

**How can I prepare my establishment for an inspection under the
new 2007 Georgia Food Code?**

Short answer-Eliminate Risk Factors

To do that check off all items in list below

- 1. Do I have a person in charge with assigned duties (pg 28-29) that has obtained their CFSM (see the Accredited certification link on the website www.georgiaehs.us /pg 29) to answer question posed by the EHS during the inspection when the CFSM is onsite and/or have a person in charge to conduct duties (pg 31) if the CFSM is not onsite (PIC present pg 28) to demonstrate knowledge (pg 26-28), answer employee health questions, explain our employee health policy (written or oral that lists symptoms and 5 illnesses that can be transmitted through food pg 31-39), and go over the inspection report? Do I have CFSM certificate posted (pg 30) or have a PIC present to answer questions listed in code and have no risk factors out of compliance on top part of inspection form? Do I have active managerial control when I am onsite and when I am not (pg 30-31) and know that inspections can be conducted whenever food is being prepped or served?
- 2. Am I absolutely sure that no employees are working with symptoms (pg 31), with illnesses or exposed to illnesses that are listed in the code (pg 31-39)? Do the employees know what illnesses they have to report to me (pg 32)? Do I know what illnesses I have to report to the health authority (pg 33)? Do I know when they should be excluded or restricted (pg 33-35) in the food service establishment?
- 3. Are my employees washing their hands? Have they been trained how to (pg 40), when to (pg 41), where to (pg 41, 108-110) and are they doing it? Are they touching ready to eat food with their bare hands or using tongs, deli paper, scoop, or gloves (pg 51). Do they know when to change their gloves and to wash hands before putting on new gloves (pg 55)? Do the employees maintain a high degree of personal cleanliness (pg 42-43)? Are clean sinks (pg 124) available for handwashing stocked with adequate supplies including warm water and used for no other purpose (pg 122)?
- 4. Do my employees know either to not eat or drink in prep areas (pg 123) or the proper way to have a cup with lids and straw stored in prep area (pg 43), or the proper way to taste food, if needed (pg 51)?
- 5. Do I know the required temperatures limits that have to met in the code, and am I sure that during receiving (pg 47), cooking (pg 60-62), hot holding & cold holding (pg 67), reheating for hot holding (pg 64), and cooling, temperatures are in compliance for all potentially hazardous foods (pg 66)? Have I passed that information along to those that need to know (pg 28)? If we use time instead of temperature, do we have a plan and have proper documentation (pg 69-70)?
- 6. Are there any PHF's that we cook to order or serve raw or under cooked (pg 76)? Do I have a consumer advisory on each page of menu where these items are offered which includes a disclosure/reminder or other approved notification in capitol letters (pg 76)?
- 7. Do we prepare PHF and hold them for more than 24 hours (pg 67-68)? Or when commercially prepared PHFs (not on exclusion list-pg 68) are OPENED, do we have them date marked? Do I have a date marking system that is used consistently as described in the code (pg 67-69)?

- 8. Are my food contact surfaces cleaned with an approved dishwashing system which requires surfaces to be washed-rinsed-sanitized with proper strength of chemical (test kit) or heat sanitization (thermometer)? Are they free of food particles and buildup and allowed to air dry (pg 94-102)-including food equipment such as can openers, slicers, etc. (pg 54)? Are dispensing utensils clean (pg 96) and stored properly when in use (pg 54-55)?
- 9. Does the food received come from an approved source and in good condition (pg 44-51, 74-75)? If I serve shellfish, do I have the tags in order on file (pg 50-51)? If I serve raw or under cooked fish, do I have proof that parasites have been destroyed (pg 62-63)? Do I have all food protected from contamination (raw below cooked-washed above ready to eat) during receiving, storage and prep (pg 52-54, 57-60)? Do I have damaged food segregated for pickup or discarded (pg 52, 123)? Do I make sure that foods that have been contaminated or improperly held have been discarded (pg 56, 59, 76-77)? Do I store foods covered or sealed when not in use (pg 52), unless they are being cooled on top shelf (pg 66)?
- 10. Do I use any food additives (food colorings, sulfiting agents-if so are they approved and used properly (pg 47, 53)?
- 11. Do I have posted- CFSM certificate (when required i.e. 90 days, 2 years or now to meet demonstration of knowledge without RF violations in lieu of answering ?s in code), choking poster, permit (pg 20), inspection report as required in code (main door, drive thru pg 144), handwashing signs in restrooms that employees use and at prep handwash sinks (pg 122), and consumer advisory if serving undercooked animal foods on each page of menu where undercooked item is offered when there is no menu effective means of disclosure and reminder? (pg 76).
- 12. Do I have a thermometer to probe the types of foods we cook, hold and serve? Do I calibrate it and sanitize the probe when contaminated? (pg 83)
- 13. Do I use raw eggs in dressings without a consumer advisory when I could use pasteurized (pg 53)? If I serve unpasteurized juices, do they contain warning labels or prepared under an approved HACCP plan (pg 50)? If I serve a highly susceptible population almost exclusively, do I use pasteurized foods where required (juices, eggs pg 77-79)?
- 14. Do I store my chemicals labeled and away from food (pg 126-130)? Are personal items, medicines, and pesticides stored away from food and cleaning supplies (pg 129)?
- 15. Do I have a variance (pg 70, 150) or HACCP plan (pg 24-25) where required (such as smoking or curing foods for preservation, acidifying foods or adding additives so they don't have to be held under temperature control or putting foods in reduced oxygen packaging (pg 71-74)? If so, do I have these plans onsite, the equipment to monitor critical limits, and insure corrective action as required in the plan (pg 143)? Do I have the required records and am I verifying their accuracy?
- 16. Do I understand the condition of my food service permit, my responsibility as the permit holder (pg 20) to compliance and access for inspection? Do I report new menu items that require new equipment or additional food safety procedures must be reported to the health authority (pg 21)? Do I understand that I must cease operation if imminent health hazards exist in my establishment (pg 21)?