

SHERWIN FOOD SAFETY

Name of Property:
Today's Date:
Certification Number Expiration
Date:
SFS Auditor:
Auditor Phone Number:

Full Address:
Manager on Duty:
Store Email:

FOOD SOURCE AND PROTECTION

FOOD IS OBTAINED FROM AN APPROVED SOURCE

1.0 Food served to the public is obtained from an approved source. [Choose one]
COS?

FOOD IS PROTECTED FROM ADULTERATION, SPOILAGE, AND CONTAMINATION.

2.0 Food served to the public is wholesome and free from adulteration, spoilage and
contamination. [Choose one]
COS?

2.1 Employees do not touch ready to eat food with visibly soiled hands. [Choose one]
COS?

2.2 There are no damaged products in active storage, such as dented cans, ripped
bags. [Choose one]
COS?

EMPLOYEE HEALTH AND HAND WASHING

FOOD WORKERS WITH INFECTION OR DIARRHEA ARE RESTRICTED

3.0 Employees appear in good health; food handlers have no open wounds or sores. [Choose one]
Food workers exhibiting symptoms of infection or diarrhea are restricted or
excluded. Compliance status is determined by observation, interview, or required
disease reporting.
COS?

HANDS ARE CLEAN AND PROPERLY WASHED

4.0 Hands are washed properly, frequently and at appropriate times. [Choose one]
COS?

POTENTIALLY HAZARDOUS FOOD

COOLING TIME AND TEMPERATURE

5.0 PHF/TCS food is cooled from 135°F to 70°F within 2 hours, and from 70°F to <41°F
within an additional 4 hours. [Choose one]
COS?

COLD HOLDING

6.1 The internal temperature of PHF/TCS is kept at 41°F or less. [Choose one]
COS?

6.1 The internal temperature of pasteurized crab meat is maintained at 38° F or below. [Choose one]
COS?

6.3 The internal temperature of reduced oxygen packaged food is maintained at 38°F or
below. [Choose one]
COS?

HOT HOLDING

6.4 The internal temperature of PHF/TCS is kept at 135°F or greater. [Choose one]
COS?

COOKING TIME AND TEMPERATURE

7.1 PHF/TCS is cooked to specified minimum internal temperatures. [Choose one]
COS?

REHEATING TIME AND TEMPERATURE

7.2 PHF/TCS is reheated within 2 hours to 165°F. [Choose one]
COS?

WATER AND SEWAGE

POTABLE HOT AND COLD RUNNING WATER ARE PROVIDED

8.0 Facility is provided with potable hot and cold running water. [Choose one]
COS?

SEWAGE DISCHARGED IN ACCORDANCE WITH CODE

9.0 Sewage is discharged in accordance with applicable codes. Sewage is not [Choose one]
overflowing.
COS?

FOOD TEMPERATURE CONTROL

10.0 THAWING: Acceptable methods are used for thawing PHF/TCS foods. [Choose one]
COS?

11.0 COOLING: Effective methods are used for cooling PHF/TCS foods (see 5.0) Under [Choose one]
refrigeration, under cold running water, in a microwave oven, as part of a cooking
process.
COS?

12.0 TIME ONLY PROCEDURES: Approved time-only procedures are followed, including [Choose one]
labeling for identified time limits or appropriate record keeping.
COS?

13.0 THERMOMETERS PROVIDED AND ACCURATE: [Choose one]
Accurate and calibrated thermometers are provided for internal food monitoring.
COS?

Refrigerated and hot holding units have accurate, easily readable, properly located [Choose one]
therms.
COS?

FOOD IDENTIFICATION

14.0 LABELING: Food is properly labeled. Label includes item name, prep date, use by [Choose one]
date, and initial of food handler. No expired food is observed. Bins for bulk foods
clean, clearly labeled. When consumed on premises, milk may be used up to four
days past the sell-by date.
COS?

REQUIRED RECORDS ARE AVAILABLE FOR SHELLFISH AND SHELL EGGS

15.1 Shellfish tags remain with product until container is empty, final usage date is [Choose one]
written directly on the tag, and tags are filled in chronological order for 90 days.
COS?

15.2 Shell egg records are maintained on file for 90 days. [Choose one]
COS?

PREVENTION OF CONTAMINATION, SPOILAGE, AND ADULTERATION

16.0 PREVENTION PRACTICES DURING PREPARATION, STORAGE AND DISPLAY

16.1 Containers of food are protected from contamination during storage, such as raw [Choose one]
PHF/TCS stored below cooked and ready to eat foods (swim, walk, fly).
COS?

- 16.2 Containers of food are stored at least 6" from the floor on shelves or racks, not milk crates. [Choose one]
COS?
- 16.3 Ready to eat foods on display are protected from contamination. [Choose one]
COS?

EMPLOYEES MAINTAIN PERSONAL CLEANLINESS

- 17.1 Employees wear clean and proper uniforms, including leather shoes with non skid soles. [Choose one]
COS?
- 17.2 Effective hair restraints are worn; servers doing kitchen side work should wear hair restraints. [Choose one]
COS?
- 17.3 Fingernails are short, unpolished, clean with no artificial nails. [Choose one]
COS?
- 17.4 Jewelry is limited to a plain ring and a watch, no dangling earrings or bracelets [Choose one]
COS?
- 17.5 No eating, drinking, chewing gum, smoking or using tobacco in food prep and food service areas. [Choose one]
COS?

NO BARE HAND CONTACT WITH RTE FOOD AND PROPER USE OF UTENSILS

- 18.1 There is no bare hand contact with Ready to Eat foods [Choose one]
COS?
- 18.2 Proper utensils and scoops are used for dispensing food and ice [Choose one]
COS?
- 18.3 Kitchen utensils, service ware and eating utensils are protected, properly stored [Choose one]
COS?

ADEQUATE HAND WASHING FACILITIES ARE SUPPLIED AND ACCESSIBLE

- 19.0 Handwashing sinks are working, are stocked with dispensed soap, dispensed paper towels. Handwashing signs are posted at each washing sink. [Choose one]
COS?

TOXIC SUBSTANCES: USE, STORAGE, LABELING

- 20.0 Chemicals and other toxic items are properly stored, labled, used. Spray bottles are labled. Chemicals and toxic items are stored seperate from food and food contact equipment. Pesticides are applied only by liscensed PCO's. [Choose one]
COS?

WIPING CLOTHS ARE PROPERLY USED AND STORED

- 21.1 Sanitizer buckets are set up during preparation at appropriate strength. [Choose one]
COS?
- 21.2 Chemical test strips are available and used. [Choose one]
COS?
- 21.3 Wiping cloths are clean and stored in sanatizing solution between uses. [Choose one]
COS?

CONTROL OF VERMIN

- 22.1 Facility is free of infestation from insects, rodents, and other vermin including flies and fruitflies. [Choose one]
COS?
- 22.2 [Choose one]

Outside doors, screens, air curtains in good condition; there are no gaps to allow entry of pests.

COS?

- 22.3 PCO invoices and visit notes are current and on file; check for activity or potential trouble spots [Choose one]
COS?

UTENSILS AND EQUIPMENT

23.0 SINGLE USE AND SINGLE SERVICE ARTICLES PROPERLY STORED, USED AND DISPENSED

- 23.1 Disposables, paper supplies and food items are stored and protected from contamination. [Choose one]
COS?
- 23.2 Single use items are not re-used: plastic buckets, bulk food containers, seafood tubs [Choose one]
COS?

FOOD CONTACT SURFACES AND EQUIPMENT CLEAN, SANITIZED STORED

- 24.1 Food contact surfaces are clean and sanitized; cutting boards, can opener or scales. [Choose one]
COS?
- 24.2 Pots, pans other food containers are air dried, free of label residue, stored upside down. Plates, tumblers, other service items in good condition, properly stored not nested while wet. [Choose one]
COS?
- 24.3 Dispensing scoops properly used; ice cream scoops, measuring spoons, ice scoops. [Choose one]
COS?

FOOD CONTACT SURFACES AND EQUIPMENT DESIGNED AND CONSTRUCTED

- 25.1 Food equipment and materials have proper materials, design and construction; non toxic, smooth, easily cleanable, well maintained; NSF International, UL or equivalent. [Choose one]
COS?
- 25.2 Adequate equipment provided for storage, thawing and cooling, reheating, or holding food. Coolers and freezers are operating and at proper temperatures: freezers: 0-10°F/coolers: <41°F. Coolers and freezers are in good repair: door gaskets, shelves, lighting, fan covers interior. [Choose one]
COS?
- 25.3 Ice machines working, clean interior and exterior, no mold or rust, water filler cartridge dated. [Choose one]
COS?

WARE WASHING FACILITIES PROPERLY INSTALLED, MAINTAINED AND USED

- 26.1 Proper set up or operation of wash, rinse, and sanitize procedure. [Choose one]
COS?
- 26.2 Wash water in mechanical dishwasher: 120-125 for low temp machine, 150 for high temp machine [Choose one]
COS?
- 26.3 Final rinse sanitizer: 50-100 ppm CL for low temp machine, 180 degrees for high temp machine [Choose one]
COS?
- 26.4 Dish machine is clean exterior and interior, curtains, nozzles not plugged, free of lime, no excess items stored on top, work tables secured to wall, grout clean, pressure 15-25 PSI. [Choose one]
COS?
- 26.5 Chemical test strips are available and used [Choose one]

COS?

PHYSICAL FACILITIES

27.0 GARBAGE AND REFUSE DISPOSAL

27.1 Trash containers are clean, leak proof, and covered when not in use. Trash cans are lined. [Choose one]

COS?

27.2 Outside trash bins and grease boxes are clean, in good repair, lids and doors are closed [Choose one]

COS?

27.3 Outside premissis, refuse areas, and pad are clean, maintained and free of excess debris. [Choose one]

COS?

27.4 Loading dock, dumpster area, and pad clean and in good condition. Pad is concrete or asphalt. [Choose one]

COS?

WATER, PLUMBING AND SEWAGE

28.1 Hot and cold water are provided under pressure. Check for 100 degrees. [Choose one]

COS?

28.2 Sewage, waste, and water are properly discharged; no standing water on floor [Choose one]

COS?

28.3 All sinks and plumbing fixtures are fully operable; faucets are not leaking. [Choose one]

COS?

28.4 No cross connections, back siphonage, backflow. Sinks have air gaps; backflow prevention devices. [Choose one]

COS?

28.5 Mop sink is present, with ASSE approved vacuum breaker or backflow prevention device. [Choose one]

COS?

TOILET FACILITIES ARE CONSTRUCTED, SUPPLIED AND CLEAN

29.1 Toilet rooms are accessible, sufficient in number, fully enclosed, doors are self-closing. [Choose one]

COS?

29.2 Toilet facilities are in good repair; plumbing and fixtures are working, rooms are ventilated. [Choose one]

COS?

29.3 Employee restrooms and break areas are clean, organized fixtures are working, stocked. [Choose one]

COS?

29.4 Rest rooms are clean and maintained; a covered trash can is provided in women's rest room. [Choose one]

COS?

PHYSICAL FACILITIES AND NON-FOOD CONTACT SURFACES INSTALLED, MAINTAINED

30.1 Non-food equipment and surfaces are properly constructed and well maintained [Choose one]

COS?

30.2 Non-food contact surfaces are clean, free of dirt and grease. [Choose one]

COS?

30.3 Work tables and other work surfaces are in good condition, cleaned and sanitized between uses. [Choose one]

- COS?
- 30.4 Coolers and freezers clean, maintained, fan covers clean, free of ice build up. Shelves and racks are clean and free of spills and residue; shelves are in good condition. [Choose one]
- COS?
- 30.5 Floors and baseboard coverings are clean, well-maintained and in good repair. [Choose one]
- COS?
- 30.6 Floor drains are clean, free of debris, and draining properly. There is no standing water. [Choose one]
- COS?
- 30.7 Walls, ceilings, and attached equipment are maintained and in good repair. Ceiling tiles in food prep and ware washing areas faced with smooth, washable surface. Mop sink is present. [Choose one]
- COS?
- 30.8 Mops are air dried between uses; brooms and dust pans are hung up when not in active use [Choose one]
- COS?
- 30.9 Premises are free of litter and excess items, cleaning equipment is properly stored [Choose one]
- COS?

ADEQUATE VENTILATION AND LIGHTING

- 31.1 Lighting is adequate in all area; light fixtures are working, shielded and protected. [Choose one]
- COS?
- 31.2 Rooms and equipment ventilated as required. Hoods are serviced, sticker in place. [Choose one]
- COS?
- 31.3 Ceiling vents and exhaust vents are clean, free of dirt and dust and well-maintained. [Choose one]
- COS?

ADMINISTRATIVE

- 32.1 Health department inspection is filed. Critical items corrected. Grade card is posted if applicable. [Choose one]
- COS?
- 32.2 Certification in Food Protection Management is current for Manager on Duty. [Choose one]
- COS?
- 32.3 First aid kit is stocked; Choking poster is present. [Choose one]
- COS?
- 32.4 Food temperature logs and Environmental logs are current, dated, and accurate. [Choose one]
- COS?
- 32.5 HACCP plan is current and accessible [Choose one]
- COS?
- 32.6 Fire extinguishers serviced 1x a year, a K class fire extinguisher is present. [Choose one]
- COS?
- 32.7 Ansul system is serviced 2x a year. [Choose one]
- COS?

DOCUMENTATION

Record key data in spaces provided below. Use additional spaces if necessary.

ITEM Sanitizer PPM
21.1

TEMPERATURE IN DRY STORAGE OR GENERAL AREA:

ITEM Walk-in or Reach-in food cooler temps
25.2

DISH WASHING MACHINE

ITEM 26.2 Wash Temp: 120-125 low, 150-160 hi

ITEM 26.3 Final Rinse Temp: 120-125 low, 180 hi

ITEM 26.3 Sanitizer ppm (if low temp machine)

ITEM 28.1 HOT WATER TEMPERATURE

ITEM 31.2 Service Date on Hood

ITEM 32.6 Red fire extinguisher service (1 yr)

ITEM 32.6 K class extinguisher service (1 yr)

ITEM 6.4 Sample PHF Hot Food Temperatures

ITEM 6.1 Sample PHF Cold Food Temperatures

ITEM 32.7 Ansul system service date (6 mo)

ITEM 25.3 Water filter cartridge service (6 mo)

Service line cooler temperatures

ITEM 25.2 Bar Cooler temperatures:

Item Numbers and Action Plan:
