

Food Establishment Sanitation Considerations

A food establishment, as defined in 19 CSR 20-1.025 *Sanitation of Food Establishments*, shall mean an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption directly to the consumer.

A food establishment, as defined in 19 CSR 20-1.025 *Sanitation of Food Establishments*, shall not include food-processing plants, private homes where food is prepared, served, delivered or catered for individual family consumption, an establishment that only offers prepackaged foods that are not potentially hazardous, a produce stand that only offers whole, uncut fresh fruit and vegetables or a bed and breakfast with four rooms or less and breakfast is the only meal served.

Exemption: Some businesses perform operations that provide food directly to consumers as a food establishment and also provide food to other business entities as a food processing plant. In these cases, if the business is operating as a food establishment (such as a restaurant) at the time of your inspection then the business should be inspected under the 1999 Missouri Food Code. However, if the same business is operating as a food processing plant (preparing sandwiches for a vending machine company) at the time of your inspection then the business should be inspected under the Current Good Manufacturing Practices, 21 CFR Part 110.

Preliminary

1. Review history of facility
2. Check past inspections for repeat violations and/or any pending enforcement actions.
3. Check for frozen dessert license, if applicable. Central office routinely notifies the LPHA's of delinquent licenses.

General

1. Contact owner/manager or responsible person-in-charge.
2. Verify establishment data on record with actual data.
3. Determine if previous discrepancies have been corrected.
4. Management must be advised regarding defects found and corrective action to be taken at the conclusion of the inspection.
5. Fill out Food Establishment Inspection Report (E6.37 and E6.37A).

Area of Inspection

1. Refer to Section 4.2 Private Water Supply
2. Sewage and Wastewater Treatment and Disposal
 - A. Private system
 - (I) Operating satisfactorily, e.g., not surfacing;
 - (II) In compliance with DNR or DHSS standards; and
 - (III) No nuisance or public health concerns.

- B. Private system
 - (I) New construction: obtain necessary approval from DNR.
 - (II) System malfunction – notify/refer to DNR problems that are under their jurisdiction for appropriate action.
 - (III) Any corrections/ renovations made to sewage/wastewater disposal system must be approved by DNR.
- C. Other - If sewage/wastewater held in tank on mobile unit, proper arrangements must be made to dispose of such material in an approved sanitary system. This arrangement should be in writing.
- 3. Supervision, Management and Personnel
 - A. Ensure there is an assigned person in charge during all hours of operation.
 - B. Ensure person in charge demonstrates knowledge of prevention of food borne disease and the portions of the food code pertinent to their operation.
 - C. Check or observe food handlers for health status, (infected cuts on hands), cleanliness and good hygienic practices.
 - D. Check for consumer advisory requirement when raw or undercooked foods are served.
 - E. Check to ensure no bare hand contact with ready to eat foods.
- 4. Food Preparation Area
 - A. Review menus, recipes, and procedures with management to determine critical control points and food flow and presence of adequate equipment for volume of food produced.
 - B. Check preparation methods as to good-handling techniques, proper cooking times and temperatures, and proper reheating of leftovers for hot holding to at least 165°F. Serving utensils properly stored.
 - C. Check food items in steam tables for proper temperatures (135°F.) and protection.
 - D. Check items in refrigerated holding units for proper temperatures (41°F/45°F) and protection.
 - E. Check for insect and rodent infestation.
- 5. Adequate Ventilation.
- 6. Dishwashing Area
 - A. Manual dishwashing:
 - (I) Adequate drain boards for dirty and clean dishes and utensils.
 - (II) Hot and cold running water to all three (3) vats.
 - (III) Sanitizing solution at proper concentrations.
 - B. Chemical test kit available.
 - C. Mechanical dishwashing:
 - (I) Adequate dish lines, soiled and clean.
 - (II) Pre-flush sprayer - adequate repair--no cross connection.
 - (III) Interior and exterior of machine clean.
 - (IV) Gauges work properly.
 - (V) With adequate hot water at proper temperature (check operations plate) or proper concentrations of sanitizing solution for final rinse for all periods of use. Temperatures should yield utensils at 160°F.)
 - (VI) Sufficient pressure 15-25 psi.

(VII)

- D. If no effective facilities for cleaning and sanitizing utensils and equipment are available, single-service articles and pre-packaged food/beverages from approved source must be used.
7. Storage Conditions
- A. Shelving - proper construction - clean.
 - B. Check food items for proper storage, labeling and dating, good condition. Severely damaged containers should be embargoed and/or discarded.
 - C. Bulk dry food products - stored properly in unopened bags. If bags are opened, contents either stored in tight-fitting containers in the bags or the actual product stored in properly labeled food-grade containers.
 - D. All food products stored off the floor as required.
 - E. Excess equipment stored clean and neat.
 - F. Single-service items - proper storage, protection.
 - G. Check for presence of vermin.
 - H. Determine if incoming lots are examined visually for damage/contamination prior to placement in storage.
 - I. A morgue area for damaged and returned goods, sufficiently separated from main storage area.
 - J. Morgue items disposed of in proper and timely manner.
 - K. Toxic chemicals, and other potential adulterants adequately separated from human food storage areas.
 - L. Proper use and storage of rodenticides and insecticides.
8. Walk-In Coolers and Freezers
- A. Walls, floors, and ceilings clean and in good repair - of proper construction
 - B. Equipment shelving of proper material and in good repair.
 - C. Raw products properly and adequately separated from cooked products.
 - D. Various types of meats properly and adequately separated from each other.
 - E. Foods and containers of foods properly covered, date-marked, and labeled as required.
 - F. Proper ambient air temperature and product temperatures.
 - G. Condensate lined properly plumbed to waste line outside of cooler
 - H. No excessive buildup of ice in freezer.
9. Waitress Stations
- A. Proper storage of eating and drinking utensils, plates, glasses and cups
 - B. Proper storage of any food item(s) in this area.
10. Ice - from approved source
- A. Only in chipped, cubed, or crushed form
 - B. In single-use safe plastic or wet-strength paper bags - filled and sealed at the point of manufacture.
 - C. Must be held in these bags until properly dispensed.
11. Salad Bars and Serving Lines
- A. Equipment of proper construction - good repair - clean.

- B. Proper counter protection devices (sneeze shields). Make sure it protects the food, and blocks potential contamination from the customer.
 - C. Potentially hazardous food at proper temperatures - both hot and cold. Containers of cold foods iced as necessary. Adequate holding facilities.
 - D. Serving utensils properly stored (in the food or clean and dry or in dipper well with water running).
 - E. Signs displayed for using a clean plate on a return trip to salad/food bar.
12. Repackaging Operations
- A. Repackaging operations (if present) conducted under sanitary conditions adequate to protect the purity and wholesomeness of the finished product.
 - B. Appropriate bulk container labeling information carried over to retail package.
13. Bulk Food Sales
- A. All food containers must be of food-grade material and of sanitary construction and design.
 - B. Any food-contact material must be non-porous and easily cleanable or be single-use and disposed of accordingly.
 - C. All food containers holding hydroscopic food items (rice, dry beans, etc.) shall be cleaned and sanitized when emptied or at least weekly. All other containers must be cleaned and sanitized daily. The cleaning and storage of dispensing utensils used in the dispensing of potentially- hazardous food items shall be as follows:
 - (I) Cleaned at a minimum frequency of every four hours; an alternative cleaning schedule of cleaning at less frequent intervals may be approved and would be dependent on the temperature at which the food items are held.
 - (II) Stored in the food with the dispensing utensil handle extended out of the food.
 - (III) Stored clean and dry: or
 - (IV) Stored in running, potable water.
 - D. Food containers must be designed and operated to discourage adulteration and contamination of the food therein by the customer (self-closing lids and tethered scoops).
 - E. Foods must be covered when the container is not in use.
 - F. Single-service containers available for customer use must be from an approved source and stored in a manner that prevents customer contamination of the containers in storage.
14. Dining Area
- A. Floors, walls, and ceilings - proper construction, good repair and clean.
 - B. Tables clean.
15. Restrooms
- A. Floors, walls and ceilings - proper construction, good repair and clean.
 - B. Properly plumbed - no separate or snap faucets.
 - C. Hot and cold running water provided.
 - D. Mechanically vented to the outside.

- E. Soap, towels, and adequate waste receptacles provided (covered containers in women's restrooms).
- F. Self-closing door.
- 16. Hand washing Sink
 - A. Provided immediately adjacent to or in the food preparation area.
 - B. Hot and cold running water. If metered faucet is present, it must flow for 15 seconds before shut off.
 - C. Soap – towels - hot drying device - waste receptacles are required.
- 17. Garbage and Dock Area - Containers: adequate number - proper construction - good repair - tight-fitting lids - clean - located on impervious pad.
- 18. Building and Grounds
 - A. Outside premises free from spillage, trash, etc., which may attract or harbor rodents or other pests.
 - B. Building of suitable construction and generally in good physical repair.
 - C. Open windows screened and loading doors kept closed.
 - D. Interior lighting sufficient to allow adequate inspection and cleaning of premises.
 - E. Firm has a scheduled cleaning and pest control program.
- 19. Transportation Practices
 - A. Food delivery vehicles clean and in good repair.
 - B. Foodstuffs loaded in the same vehicle with toxic chemicals or other potential contaminants are separated.
 - C. Vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified, collect samples as needed.
- 20. Laboratory Samples - fill out required forms, and submit to nearest DHSS laboratory for required examination.
- 21. General Throughout Facility
 - A. Floors, walls and ceiling for proper construction, good repair and cleanliness particularly under equipment and shelving.
- 22. Plumbing
 - A. Inspect for absence of cross-connections between potable and non-potable water lines and leaks.
 - B. Inspect for presence of appropriate air gaps on dipper wells and filler lines for equipment (steam kettles); appropriate air breaks at three vat sinks and condensate waste lines; mop sinks and back flow prevention devices on hoses with spray nozzles, threaded outlets, dishwasher water supply lines and chemical stations at mop sinks.

Duties of Central Office Food Protection Staff

1. Assess program needs and develop plans to meet those needs.
2. Provide consultation to regional staff and LPHA in interpretation of standards.
3. Provide statewide and LPHA food service program evaluation.
4. Monitor statewide program performance.
5. Promote program uniformity.
6. Provide training and technical assistance to regional staff, LPHA's, food industry and the general public.

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7. Act as liaison between the DHSS and other governmental agencies and industry.
8. Standards regional office staff.
9. Issue variances as indicated in the 1999 Missouri Food Code (Specific procedures for granting variances are currently under development).
10. Maintain food establishment database with capability of generating reports on numbers and types of inspections completed, as well as, numbers and frequencies of specific code violations on a statewide, regional, LPHA and individual inspector basis.

Duties of Regional Food Protection Staff

1. Assess food program needs of the LPHA.
2. Maintain close liaison with county and city officials, civic groups, community leaders, and industry representatives.
3. Monitor and provide consultative/assistance to LPHA programs to ensure compliance with core public health contract.
4. Train and provide technical assistance to local public health environmental public health specialist in the proper inspection techniques of food establishments.
5. Take appropriate enforcement actions as outlined in subsection 3.2: Enforcement Procedures.

Common Responsibilities of Local Public Health Agency

1. Perform food service sanitation inspections as directed by local ordinance or under DHSS authority 19 CSR 20-1.025 *Sanitation of Food Establishments*.
2. Work with regional staff to pursue enforcement activities as outlined in subsection 3.2: Enforcement Procedures.
3. Maintain close liaison with county and city officials, civic groups and community leaders.
4. Provide supporting information to regional staff when requesting a work order and closing order.
5. Encourage adoption and/or necessary updating of local ordinances.
6. Submit copies of all food inspection reports to Central Office Food Program Coordinator for purposes of entering into database.

Other Agencies to be Contacted

Department of Natural Resources (water and sewage issues)
U.S. Food and Drug Administration, Lenexa KS
U.S. Food and Drug Administration, Lawrence KS
Missouri Department of Agriculture, Lawrence KS
Missouri Department of Agriculture
Division of Liquor Control