



Welcome to the Redneck Bar and Grill. Who's hungry?

Unfortunately, this “*fine*” outdoor establishment is being shut down. Before its follow-up inspection, help the Bar and Grill stay open by finding the violations in the photo. *This is also a fun way to educate your kitchen staff on regulations which could likely increase inspection scores.



How many violations can you find? To help you get started here are a number of violations...

Refrigeration. The water tank of the toilet is being used as a cooler and for refrigeration.

When using ice to maintain Potentially Hazardous Foods (PHF's) at or below 41°F...

- Having “clean” ice (ice in proper sanitized cooler). Ice used to cool or display food, may not be used as a food like in a drink.
- Make sure the wrap around food is adequate and no intrusion of water.
- Foods should be stored with the ice up around the package, not just on the ice, to make sure the packaged food is held at or below 41°F.
- Food or water thermometers are required.
- When using ice to maintain temperature, a thermometer is needed to monitor the internal temperature of the food, not the air temperature. A probe like an infrared is needed.
- A temperature sensing devise in the cooler is required to ensure that all food is at or below 41°F.

Grill area.

- Cooking and baking equipment cleaned at least every 24hrs.
- Thermometer should be available to check proper cooking temperatures have been reached.
- Cooking and baking equipment food contact surfaces must be free of encrusted grease or soil accumulations.

Cleaning and sanitizing

- No ware washing facilities and supplies for cleaning and sanitizing available.
- No test strips. Health inspectors ask employee questions to make sure they know how to do their job correctly. An inspector may ask “what’s the correct way to use the test strips?”

Water supply and plumbing

- The hose from the “refrigeration” tank creates a cross-connection. To keep water safe a backflow prevention device such as an air gap is required.
- Potable (drinkable) water supply must be approved by the local state or federal authority. Including temporary events.
- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils.

Wood and dirt floor

- Materials for floor, wall, and ceiling must be smooth, durable, and easily cleanable.

Pest control

- Keep pests out by eliminating harborage conditions which could include eliminating gaps for entry like no bigger gap under doors than 1/4”. Having operational air curtains that are self-activated when the door is open. Store equipment and food 6” from the floor to alleviate dark hiding spots you cannot easily monitor or clean.
- Monitor facilities for pests and use an approved pest provider as needed. Any use of insecticides must be used in accordance with manufacturer label and be approved for use in a commercial kitchen.
- Food employees may not care for or handle animals that may be present.

Certified Food Manager (CFM) Certification requirement.

- At least one certified food manager must be employed and the certificate posted in a conspicuous location.



Toilet facilities.

“Hey, would someone get me some toilet paper?”

- **Handwashing stations are required to have**
 - 1) Hot and cold running water.
 - 2) Soap. Hand-sanitizers aren’t required and do not replace handwashing. If using hand sanitizers, hands must be washed first.
 - 3) Dry hands with a disposable paper towels or warm-air dryer.
 - 4) Garbage containers are required if disposable paper towels are used. Restrooms for women require covered waste receptacles.
 - 5) There must be a sign that tells employees to wash hands before returning to work.
- **Toilet facilities must be clean and supplied with toilet tissue.** Check the restrooms often throughout shifts.



Washing Hands Properly

- 1) **Wet hands and arms.** Use warm running water at least 100°F or hot as you can stand.
- 2) **Apply soap.**
- 3) **Scrub hands and exposed portions of arms for 10 to 15 seconds.**
 - To be effective, soap must remain in contact with hands for a **minimum of 10 seconds**.
 - Clean the fingertips, under fingernails and between fingers.
- 4) **Rinse hands arms thoroughly.** Using warm water.
The process from wetting hands through rinsing must take at least **20 seconds**.
- 5) **Dry hands and arms.** Use a single-use paper towel or hand dryer.
 - Use a paper towel to turn off the faucet.
 - When in a restroom, use a paper towel to open the door.

Hand antiseptics (hand sanitizer) - Using a hand antiseptic does **not** replace handwashing with soap. You must always wash hands first to remove any remaining harmful pathogens.

- Use caution when handling ready-to-eat foods. Make sure food handlers understand what foods are ready-to-eat and what are the special requirements for handling these foods.



Contact Thornhill Training for on-site private Food Handler & ServSafe Manager certification classes. And also, comedy TABC and Food Handlers classes.