TEMPORARY SANITATION REVIEW DURING COVID 19 RESTRICTIONS

Facility: Date: Time:			
CDM/DM	YES	NO	COMMENTS
1. Delivers have been properly stored; with dates and labels.			
3. Refrigerators/Freezers at proper temperature < 41 ^{0 /} <0 ⁰			
Temperture logs completed			
4. Cooked and RTE foods are above raw foods.			
5. Pasteurized eggs are used.			
6. Open containers are sealed, labeled and dated.			
7. Chemicals are stored separate from foods.			
8. Food is handled properly during preparation and serving.			
a. Storage			
b. Thawing			
c. Preparation			
d. Cooking			
e. Serving			
f. Cooling			
g. Reheating			
9. Thermometer are calibrated.			
10. Recipes are followed.			
11. Sanitation towels are stored in sanitizing solution.			
12. Dishmachine is properly set-up.			
13. Dishmachine temps/chemicals are recorded.			
14. Items are air dried.			
15. Equipment is clean and in good working order.			
16. Drawers/cabinets are clean.			
17. Cleaning schedule is posted and followed.			
18. Handsink is properly set-up.			
19. Hands are washed as needed.			
20. Gloves are used properly.			
21. Modified diets are followed.			
22. Proper portions are prepared/served.			
23. Dining room is clean and sanitized.			
24. Menu changes are documented.			
25. Diet census is updated daily.			
Comments:		.	