

Kitchen/Food Service Observation

Facility Name: _____ Facility ID: _____ Date: _____

Surveyor Name: _____

Complete the initial kitchen tour upon arrival at the facility, with observations focused on practices that might indicate potential for food borne illness. Make additional observations throughout the survey process in order to gather all information needed. Mark any areas of concern identified under each General Category (e.g., Storage Temperatures, Food Storage, etc.). Enter additional documentation in the 'Notes' section for all areas of concern. Enter findings from this review in the QIS DCT's Stage II—Critical Element screen.

Observations	Notes
Initial Brief Tour of the Kitchen	
<p>The intent of this <u>initial brief tour</u> is to identify any practices that might indicate potential for food borne illness. Observations during this tour may also help identify additional areas of concern listed on this worksheet.</p> <p>Observe for:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Potentially hazardous foods, such as beef, chicken, pork, etc. thawing at room temperature; <input type="checkbox"/> Food items in the refrigerator(s) that are unlabeled or undated and not scheduled to be served at the next meal; <input type="checkbox"/> Potentially hazardous foods like uncooked meat, poultry, fish and eggs that are not stored separately from other foods (e.g., meat is thawing so that juices are dripping on other foods); and <input type="checkbox"/> Appropriate hand washing facilities, with soap and water that are not convenient for dietary staff use. <p>1. Are foods stored under sanitary conditions? <input type="checkbox"/> Yes <input type="checkbox"/> No F371</p> <p>Observe for:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Staff not practicing hand washing when necessary during food preparation activities; <input type="checkbox"/> Cracked eggs that are used in foods that are not fully cooked (per observation or interview); <input type="checkbox"/> Food that is not prepared, cooked or stored under appropriate temperatures and with safe food handling techniques; <input type="checkbox"/> Staff not washing hands to prevent cross contamination (e.g., between handling raw meat and other foods); and <input type="checkbox"/> Staff not utilizing hygienic practices (e.g., touches hair, face, nose etc. and then handles food). 	

Kitchen/Food Service Observation

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<p>2. Does the facility prohibit staff with open areas on their skin, signs of infection or other indications of illness, from handling food products? <input type="checkbox"/> Yes <input type="checkbox"/> No F441</p> <p>NOTE: The F tag offered in the QIS DCT is not consistent with this worksheet. If the facility is not in compliance with this question, mark the CE in the QIS DCT as “No”, mark the offered F tag (F443) as “N/A”, and initiate F441.</p> <p>3. Are foods prepared under sanitary conditions? <input type="checkbox"/> Yes <input type="checkbox"/> No F371</p> <p><i>If staff are preparing food: proceed with observations. If not, answer the remaining items in future trips to the kitchen (see related sections below).</i></p>	
Follow-up Visit(s) to the Kitchen	
Storage Temperatures	
<p>Observe for:</p> <p><input type="checkbox"/> Refrigerator temperatures that are at or below 41° Fahrenheit (check temperatures between meal service activities to allow for stable temperatures).*</p> <p><input type="checkbox"/> Freezer temperatures maintained at a level to keep frozen food solid.</p> <p><input type="checkbox"/> Internal temperatures of potentially hazardous, refrigerated foods (e.g., meat, fish, milk, egg, poultry dishes) that are not within acceptable ranges of 41° Fahrenheit or lower.</p> <ul style="list-style-type: none"> ▪ What are the temperatures? ▪ What foods are involved? <p><i>*Cited food temperatures are target temperatures from the current FDA Food Code.</i></p> <p>4. Is the food stored at the appropriate temperatures? <input type="checkbox"/> Yes <input type="checkbox"/> No F371, F456</p>	
Food Storage	
<p>Observe for:</p> <p><input type="checkbox"/> Frozen foods thawing at room temperature;</p> <p><input type="checkbox"/> Foods in the refrigerator/freezer that are not covered, dated, and shelved to allow circulation;</p> <p><input type="checkbox"/> Foods stored in direct contact with soiled surfaces or rust;</p> <p><input type="checkbox"/> Canned goods with a compromised seal (e.g., punctures);</p> <p><input type="checkbox"/> Staff touching food when accessing bulk foods;</p>	

Kitchen/Food Service Observation

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<input type="checkbox"/> Containers of food stored on the floor or on surfaces that are not clean; <input type="checkbox"/> Signs of water damage from sewage lines and/or pipelines; <input type="checkbox"/> Signs of negative outcome (i.e., freezer burn, foods dried out, foods with a change in color); <input type="checkbox"/> Raw meat stored so that juices are dripping onto other foods; and <input type="checkbox"/> The facility's policy for food storage, including leftovers. Does staff follow the policy? 5. Are foods stored under sanitary conditions? <input type="checkbox"/> Yes <input type="checkbox"/> No F371	
Food Preparation and Service	
<p>Observe for:</p> <input type="checkbox"/> Hot foods not held at 135° Fahrenheit or higher on the steam table;* <input type="checkbox"/> Food service that is not started within 30 minutes after food is placed on the steam table; <input type="checkbox"/> Cold foods that are not held at 41° Fahrenheit or lower; and* <input type="checkbox"/> Food surfaces that are not thoroughly cleaned after preparation of fish, meat, or fowl. <input type="checkbox"/> Cutting surfaces that are not sanitized between uses; <input type="checkbox"/> Improper final internal cooking temperatures (monitoring the food's internal temperature for 15 seconds determines when microorganisms can no longer survive and food is safe for consumption). Foods should reach the following internal temperatures: <ul style="list-style-type: none"> ▪ Poultry and stuffed foods - 165 degrees F; ▪ Ground meat (e.g., ground beef, ground pork), ground fish, and eggs held for service - at least 155 degrees F; ▪ Fish and other meats - 145 degrees F for 15 seconds; ▪ Unpasteurized eggs when cooked to order in response to resident request and to be eaten promptly after cooking;- 145 degrees F for 15 seconds; until the white is completely set and the yolk is congealed (or, is facility using pasteurized eggs for residents who want soft-cooked eggs?); and ▪ When cooking raw animal foods in the microwave, foods should be rotated and stirred during the cooking process so that all parts of the food are heated to a temperature of at least 165 degrees F, and allowed to stand covered for at least 2 minutes after cooking to obtain temperature equilibrium. ▪ Fresh, frozen, or canned fruits and vegetables are cooked to a hot holding temperature (135 degrees F) to prevent the growth of pathogenic bacteria that may be present. 	

Kitchen/Food Service Observation

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<ul style="list-style-type: none"> <input type="checkbox"/> Food items that are not reheated to the proper temperatures: <ul style="list-style-type: none"> ▪ The PHF/TCS food that is cooked and cooled must be reheated so that all parts of the food reach an internal temperature of 165 degrees F for at least 15 seconds before holding for hot service. ▪ Ready-to-eat foods that require heating before consumption are best taken directly from a sealed container (secured against the entry of microorganisms) or an intact package from an approved food processing source and heated to at least 135 degrees F for holding for hot service. <input type="checkbox"/> Food that is not covered during transportation and distribution to residents; <input type="checkbox"/> Food that is not cooked in a manner to conserve nutritive value, flavor, appearance and texture; <input type="checkbox"/> Nourishments and snacks held at room temperature and not served within 4 hours of delivery. Potentially hazardous foods (e.g., milk, milk products, eggs) must be held at appropriate temperatures; <input type="checkbox"/> Staff that do not properly wash hands with soap and water to prevent cross contamination (i.e., between handling raw meat and other foods); <input type="checkbox"/> Staff who does not utilize hygienic practices (e.g., not touch hair, face, nose etc. and then handle food); <input type="checkbox"/> Staff who serve food to residents after collecting soiled plates and food waste, without proper hand washing; <input type="checkbox"/> Leftovers that are not cooled quickly and promptly in shallow pans in the refrigerator or freezer; <input type="checkbox"/> Potentially hazardous foods that are not cooled from 135° Fahrenheit to 70° Fahrenheit within 2 hours; from 70° Fahrenheit to 41° Fahrenheit within 4 hours; the total time for cooling from 135° to 41° Fahrenheit should not exceed six hours.* <input type="checkbox"/> Food that is not procured from vendors that meet federal, state or local approval; <input type="checkbox"/> The time food is put on the steam table and when meal service starts. If unable to observe, determine per interview with the cook; <input type="checkbox"/> How staff routinely monitors food temperatures on the steam table (review temperature logs); <input type="checkbox"/> When staff starts cooking the food. If unable to observe, determine per interview with the cook; 	

Kitchen/Food Service Observation

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<p><input type="checkbox"/> What cooking methods are available and used (e.g., steamer, batch-style cooking); and</p> <p><input type="checkbox"/> Staff who compromise food safety when preparing modified consistency (e.g., pureed, mechanical soft) PHF/TCS foods.</p> <p><i>*See F371. Cited food temperatures are target temperatures from the current FDA Food Code.</i></p> <p>6. Does the facility prohibit staff with open areas on their skin, signs of infection or other indications of illness, from handling food products? <input type="checkbox"/> Yes <input type="checkbox"/> No F441</p> <p>NOTE: The F tag offered in the QIS DCT is not consistent with this worksheet. If the facility is not in compliance with this question, mark the CE in the QIS DCT as “No”, mark the offered F tag (F443) as “N/A”, and initiate F441.</p> <p>7. Was food procured from approved or satisfactory sources and prepared and served under sanitary conditions and in a manner that conserves nutritive value, flavor, and appearance? <input type="checkbox"/> Yes No <input type="checkbox"/> F364, F371</p> <p>NOTE: Question #7 in the QIS DCT is not consistent with language on this worksheet. Pending a revision to the QIS DCT and as an interim procedure, if the facility is not in compliance with the procurement of food, cite F371.</p>	
Dinnerware Sanitization and Storage	
<p>Observe for:</p> <p><input type="checkbox"/> Dishwasher temperatures that are not at 150° Fahrenheit wash, 180° Fahrenheit rinse OR 120° Fahrenheit wash + 50 ppm (parts per million) Hypochlorite;</p> <p><input type="checkbox"/> The manual method – After washing and rinsing, dishes are sanitized by immersion in either:</p> <ul style="list-style-type: none"> ▪ Hot water (at least 171 degrees F) for 30 seconds; or ▪ A chemical sanitizing solution. If explicit manufacturer instructions are not provided, the recommended sanitation concentrations are as follows: <ul style="list-style-type: none"> – Chlorine: 50 – 100 ppm minimum 10 second contact time – Iodine: 12.5 ppm minimum 30 second contact time – QAC space (Quaternary): 150 – 200 ppm concentration and contact time per manufacturer’s instructions (Ammonium Compound) <p><input type="checkbox"/> Dishes, food preparation equipment, and utensils that are towel dried (Drying food preparation equipment and utensils with a towel or cloth may increase risks for cross contamination.);</p>	

Kitchen/Food Service Observation

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<p><input type="checkbox"/> Clean and soiled work areas that are not separated; and</p> <p><input type="checkbox"/> Dishware that is not stored to prevent contamination. (In a clean, dry location, not exposed to splash, dust or other contamination and covered or inverted.)</p> <p>Ask staff:</p> <p><input type="checkbox"/> How do they test for proper chemical sanitization (observe them performing the test)?</p> <p><input type="checkbox"/> How do they monitor equipment to ensure that it is functioning properly? (Review temperature/chemical logs.)</p> <p>8. Were dishes and utensils cleaned and stored under sanitary conditions? <input type="checkbox"/> Yes <input type="checkbox"/> No F371</p>	
Equipment Safe/Clean	
<p>Observe for:</p> <p><input type="checkbox"/> Refrigerators and freezers that are not clean and in safe operating condition;</p> <p><input type="checkbox"/> Fans in food prep areas that are not clean;</p> <p><input type="checkbox"/> Utensils/equipment that are not cleaned and maintained to prevent food borne illness; and</p> <p><input type="checkbox"/> Food trays, dinnerware, and utensils that are not clean and in good condition (e.g., not cracked or chipped, etc.).</p> <p><input type="checkbox"/> Lack of appropriate equipment and supplies to evaluate the safe operation of the dish machine and the washing of pots and pans (e.g., maximum registering thermometer, appropriate chemical test strips, and paper thermometers);</p> <p>Ask staff:</p> <p><input type="checkbox"/> What is the facility's practice for dealing with employees who come to work with symptoms of contagious illness (e.g., coughing, sneezing, diarrhea, vomiting) or open wounds;</p> <p><input type="checkbox"/> How does the facility identify problems with time and temperature control of PHF/TCS foods and what are the processes to address those problems;</p> <p><input type="checkbox"/> Whether the facility has, and follows, a cleaning schedule for the kitchen and food service equipment; and</p> <p><input type="checkbox"/> If there is a problem with equipment, how staff informs maintenance and follows up to see if the problem is corrected.</p>	

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<p>9. Is food preparation equipment clean and in safe operating condition? <input type="checkbox"/> Yes <input type="checkbox"/> No F371, F456</p> <p>Cite F371 if the issue is sanitary conditions of food preparation equipment. Cite F456 if the issue is safe operating condition of the equipment.</p> <p>NOTE: The F tag selection for question #9 in the QIS DCT is not consistent with this worksheet. Pending a revision to the QIS DCT and as an interim procedure when question #9 is answered “No”:</p> <ul style="list-style-type: none"> • If the issue relates <u>only to the sanitary conditions</u> of the food preparation equipment, mark F456 for question 9 in the QIS DCT as “N/A” and initiate F371. • If the issue relates <u>only to safe operating condition</u> of the equipment, cite F456. • If the issue relates to <u>both sanitary conditions and safe operating condition</u> of the equipment, cite F456 and initiate F371. 	
Refuse/Pest Control	
<p>10. Was garbage and refuse disposed of properly? <input type="checkbox"/> Yes <input type="checkbox"/> No F372</p> <p>11. Food storage, preparation and service areas are free of visible signs of insects and/or rodents? <input type="checkbox"/> Yes <input type="checkbox"/> No F469</p> <p>If Question 10 or 11 is marked ‘No’:</p> <p><input type="checkbox"/> Is there documentation of pest control services that have been provided?</p> <p><input type="checkbox"/> Is the facility aware of the current problem?</p> <p><input type="checkbox"/> If the facility is aware of the current problem, what steps have been taken to eradicate the problem?</p> <p><input type="checkbox"/> Notify team of observations and review other areas of the environment for pest concerns.</p>	