

WORKSHEET 3

Can Your Kitchen Pass A Food Safety Inspection?

| <i>Inspection Point</i> | <i>Comments</i> |
|---|-----------------|
| What is the refrigerator temperature? | |
| What is the freezer temperature? | |
| Are leftovers refrigerated no more than 2 hours after cooking? How are leftovers stored in the refrigerator? | |
| When cutting raw meat, poultry, or seafood, do you wash the cutting surface or board and knives with hot soapy water and rinse with hot water before chopping another food? | |
| What thermometers are available in the kitchen? | |
| How is meat doneness determined? | |
| What are the hand washing procedures in the kitchen? | |
| Are frozen foods thawed in the refrigerator? | |
| Are dirty dishtowels and dish cloths exchanged at least once a day for clean ones? | |
| Are cooked foods served on a clean plate? | |
| Is the refrigerator clean and are spills cleaned up immediately after they happen? | |

(Adapted from: <http://www.extension.iastate.edu/foodsafety/lesson/L2/L2p1.html>)