



PREPARATION OF FOOD SERVICE ESTABLISHMENT FOR INSPECTION UNDER THE 2015 GEORGIA FOOD CODE

Food Code Link: <https://dph.georgia.gov/environmental-health/food-service>

Ensure the following are in compliance:

- 1. **Person-in-Charge and Certified Food Safety Manager Responsibilities:** Do you have a person-in-charge with authority that has obtained their certification in Food Safety Management (CFSM) to answer questions posed by the EHS during the inspection that will function as the facility's designated CFSM? (See the list of accredited courses on the District 4 Public Health Foodservice page at <http://www.district4health.org/>) Is the CFSM certificate posted for the designated certified food safety manager? In the absence of the designated CFSM, a person-in-charge shall be designated to conduct those duties and demonstrate active managerial control: he/she shall be able to demonstrate knowledge, answer employee health questions, explain your employee health policy (written or oral) including the symptoms and 6 reportable illnesses that can be transmitted through food, and go over the inspection report, addressing any risk factors. (Pages 29-34)
- 2. **Employee Health:** Are you absolutely sure (to the best of your ability) that no employees are working with symptoms or with illnesses or exposed to illnesses that are listed in the code? Do you have proof that your employees have been informed to report the signs & symptoms of disease and diseases communicable via food to the person in charge (PIC)? Do you know what illnesses have to be reported to the health authority? Do you know when workers should be excluded or restricted in the food service establishment? (Pages 36-42)
- 3. **Hand and Personal Hygiene:** Have your employees been trained how, when, and where to wash their hands? Are they doing it? Do they use tongs, deli paper, scoops, or disposable gloves to protect against bare-hand contact with ready-to-eat foods? Do the employees maintain a high degree of personal cleanliness? Are handsinks clean and easily accessible? Are handsinks properly stocked with adequate supplies including warm water, and used for no other purpose? (Pages 42-45) Do they know when to change their gloves and to wash hands before putting on new gloves when changing tasks? (Pages 54-55)
- 4. **Eating and Tasting in Food Preparation Areas:** Do your employees know to not eat in prep areas and know the proper way to use and store a disposable cup with lid and straw when in the prep area? Do they know the proper way to taste food, if needed? (Pages 15, 55)
- 5. **Time/Temperature Control of Bacterial Growth in Food:** Do you know the required temperatures limits that have to be met in the code, and are you sure that during receiving (Pages 49-50), cooking (Pages 65-68), hot holding & cold holding (Page 72), reheating for hot holding (Page 69-70), and cooling, temperatures are in compliance for all time and temperature controlled for safety (TCS) foods (Page 71)? Have you passed that information along to those that need to know? If you use time instead of temperature as a means of control of growth in time and temperature for safety foods, do you have a written plan and have proper documentation? (Pages 74-75)
- 6. **Consumer Advisory:** Are there any TCS foods that you cook to order or serve raw or under cooked? If so, do you have a consumer advisory on each page of your menu where these items are offered which includes a disclosure/reminder or other approved notification in capital letters? (Pages 80-81)
- 7. **Date-Marking:** Do you prepare TCS and hold them for more than 24 hours? Or, when commercially prepared TCS foods (not on the exclusion list) are OPENED, do you have them



- date-marked? Do you have a date-marking system that is used consistently as described in the code? (Pages 72-74)
- 8. **Cleaned and Sanitized Food Contact Surfaces:** Are your 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 the food contact surfaces free of food particles and buildup and allowed to air dry including food equipment such as can openers, slicers, etc.? Are dispensing utensils clean and stored properly when in use? (Pages 97-106)
 - 9. **Food Source and Condition/Storage:** Does the food received come from an approved source and in good condition? (Pages 47-52) If you serve shellfish, do you have the tags in order on file? If you serve raw or under cooked fish, do you have proof that parasites have been destroyed? (Pages 51-53; 68,69) Do you have all food protected from contamination (raw below cooked-washed above ready to eat) during receiving, storage and prep? Is damaged food segregated for pickup or discarded? (Pages 55-56) Are foods that have been contaminated or improperly held discarded? (Page 81) Are foods stored covered or sealed when not in use (Page 56), unless they are being cooled on top shelf?
 - 10. **Use of Food Additives:** Are food additives (food colorings, sulfiting agents) used and, if so, are they approved and used properly? (Pages 50, 56-57)
 - 11. **Allergen Awareness:** Have employees been trained regarding allergen awareness based on their duties? (Page 32) Is cross-contact of an allergen to another food or surface prevented? (Page 99)
 - 12. **Vomiting/Fecal Event Response:** Are there procedures for employees to follow when responding to vomiting and fecal incidents to protect from contamination? (Page 46)
 - 13. **Posting:** Do you have the following posted: CFSM certificate (when required, i.e. within 60 days of permitting); choking poster, permit (Page 22); inspection report where required, i.e. main door, drive thru (Page 22), handwashing signs in restrooms that employees use and at work area handwash sinks (Page 123); and consumer advisory, if serving raw or partially cooked animal foods, readily viewable on the menu where under/partially cooked item is offered? When there is no menu, is there another effective means of disclosure and reminder? (Page 80); No Smoking sign (GA Smokefree Air Act O.C.G.A. §§ 31-12A-1 through 31-12A-13).
 - 14. **Calibration and Maintenance of Food Probe Thermometer:** Is there a thermometer to probe the types of foods cooked, held and served? Is the thermometer calibrated and sanitized when contaminated? (Page 94)
 - 15. **Fresh Juices:** If unpasteurized juices are served, do they contain warning labels or prepared under an approved HACCP plan? If a highly susceptible population is served almost exclusively, are pasteurized foods used where required (juices, eggs)? (Pages 81-83)
 - 16. **Toxic Substances:** Are chemicals stored labeled and away from food? Are personal medicines, and pesticides stored away from food and cleaning supplies? (Pages 128-131)
 - 17. **Variance/HACCP Plan:** Is there a variance or HACCP plan 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? If so, are plans onsite, is there equipment to monitor critical limits, and is corrective action as required in the plan insured? Are required records maintained and is their accuracy verified? (HACCP Pages 25-27, 70, 76-79, 89. Variance 75-76; 140-145)
 - 18. **Responsibility of Permit Holder:** Do you understand the conditions for the issuance of your food service permit and your responsibilities as the permit holder to compliance and access for inspection? (Page 151) Are you aware that new menu items that require new equipment or additional food safety procedures must be reported to the health authority? (Page 23) Is it understood that you must cease operation if imminent health hazards exist in your establishment? (Pages 23, 32)