

Virtual Food Safety Assessment Checklist

Current service: (i.e. take out, delivery, drive-thru) COVID-19

- Limited menu or full menu?
- Days & hours of operation:

Employee Health and COVID-19 Precautions

- Do you have an ill food worker policy? (example: <https://www.fda.gov/media/77864/download>)
- Employees must not work when ill with vomiting, and/or diarrhea or diagnosed foodborne disease such as Hepatitis A.
- Describe how you will ensure all staff are screened for COVID-19 before beginning work.
- Employees cannot work with the following Covid-19 symptoms: Cough, shortness of breath, or difficulty breathing. OR at least two of the following: fever, chills, repeated shaking with chills, muscle pain, headache, sore throat, or new loss of taste or smell.
- Social distancing recommendations must be met (i.e., limit contact of people within 6 feet from each other for 10 minutes or longer). Make sure employees maintain social distancing as much as possible in kitchens, etc. Ensure all customers maintain proper social distancing and avoid close contact.
- Restaurant take-out and food employees who prepare, carry out, and deliver food must wear face coverings.
- Frequency of disinfecting high touch surfaces such as door knobs, handles, restrooms:
- Are restrooms open to the public or employees only? If open to public will need more frequent cleaning and disinfecting.
- Type of disinfectant used for this:

Comments:

Handwashing:

- How many hand wash sinks are available?
- All handwash sinks are accessible and have soap, paper towels, and water 100 F or above? Y/N
- Bare hand contact prevented when handling ready-to-eat foods? Y/N
- Employees wash their hands properly prior to working, prior to donning gloves and after contamination. Y/N

Comments:

Temperature control:

- Working stem thermometer to check food temperatures? Y/N
- Cold holding temperatures: Note in *Temperature Observations*
- Hot holding temperatures: Note in *Temperature Observations*

Comments:

Cleaning & Sanitizing in the Kitchen

Make sure all utensils and equipment are properly washed, rinsed, and sanitized after use.

- What type of sanitizer in-use (chlorine, Quat)?
- Test strips available to check the sanitizer concentration? Y/N
- Dishwashing machine sanitizer concentration: Note in *Temperature Observations*
- Three compartment sink sanitizing concentration: Note In *Temperature Observations*
- If using high temperature dishwasher, does it reach 180F in final sanitizing rinse? Y/N

Comments: