees and only used for hand washing, not preparing food or storing equipment. **5**

- ◯ 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 not accessible
- ◯ other

FS10-US **Handwashing procedure:** Hands are properly washed following hand washing procedures. A system is in place to ensure hourly and activity based hand washing by all employees. **5**

- ◯ 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.,
- ◯ hands not washed after tasks (i.e. handling waste, cell phone, touching face, hair, off floor, etc.)
- ◯ hands not washed according to set procedure
- ◯ other

FS11-US **Sanitized towel/cloth buckets:** Sanitized towel buckets contain towels and chlorine sanitizer solution at the correct concentration checked with a chlorine test strip. **3**

- ◯ fresh bucket with sanitized towels not prepared
- ◯ no towels in fresh bucket
- ◯ sanitizer level is less than 50 ppm
- ◯ test strips not available/ damaged / expired / not in usable condition
- ◯ clean and/or soiled buckets not placed in convenient and accessible location
- ◯ other

FS12-US **Sanitizer-soaked towels/cloths:** 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. **1**

- ◯ 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 **Utensil and trays sanitizing:** All in-use UHC trays, grill utensils, prep table utensils, and utensil holders are clean (no build-up), washed, and sanitized at least every 4 hours as per approved procedure. 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. The sanitizer solution has the right concentration when checked with an appropriate test strip. **3**

- ◯ 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**: The restaurant (all areas) in a good state of cleanliness. In all areas, the floors/walls/ceiling and equipment do not have dust/dirt/food build-up. There should not be a pool of standing water in the restaurant. **3**

- ◯ excessive build-up of dirt/grease / mold on floors/walls/ceiling (e.g. build-up of food equipment)
- ◯ excessive build-up of dirt/grease / mold on equipment
- ◯ standing/puddling water on the floor
- ◯ restrooms and facilities not cleaned regularly (minimum every 2 hours)
- ◯ restrooms and facilities not stocked
- ◯ storage room not clean and/or has a foul odor
- ◯ other

FS15-US **State of repair:** The building and equipment is functioning properly and in a good state of repair (not cracked or damaged). The freezers should not have an excess build-up of ice that would prohibit the unit to function properly. **3**

- ◯ floors/drains/walls/ceiling not in good repair (e.g. broken/missing tiles)
- ◯ broken equipment/utensils/trays/etc. in use
- ◯ grease traps in use not functioning properly
- ◯ ice build-up in freezer
- ◯ other

FS16-US **Water and ice:** Appropriate measures taken to protect water and ice from foreign material, chemicals and/or microbial contamination. Water filters in date and ice machines free from mold. **3**

- ◯ 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
- ◯ ice bucket stored upright
- ◯ other

FS17-US **Food product opened:** Opened packages of food in storage, (including dry storage, refrigerators and freezers) covered/ wrapped, labeled, off the floor and away from walls. Product stored according to proper procedures. **3**

- ◯ product not covered
- ◯ product not labeled
- ◯ product not off the floor
- ◯ product not away from the wall

- ◯ product not stored according to procedure (e.g., raw above ready to eat)
- ◯ shake/sundae reservoir lid not in place
- ◯ all non-essential equipment, stationery and other items are not removed from food
- ◯ there is no plan for glass/porcelain/crockery breakage clearance
- ◯ other

FS18-US **Raw food product handling:** Blue or colored disposable glove procedures (or other globally approved procedures) used to prevent cross-contamination when handling all raw meat or poultry products (including shell eggs) at the grill station. Dedicated utensils used for raw products (e.g., the yellow hutzler spatula or egg yolk breaking tool is only used to break egg yolks). **5**

- ◯ 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 **Good hygiene practices:** Disposable gloves and other personal hygiene procedures followed. **5**

- ◯ gloves not worn when preparing sandwiches, salads, or burritos
- ◯ gloves not changed and hands not washed if become contaminated
- ◯ gloves not discarded when removed or being reused
- ◯ gloves worn for non-food tasks and not changed/replaced before resuming food
- ◯ clear gloves are used for handling raw products
- ◯ double set of gloves being worn
- ◯ apron/hair/beard cover not used properly to prevent product contamination
- ◯ uniform not clean
- ◯ uniform not in good repair
- ◯ 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
- ◯ false nails, dirty fingernails or nail polish and not wearing intact disposable gloves
- ◯ employees consuming food and/or beverages in food prep or service areas
- ◯ gloves not worn or hands not cleaned and disinfected before adding ice / shake or
- ◯ aprons not removed before use of toilet
- ◯ false and/or dirty fingernails
- ◯ other

FS20-US **Chemical management**: All chemicals are clearly labeled and stored away from food and packaging. **3**

- ◯ 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)
- ◯ chemicals not clearly labeled
- ◯ other

FS21-US **Pest management:** Pest management program is in place and working effectively. Restaurant is pest proofed to prevent entry of pests (e.g., gaps under doors are sealed, drive-thru window closed when not in use). **3**

- ◯ 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
- ◯ 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
- ◯ 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 Non-food/biohazard spill 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:** Walk-in freezers and any other primary storage freezers keeping products at 0°F (-18° C) or below. Secondary storage freezers keeping products solidly **5**

- ◯ product in walk-in freezer warmer than 0°F (-18° C)
- ◯ product in primary storage freezer warmer than 0°F (-18° C)
- ◯ 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 in back up freezer warmer than 5°F (-15° C)
- ◯ other

FS24-US **Refrigerated products:** All products in walk-in refrigerator and any other primary storage refrigerator at or below 40° F (4° C) (including shake/sundae in reservoir). All products in secondary storage refrigerators keeping at correct temperature. **5**

- ◯ 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

FS25-US **Shelf lives:** All in-use refrigerated products held in refrigerators or at room temperature marked and being used within their secondary shelf lives. **3**

- ◯ 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

FS26-US **Leftover heated foods:** All leftover heated foods are discarded (including expired food in the UHC and any shake/sundae mix removed from heat treatment shake/sundae machines). Heated food products (proteins) are not held below 140 °F (60 °C) or beyond their defined time. **3**

- ◯ shake/sundae mix
- ◯ sauces/soups/gravies
- ◯ food donation products not stored in freezer
- ◯ products held without a timing mechanism
- ◯ breakfast meats
- ◯ egg products
- ◯ beef patties
- ◯ fried chicken products
- ◯ fried fish products
- ◯ hotcakes
- ◯ marinator
- ◯ simplified breakfast cabinet
- ◯ other

Cooking

FS27-US **Pyrometer:** The pyrometer and accessories (e.g., probes) are clean, calibrated, working correctly, and used correctly. **5**

- ◯ probe not complete/missing
- ◯ pyrometer not in calibration
- ◯ pyrometer/probes damaged
- ◯ pyrometer/probes dirty
- ◯ needle not sanitized when used for ready to eat product
- ◯ needle not sanitized after unacceptable temperature
- ◯ backup pyrometer, batteries, and probe not available
- ◯ other

General

FS28-US **Sourcing:** All food, food packaging, equipment (including utensils), and cleaning chemicals are from approved sources. **5**

- ◯ 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:** Managers understand employee illness symptoms and reportable illness causes for when an employee cannot be working. Managers also understand when an employee can return to work after illness. **5**

- ◯ manager does not know all symptoms that would result in employees not being
- ◯ manager does not know the procedures to follow when presented with an ill
- ◯ 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:** All managers (including shift managers) trained and certified in food safety per local requirements or McDonald's minimum requirements in absence of local regulations (apply the standard that is more stringent). The staff is trained on food safety per global requirements and market expectations before commencing work. ◯ certification date is not current ◯ certification for managers not issued by ANSI 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	**5**
FS31-US	**Food Safety Checklists:** The last 60 days Daily Food Safety Checklists (DFSC) and past two Monthly Food Safety Procedures Verifications (MFSPV) are available. There is no evidence of system failures (e.g., more than 20% (6 or more in 30 days), missed or incorrect completions in the DFSC and MFSPV. ◯ 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 ◯ last 60 days completed Daily Food Safety Book (records) not available ◯ evidence of systematic failures (e.g., more than 6 missed or incorrect in 30 days) in ◯ other	**5**
FS32-US	**Health Department Inspections**: Review the most recent health department inspection and food safety audit reports. All food safety violations noted by the health department have been corrected or have 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	**5**
FS33-US	**Allergen management**: Market specific allergen management program in place. ◯ orange container not utilized for nut containing mix-ins ◯ dedicated scoop not utilized or available ◯ nut-free mix-ins kept in the orange container ◯ allergen information not available for staff ◯ staff not aware of the correct procedure to follow when dealing with customer ◯ local requirements not adhered to ◯ other	**3**
TOTAL FOOD SAFETY POINTS AVAILABLE		**100**
FS34 HST1	Are hands-free water taps (faucets) installed for kitchen handwashing units?	(No Score) Yes/No
FS35 HST2	Are hands-free paper towel dispensers installed in place of hands air-dryers?	(No Score) Yes/No
FS36 HST3	Are hand sanitizers or handwashing station available close to kitchen entry?	(No Score) Yes/No

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1. Practice Completing the Daily Food Safety "Start up" Check list.
2. Practice Completing the Daily Food Safety "Breakfast" Check list.
3. Practice Completing the Daily Food Safety "Regular Menu" Check list.
4. Practice Dialing in the Grill for 4:1 meat.
5. Practice Coaching Hand washing procedures.
6. Practice Coaching Glove Procedures.
7. Practice answering Critical Minimum Temperatures.
8. Practice answering the 5 Symptoms.