Massachusetts Public Health Inspector Training (MA PHIT)

Food Certificate Program

Day 3, Session 2 Completing the MA FEIR

Overview

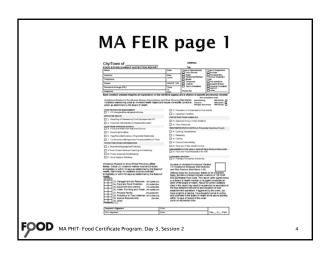
- Become familiar with the MA Food Establishment Inspection Report form
- Identify violations and record as red or blue items
- Find regulatory citations using the inspection guide
- Write violations clearly and as observed

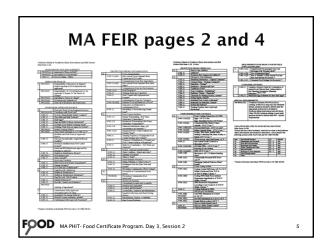
FOOD	MA PHIT- Food Certificate Program. Day 3, Session
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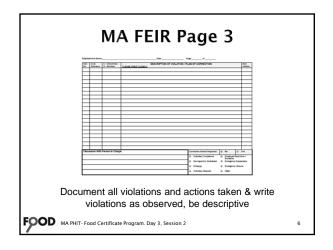
Food Establishment Inspection Report Form

- Red items citations on back of MA FEIR
- Blue items citations on inspection guide
- Narrative page(s)
- Code citations

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Inspection Guide—4 pages Inspection Guide—4 pages Inspection Guide—6 pages Inspection Guide Inspection Gui

How to Use the Inspection Guide

- Food Code Format
- 590 Provisions Included
- Critical*/Non-Critical
- Inspection Report Form Reference •#1-22 Red Items
 - □ Electronic version available on-line for modifications

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Food Code Format

- 2- Management & Personnel
- 3- Food
- 4- Equip/Utensils/Linens
- 5- Water, Plumbing and Waste
- 6- Physical Facilities
- 7- Poisonous or Toxic Materials

"Unlabeled spray bottle containing glass cleaner"

- 2- Management/Personnel
- 3- Food
- 4- Equipment/Utensils/Linen
- 5- Water/Plumbing/Waste
- 6- Physical Facilities
- 7- Poisonous/Toxic Materials

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"Rotisserie chicken cooked to 150°F."

- 2- Management/Personnel
- 3- Food
- 4- Equipment/Utensils/Linen
- 5- Water/Plumbing/Waste
- 6- Physical Facilities
- 7- Poisonous/Toxic Materials

FOOD MA PHIT- Food Certificate Program. Day 3, Session 2

"Front line cook with ornate finger rings."

2- Management/Personnel

- 3- Food
- 4- Equipment/Utensils/Linen
- 5- Water/Plumbing/Waste
- 6- Physical Facilities
- 7- Poisonous/Toxic Materials

"Spray hose sitting inside of warewashing	
sink without backflow device ."	
2- Management/Personnel 3- Food	
4- Equipment/Utensils/Linen 5- Water/Plumbing/Waste 6- Physical Facilities	
7- Prisical Facilities 7- Poisonous/Toxic Materials	
FOOD MA PHIT- Food Certificate Program. Day 3, Session 2	
	1
"No test kit available to test	
chlorine sanitizing solution."	
2- Management/Personnel 3- Food	
4- Equipment/Utensils/Linen 5- Water/Plumbing/Waste	
6- Physical Facilities 7- Poisonous/Toxic Materials	
FOOD MA PHIT- Food Certificate Program. Day 3, Session 2	
	1
"Rodent droppings on floor in	
dry storage room."	
2- Management/Personnel 3- Food	
 4- Equipment/Utensils/Linen 5- Water/Plumbing/Waste 	
6- Physical Facilities 7- Poisonous/Toxic Materials	
FOOD MA PHIT-Food Certificate Program. Day 3, Session 2	

2- Management & Personnel

- Supervision
- Employee Health
- Personal Cleanliness (hands & arms)
- Hygienic Practices

FOOD MA PHIT- Food Certificate Program. Day 3, Session 2

"The full-time Person in Charge is 17 years old and a certified food manager"

2- Management and Personnel

Supervision

- Employee Health
- Personal Cleanliness (hands & arms)
- Hygienic Practices

FOOD MA PHIT- Food Certificate Program. Day 3, Session 2

"Employee eating while preparing food"

- 2- Management and Personnel
- Supervision
- Employee Health
- Personal Cleanliness (hands & arms)

Hygienic Practices

"Food employee with an infected cut exposed on his finger." 2- Management and Personnel

- Employee Health
- Personal Cleanliness (hands & arms)
- Hygienic Practices

FOOD MA PHIT- Food Certificate Program. Day 3, Session 2

3- Food

- · Characteristics (sources, specs, records)
- Contamination After Receiving (From Employees)
- Contamination From Other Foods/Ingredients
- Contamination From Ice as a Coolant
- Contamination From Equip/Uten./Linen
- Destroying Organisms of PH Concern
- · Limiting Organisms of PH Concern
- Food ID/Presentation/On-Premises Labeling
- Contaminated Food Disposition
- · Highly Susceptible Populations

MA PHIT- Food Certificate Program. Day 3, Session 2

"Inadequate Freezing of Sushi"

3- Food

- · Characteristics (sources, specs, records)
- Contamination After Receiving (From Employees)
- Contamination From Other Foods/Ingredients
- Contamination From Ice as a Coolant
- Contamination From Equip/Uten./Linen

Destroying Organisms of PH Concern

- Limiting Organisms of PH Concern
- Food ID/Presentation/On-Premises Labeling
- · Contaminated Food Disposition
- Highly Susceptible Populations

"Unpasteurized cider in a daycare operation."

3- Food

- Characteristics (sources, specs, records)
- Contamination After Receiving (From Employees)
- Contamination From Other Foods/Ingredients
- Contamination From Ice as a Coolant
- Contamination From Equip/Uten./Linen
- · Destroying Organisms of PH Concern
- · Limiting Organisms of PH Concern
- Food ID/Presentation/On-Premises Labeling
- Contaminated Food Disposition

Highly Susceptible Populations

MA PHIT- Food Certificate Program. Day 3, Session 2

"Use of bare hands to handle RTE food."

3- Food

- Characterisics (sources, specs)
- Contamination After Receiving (From Employees
- Contamination From Other Foods/Ingredients
- Contamination From Ice as a Coolant
- Contamination From Equip/Uten./Linen
- · Destroying Organisms of PH Concern
- · Limiting Organisms of PH Concern
- Food ID/Presentation/On-Premises Labeling
- Contaminated Food Disposition
- · Highly Susceptible Populations

MA PHIT- Food Certificate Program. Day 3, Session 2

"Soup in hot holding unit at 126° F."

3- Food

- · Characteristics (sources, specs, records)
- Contamination After Receiving (From Employees)
- Contamination From Other Foods/Ingredients
- · Contamination From Ice as a Coolant
- Contamination From Equip/Uten./Linen
- Destroying Organisms of PH Concern

Limiting Organisms of PH Concern

- Food ID/Presentation/On-Premises Labeling
- · Contaminated Food Disposition
- · Highly Susceptible Populations

"Fruit not washed prior to use."

3- Food

- Characteristics (sources, specs, records)
- Contamination After Receiving (From Employee

Contamination From Other Foods/Ingredients

- Contamination From Ice as a Coolant
- Contamination From Equip/Uten./Linen
- Destroying Organisms of PH Concern
- · Limiting Organisms of PH Concern
- Food ID/Presentation/On-Premises Labeling
- Contaminated Food Disposition
- Highly Susceptible Populations

FOOD MA PHIT- Food Certificate Program. Day 3, Session 2

4- Equip/Utensils/Linens

- Materials for Construction/Repair
- Design and Construction
- · Numbers and Capacities
- · Location and Installation
- Maintenance and Operation
- · Cleaning of Equipment and Utensils
- · Sanitization of Equipment and Utensils
- Laundering
- Protection of Clean Items

FOOD MA PHIT- Food Certificate Program. Day 3, Session 2

"Food encrusted can opener."

4- Equip/Uten/Linen

- Materials for Construction/Repair
- Design and Construction
- Numbers and Capacities
- · Location and Installation
- Maintenance and Operation

Cleaning of Equipment and Utensils

- · Sanitization of Equipment and Utensils
- Laundering
- Protection of Clean Items

5- Water, Plumbing and Waste

- Plumbing System (sinks, toilets, backflows)
- Mobile Water Tanks (tanks, mobile units)
- Sewage/Other Liquid Waste/Rainwater
- Refuse/Recyclables/Returnables

FOOD MA PHIT- Food Certificate Program. Day 3, Session 2

"Potable water source contaminated with nitrites".

5- Water, plumbing and waste.

Water

- Plumbing System (sinks, toilets, backflows)
- Mobile Water Tanks (tanks, mobile units)
- Sewage/Other Liquid Waste/Rainwater
- Refuse/Recyclables/Returnables

FOOD MA PHIT- Food Certificate Program. Day 3, Session 2

6- Physical Facilities

- · Materials for Construction and Repair
- Design, Construction and Installation
- Numbers and Capaciites
- · Location and Placement
- Maintenance and Operation

"Lightbulbs over food prep area without protective shielding." 6- Physical Facilities • Materials for Construction and Repair Design, Construction and Installation • Numbers and Capacites • Location and Placement • Maintenance and Operation	
FOOD MA PHIT- Food Certificate Program. Day 3, Session 2	
7- Poisonous or Toxic Materials	
Labeling and Identification Operational Supplies/Applications Stock and Retail Sale	
FOOD MA PHIT- Food Certificate Program. Day 3, Session 2 32	
"Tracking powder pesticide used in food establishment."	
7- Poisonous or Toxic Materials • Labeling and Identification Operational Supplies/Applications • Stock and Retail Sale	
MA PHIT- Food Certificate Program. Day 3, Session 2	

Exercise	e	
Food Establishment Inspection Report Form Exerc		
Violation	Dog #	Code Enderstare
 The PIC is not present and no alternate PIC has been designated at the food establishment to allow you access to conduct your inspection. 		
Food engityee preparing salad dressing observed repeatedly testing salad dressing with the same spoon.		
No public health reminder referenced on the menu for raw cysters on the half-shell and burgers cooked to order.	1	
4. Grasy cooled in 5-gallon plastic containers in walk-in net/igerator. Gravy at 44°F.		
 Employee complaining of diamnea observed making sandwiches. 		
 Several working containers of unlabeled toxins stored throughout food preparation area. 		
 Wrapped packages of crackers re-served in a nursing home. 		
8. Build stuffed chicken cooked to 155° F.		
 Wild mushrooms unlabeled with name of packer and species name. 		
18. Raw chicken stored in same container with raw ground beef.		
11. Shelfish tags not retained for 90 days.		
 Food employee observed using suffixes in salad prep operation. 	-	
 Food establishment vacuum packaging sliced turkey and roast beef without a variance. 		
14. Hot water dishwasher sanitizing temperature inadequate for sanitizing (120°F).		
15. Bags of four adulterated with beetles and lanse.		
 Food employee observed going back to food preparation after using the tollet room without washing hands. 		
 Food establishment using time as a public health control without a variance. (PHFs left at noon temperature for up to 4 hours and then discarded). 	•	
SE. PHFs in hot holding unit at 129 °F.		
19. Cook shill soup from a food processing plant reheated to 125°F for hot holding		
 PIC has failed to inform employees of requirement to report diagnosis of foodborne diseases. 		
21. No handwashing sink in food preparation area.		
22. Employee using bare-hands to prepare ready-to-eat foods.	-	