**A Day in the Life of Food Inspector John Sleuth**

Learning Objectives:

* Classify conditions as ‘violation’ or ‘not a violation’
* Choose the correct code for citation
* Describe violations and corrective actions
* Choose appropriate timeframes for correction

Note: Responses should be based on state regulations. Keep in mind that local regulations can be more stringent than state regulations so inspectors should always be aware of these when conducting inspections.

John Sleuth, who prefers to be called “Sleuth”, is a new food inspector for the local board of health. He is conducting his first unsupervised round of inspections today, and he takes his new role as a food inspector very seriously. He reviewed the necessary files, brought all the equipment he will need to conduct a thorough inspection and even purchased some additional equipment to prepare for the inspection (a duty belt to hold his high-powered flashlight and ID badge). His briefcase holds the rest of his equipment including a thermometer, camera, and test strips for sanitizing agents. Sleuth considers himself a detective in many ways fighting food safety crime with his temperature probe as his main weapon. However, during his inspection, he finds himself unable to address all the issues he encounters due to his inexperience. Help Inspector Sleuth successfully complete his inspection by filling out the worksheet based on the following situations.

**[9:00 – 10:15 am] His first inspection of the day is at Vaca Loca Restaurant, the local burger joint open from 6am to midnight.**



1. As Inspector Sleuth waits by the counter while the cashier gets the manager, he observes a woman with a service dog waiting in line to place her order. He gets ready to jump into action and escort the woman and her dog out of the restaurant.
2. The manager greets Sleuth as they move into his private office for the opening interview. Upon questioning, he reveals that he hasn’t completed Certification as a Food Protection Manager and no one else currently on the premises is certified. However, there is another night shift manager who is certified and his Certificate is on the wall and current. Upon further questioning, the manager indicates that the night manager works full-time and is a recent college graduate in his 20’s.
3. As the interview continues, the manager agrees that he is the person in charge but can’t explain the sick employee reporting policy.
4. As he moves into the kitchen Inspector Sleuth notices multiple wet wiping cloths just lying on a counter. The manager says, “That’s where we keep them as a reminder to employees to clean surfaces regularly.”
5. A high temperature dish machine (that is not a stationary rack) is in use, and Sleuth records a rinse temperature of 170°F at the manifold. The thermolabel sent through the dish machine on a plate did not turn black, so the water temperature is not reaching 180.
6. After completing the inspection, Inspector Sleuth begins conducting the exit interview with the manager in the private office. Sleuth notices the Food Establishment Permit hanging on the wall in the office.

**[10:30 am - 12:00 pm] His next inspection is at “Yum Yum”, a Retail Deli/Grocery.**

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This retail food store specializes in fresh seafood sales but also has an extensive dairy, produce and deli section. There is a service area as well as self-service cases.

1. Sleuth is inspecting the self-service refrigerated case. The packaged foods each have a label that only includes the name of the product, weight and price.
2. Sleuth moves to the deli and there is a cheese and sausage pizza on display at room temperature. Upon questioning, the manager states that the pizza was put out at 10:15 am for the lunch rush that starts around 11:00 am and the time now is 11:30 am. The file review had indicated there were no variances for this establishment.
3. There is also a vegetarian pizza on display at room temperature – also put out at 10:15 am.
4. The server hands a slice of pizza to a customer with bare hands and no utensil.
5. The sanitizer bucket in the deli is properly labeled. Inspector Sleuth checks the sanitizer concentration (bleach) and its 100 ppm. Sanitizer solution temperature is 55°F.
6. Sleuth moves into the fresh seafood service area and observes shucked raw shellfish not in original containers. Individual servings are dispensed upon customer request. When Sleuth asks to see records containing the labeling information, the manager cannot provide them.
7. Sleuth then moves to the produce prep room and observes employees washing whole fruits and vegetables with a chemical.
8. He also observes an employee cutting fresh produce on a wooden cutting board.
9. Inspector Sleuth notices a food employee using the warewashing sink to wash his hands. There is a handwashing sink that is fully functioning and conveniently located in the same room, but the employee happened to be closer to the warewashing sink.
10. There is no designated dressing room or lockers for employees. Jackets and pocket books are being stored all over the place including in the dry storage room and under food prep table.
11. Inspector Sleuth visits the mop sink area which has a hose attached to the mop sink and a chemical mixing dispenser, the pot washing room with a spray hose at the sink, and the high temperature dish machine. He observes backflow/back-siphonage prevention devices on the spray hose and mop sink hose bibb.
12. Sleuth makes his way to the loading dock where a delivery is being made that includes raw shell eggs, pasteurized milk and live molluscan shellfish. He records temperatures of these foods between 41 and 45°F.
13. The manager is excited to show Sleuth their new sushi area with sushi prepared on premises. This is the first Sleuth has heard about this operation as there is no indication on file. Upon questioning, the manager explained that they add rice vinegar to the rice and leave it on the counter so that they can make the sushi rolls throughout the day. When Sleuth asked if they test the pH and record it in a log book that he could review, the manager admitted that he did not have a pH meter or pH papers and didn’t know that he was supposed to test the rice and keep a log.

**[12:45 – 1:30 pm] After lunch, Inspector Sleuth’s next stop is a Residential Kitchen, affectionately referred to by the operator, Donna, as “Eccola in My Kitchen”.**

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Inspector Sleuth confirms that his BOH has already permitted and inspected this home kitchen before, and everyone in town knows that Donna makes delicious biscotti (Italian cookies). Donna goes on to provide John with many more details of her family origins in Prato, Italy. She also informs Inspector Sleuth that the meaning of “Eccola” in Italian is “here you are” – a personal touch to her kitchen name where she puts a lot of her passion and love into her signature Eccola cookies. Finally, Sleuth gets a few words in and finds out the following details regarding the operation of her residential kitchen.

1. She is the sole operator of this cookie business and is not a Certified Food Protection Manager.
2. She also can’t produce an Allergen Awareness Certificate.
3. While inspecting her kitchen, Inspector Sleuth learns that Donna is now selling her cookies at farmer’s markets (in his town as well as others).
4. She mentions a sister-in-law (that she doesn’t really like) who also lives in this town but does not have a residential kitchen permit. This sister-in-law makes jam at her own house and is also selling it at the same farmers’ markets. According to Donna, the jam is not very good.
5. She’s not done complaining yet! At the local Farmer’s Stand she noticed that the farmer was selling wild mushrooms.

**[1:45 – 2:15] As Inspector Sleuth heads back to the office, he sees one of his permitted Mobile Food Trucks, “Food Fugitive”, and stops for an inspection.**

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1. The mobile food operator is assembling tuna salad sandwiches, upon customer request, with gloved hands, utensils, and commercially prepared tuna salad. Inspector Sleuth checks the hand wash sink (which is the only sink on the truck) and it is operational and properly equipped.
2. Other sandwiches are pre-packaged and stored in ice. There is a mechanical refrigerator but it is not operational. The operator explains that it broke recently and he hasn’t been able to get it repaired. He’s using plenty of ice and sandwich temperatures that the inspector checked were 40°F.
3. He mentions that last weekend he worked the church carnival in the same town but did not get any type of temporary food permit.

**At 2:30 Inspector Sleuth is back at the office and ready to return phone messages and file.**

1. Sleuth returns a call from a caterer whose place of business is outside of his jurisdiction but she recently catered an event in his city/town.
2. The local nursing home supervisor calls Sleuth. She’s been serving her clients Caesar salad with Caesar dressing and tuna salad made with mayonnaise.

**You leave the office a bit early because the carnival is in town for 3 days and you want to visit the chili vendor who applied for a Permit this morning while you were in the field. [3:30 – 4:30 pm]**

1. The chili vendor prepares the chili at a permitted kitchen in town. He mentions that his aunt works at the local homeless shelter, which serves hot meals nightly, and he was planning on dropping off the unsold chili there, at the end of each day.