Tillamook County

RESTAURANT MENU & PROCEDURE REVIEW

This section must be filled out by the operator. *Answer only the questions that apply to your facility. Add documents or pages as needed to describe your operation. The "Food Sanitation Rules," OAR 333-150-0000 can be obtained at: http://www.co.tillamook.or.us/gov/Health/Environmental.htm*

Training & Policies

1. Describe your current policy to exclude or restrict food workers who are sick or have infected cuts and lesions (2-201.12):

2. What are employees told about working when ill (2-201.12)?

3. Provide your established hand washing policy (2-301.14, 2-301.13, 2-301.12, 2-301.15):

4. How are employees informed about hand washing requirements (2-103.11(L))?

5. How do you enforce hand washing and ill employee requirements (2-201.12, 2-103.11(D) & (K))?

6. Who will be your people in charge (2-101.11)?

7. Are you aware of the rule that requires a "knowledgeable" person to be present at all times of operation (2-102.11)? Yes__ No__

8. List the types of food probe thermometers (0-220°F) that food handlers will be using and where the thermometers will be kept (4-302.12 & 4-203.11)?

9. How do you calibrate your food probe thermometers and how often? (4-502.11(B))?

10. How do you clean and sanitize your probe thermometer (4-602.11(4))?

11. What type of chemical sanitizer will be used; chlorine/ quaternary ammonium (4-501.114)?
    At what concentration do you use this sanitizer? _____
    Do you have test strips for your sanitizer? (4-302.14)? _____

12. Describe how cutting boards, counter tops, equipment and other food contact surfaces that are too big to be submerged into sinks and too big for the dishwasher are cleaned and sanitized (4-603.15)?

13. When does cleaning and sanitizing need to occur (4-602.11)?

14. Describe how you will minimize the handling of ready-to-eat food. For example will you use disposable gloves to prepare ready-to-eat food (2- 103.11(K))?

15. Describe when and where produce will be washed prior to use (3-302.15 & 5-402.11):

Food Preparation

1. List food from animals that you will serve raw or partially cooked such as sushi, steak tartar, and oyster shooters (3-603.11):

2. If serving raw fish (sushi, lox, ceviche), will parasite destruction be done on-site or by the supplier (3-402.11 & 3-402.12))?

    - On-site provide your procedure on parasite destruction (*A freezer used for parasite destruction must maintain – 4°F for 7 days. Measure and record temperature of freezer unit daily.)*

    - Supplier provide the name of your supplier and documentation to show parasite destruction. *(Each invoice received from the supplier shall state the specific fish by species that have been frozen to meet the parasite destruction requirements under 3-402.11.)*

Holding Food Temperatures Cold & Hot (Chapter 3-501)

1. How will you ensure that each refrigerator has a working thermometer and that the temperature is maintained at 41°F or colder (4-203.12, 4-204.112, 4-502.11)?

2. Is an ice machine provided and indirectly drained? Yes__ No__ (5-402.11)

3. Describe your procedure for date marking of ready-to-eat potentially hazardous food items?

4. How will you store raw animal food to prevent contamination of ready-to-eat food (3-302.11)?

5. How and where will frozen food be thawed (3-501.13)?

6. What type of equipment will you use for holding food hot? How will you ensure that food is at the required temperature throughout the day?

Cooling

1. Describe what your cooling procedures will be for soups, chowders or gravies, and solid food.

2. How will food handlers know that the food has cooled from 140°F to 70°F within two hours and then from 70°F to 41°F within 4 hours?

Cooking & Reheating

1. Describe how the food worker will know when raw animal products are fully cooked (3-401.11):

2. How will the cook know that all parts of the food being reheated has reached at least 165°F for 15 seconds within 2 hours?

3. How will you reheat foods?

Self Service

1. Will you provide self-service food to your customers? Yes__ No__

2. How will you protect food in self-service areas from customer contamination (3-306.11 & 3-306.13)?

Food Sanitation Rules OAR 333-150-0000

1. Do you have a copy of the Food Sanitation Rules? Yes__ No__ *The rules are online at: http://www.co.tillamook.or.us/gov/Health/Environmental.htm . If you do not have access to the Internet, you can obtain a copy from the Local Public Health Authority.*

Statement: I hereby certify that the above information is correct and I fully understand that any deviation from the above without prior permission from this Health Regulatory Office may nullify final approval.
Signature(s) of Owner(s) or responsible representative(s):
_____ Date _____
_____ Date _____
_____ Date _____

Approval of these plans and specifications by the Regulatory Authority does not indicate compliance with any other code, law or regulation that may be required -- federal, state or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A pre-opening inspection of the establishment with equipment in place and operational will be necessary to determine if it complies with the Food Sanitation Rules (Oregon Administrative Rules Chapter 333).