

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>)