

Food Service Checklist

- Approved Plumbing from Division of Plumbing
- Certificate of Occupancy from Codes (if applicable)
- Fire Suppression System Inspection (if applicable)
- Copy of HACCP available physically or digitally (if applicable)
- Consumer advisory for raw and undercooked food (if applicable)
- Choke saving techniques poster if fifteen (15) or more seats present.
(Acceptable poster attached)
- NSF Hose for refilling water tank (Food Truck)
- Food Manager Certification
- Food Handler Certifications for employees
- Body fluid clean-up kit or written response procedures for a vomiting/diarrhea event
- Shelving in good condition, no absorbent materials used as shelving liner
- Equipment properly installed and clean
- Gaskets/door seals on equipment properly installed, undamaged, and clean
- Utensils in good condition and clean
- Hair restraints (cap, visor, or hairnet)
Hairbands or having hair tied up are NOT acceptable hair restraints
- Gloves or appropriate utensils required for no barehand contact with ready to eat foods
- Cold and hot holding equipment holding proper temperature with thermometers inside/attached (41 degrees or lower for cold holding, 135 degrees or higher for hot holding)
- Probe-type thermometer to measure internal temperature of foods
- Foods not in original container properly labeled and date marked (Chemical containers must not be used for food storage)
- Appropriate storage of food and single use items six (6) inches off the ground at minimum
- Chemicals not in original container properly labeled and date marked (Food containers must not be used for chemical storage)
- Chemical storage away from food and single use items
- Sanitizer and appropriate sanitizer test strips
- Handwashing sink with soap, paper towels, hot and cold water under pressure, and handwashing signage.
- Restroom access and properly supplied with soap, paper towels, handwashing signage, hot and cold water under pressure, self-closing door, and trashcan with a lid in women/unisex restrooms
- Dumpster or appropriate trash collection
- Physical facilities in good condition, outer openings sealed to prevent pest entry, pest free, and clean
- Adequate ventilation and lighting

FIRST AID FOR FOOD CHOKING

Victim Cannot Cough, Speak or Breathe

Rescuer must act **QUICKLY**. Choking is a life threatening condition. Call 911 immediately.

1 Give 5 Back Blows



BACK BLOWS: (1) Stand behind the victim and place your arm across their chest for support. (2) Bend the victim slightly at the waist. (3) Firmly strike the victim between their shoulder blades with the heel of your hand.

2 Give 5 Abdominal Thrusts



ABDOMINAL THRUSTS: (1) Stand behind the victim and wrap your arms around the victim's waist. (2) Place your fist thumb-side in against victim's abdomen, below rib cage, slightly above the navel. (3) Grasp your fist with the other hand. (4) Press your fist forcefully with a quick upward thrust into the victim's abdomen.

***TIP:** For infants, support the head and neck securely. Keep the head lower than the chest. Use two fingers in center of chest for thrusts.

3 Repeat Steps 1 + 2

Repeat the steps until the object is forced out, the person can cough forcefully or breathe, or the person becomes unconscious.

IF THE PERSON BECOMES UNCONSCIOUS, BEGIN CPR STARTING WITH CHEST COMPRESSIONS. EACH TIME YOU OPEN THE AIRWAY, LOOK IN THE AIRWAY AND REMOVE THE OBJECT IF YOU SEE IT.

