

Department of Food and Nutrition Visitation Criteria

II. Sanitation and Safety

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School CHARLES R. HADLEY ELEMENTARY Regional Center

Location Number Date of Review:

Self Contained Base Satellite

PERSONNEL

- 1. All employees wear clean uniforms and shoes, adequate hair restraints and maintain a high degree of personal hygiene. Yes No N/A
- 2. Fingernails must be short, unpolished and clean (no artificial nails). Yes No N/A
- 3. Jewelry is limited to a plain ring, such as a wedding band, plain earrings, watch, no bracelets or necklaces. Yes No N/A
- 4. Only authorized personnel are allowed behind the serving line and/or in production areas. Yes No N/A
- 5. No use of cell phones or ear buds Yes No N/A

FACILITIES

- 6. Kitchen facility is free of crevices, holes, broken/missing screens or windows, uncovered drains, open ceiling areas, peeling paint, mold, or other apparent structural deficiencies. Yes No N/A
- 7. All fans operate properly and are kept clean. Fly fans are turned on, and lights in storage and production areas are covered with clean protective shields. Yes No N/A
- 8. Floors including floor drains and walls are thoroughly clean, including all areas underneath and behind equipment. There is no buildup of dirt around the baseboards or windows. Yes No N/A
- 9. Toilet facilities are clean and in good working condition. Liquid soap, paper towels, and waste receptacle are provided. Yes No N/A
- 10. Handwashing signs at all employee sinks and restrooms are posted in visible locations. Yes No N/A
- 11. Locker room is clean. Food is not stored in locker room and personal items are not stored in food preparation areas. Yes No N/A
- 12. Door weather strips are properly installed and are in good condition. Yes No N/A
- 13. All exterior kitchen doors are kept closed and locked. Yes No N/A
- 14. All food service areas are properly organized to ensure safe food handling and general safety. All items are stored at a minimum of six inches from the floor and twelve inches from the ceiling. Yes No N/A
- 15. The kitchen is free from insects, rodents, and other vermin. Yes No N/A
- 16. Regularly scheduled pest extermination is performed and reports are kept on file at the school. Yes No N/A
- 17. Chemicals are stored away from food storage area and are properly labeled. Yes No N/A
- 18. Hot water is available at all sinks (3 compartment, hand washing, etc.). All sinks are unobstructed, operational, and clean. Hand washing sinks have soap and paper towels. Yes No N/A
- 19. Three (3) compartment is set up correctly (Wash and rinse sink is at 110 degrees and cold water in the sanitize sink) Yes No N/A
- 20. Sanitation solution test kit is available for final rinse sink. Yes No N/A

PPM Test:

- 21. Loading zone and dumpster areas are clean, kitchen trash is placed in plastic bags tied closed before placing in dumpster, lids are kept closed and dumpster area is kept free of debris to prevent pest or rodent infestation. Trash is being collected on a regular basis. Yes No N/A

22. Current "Permit to Operate" and DOH Inspection Report are posted in visible location. Yes No N/A
- Date of last DOH Report: 8/20/2024
23. Deficiencies on the most recent DOH Food Service Inspection Report have been addressed and reported by Food Service Manager to the appropriate personnel.
(List pending items in appropriate "Required Corrective Action" section.) Yes No N/A
24. The most recent DOH Food Service Inspection Report is posted on the school's web site. Yes No N/A
- EQUIPMENT**
25. Equipment, hoods and surrounding areas such as compartments, shelves, legs, are cleaned and sanitized to prevent the spread of bacteria and cross contamination. Yes No N/A
26. The hood system was serviced within the last 12 months. Yes No N/A
- Date of Last Service 04/09/2024
27. Can opener, slicers and other countertop food preparation equipment are clean and free of debris. Yes No N/A
28. Work surfaces, tables, shelves and drawers are clean and organized. Yes No N/A
29. Refrigerated equipment (Walk-ins, Reach-in Refrigerators/Freezers, Ice Machine, Beverage Coolers) are clean and organized, free of debris and residue. Yes No N/A
30. Refrigerated equipment is at proper temperatures (freezers below 0 degrees; refrigerators are 41 degrees or below), back up thermometers are placed in each unit and gaskets are in good condition. Yes No N/A
31. If Refrigerator/Freezer is not meeting proper temperatures, unit has been emptied, cleaned and marked "Do Not Use". Yes No N/A
32. Cooking and hot holding equipment are clean, free of debris and residue. Yes No N/A
33. If cooking or hot holding equipment is not working properly, unit has been emptied, cleaned and marked "Do Not Use." Yes No N/A
34. Clothes dryer has venting system installed. Yes No N/A
35. The lint filter on the clothes dryer is cleaned daily and before each use. Yes No N/A
- RECORDS**
36. Requests for equipment repairs or necessary kitchen maintenance have been initiated by Food Service Manager or Satellite Assistant in a timely manner and documented. Yes No N/A
37. Repair/Service log sheet is posted in a visible location in the cafeteria Yes No N/A
38. Temperature readings are recorded twice daily for each refrigerator, freezer, milk box and dry goods storage areas. Yes No N/A
39. Temperature readings are recorded daily for meal components during preparation, reheating, holding and on serving lines. Yes No N/A
40. Food being transported is packaged to ensure protection from contamination and is kept at safe temperatures. Yes No N/A
41. HACCP binder is readily accessible and employees have been trained on content. The completed training roster is kept on file. The current Description of Program Review and facility form is filed in binder. Yes No N/A
42. HACCP weekly checklist is signed by Manager/Satellite Assistant, properly completed and filed in HACCP binder. Yes No N/A
43. Cleaning schedules are developed, implemented and posted. Yes No N/A
- FOOD**
44. Inventory levels are kept at a minimum according to participation and only appropriate menu items are in stock. Yes No N/A
45. All stock is dated: Month/Day/Year and rotated properly using the First In – First Out (FIFO) method. Expiration dates are circled on boxes. Yes No N/A
46. Items in inventory are scheduled to be used in a timely manner. USDA items must be used within 6 months of date received. Yes No N/A
47. Left over food is covered and dated prior to placing in refrigeration. Yes No N/A

This review reflects findings observed on this date.

a. Pending maintenance work order numbers and description.

#4433802,4433804,4434202

b. Additional repairs needed for equipment/facilities.

Light bulb on hood system needs to be replaced.

c. Tasks to be completed by food service staff.

Other comments and observations during this review.

Belkys has all her paperwork up to date. Her staff and kitchen are great.

Required Corrective Action (followup within 45 days)

Satisfactory

Off-Site Visitation Required

On-Site Visitation Required

Required By Date

Principal or Designee

JORDANA SCHNEIDER
Select... ▼

Food Service Manager/Satellite Assistant

BELKYS GARCIA
Select... ▼

Food Service Administrator

MONICA GILL

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