Establishment Name: ______________________________________________

Address, City: ______________________________________________

County: ______________________________________________

All Food Establishments, except vending locations:

- Handwashing
- Personal hygiene, including cuts and sores
- Preventing bare hand contact with ready-to-eat food (gloves, utensils, etc.)
- Employee Illness
- Purchasing food from approved sources
- Cleaning and sanitizing food contact surfaces

When applicable to the establishment:

- Cross-contamination prevention
- Warewashing
- Date-marking ready-to-eat, potentially hazardous food
- Using time only (not time and temperature) as a method to control bacterial growth
- Time and temperature control for thawing potentially hazardous food
- Time and temperature control for cooking potentially hazardous food
- Time and temperature control for cooling potentially hazardous food
- Time and temperature control for reheating potentially hazardous food
- Time and temperature control for hot holding potentially hazardous food
- Time and temperature control for cold holding potentially hazardous food

Special transitory food units (SFTU's) only:

- Menu copy
- Water supply
- Wastewater disposal

The documents noted above were reviewed and found to be technically correct:

Agency Name: ______________________________________________

Agency Representative: _______________________________________

Date: ______________________________________________________

Agency Notes:

Note: Attach SOP's to cover sheet, or note if SOP's were in electronic form. Written SOP's are required for STFU's.

August, 2004