This sheet outlines how an inspector will conduct a standard food establishment evaluation in Michigan.

- **Focus the evaluation**
  - Foodborne illness risk factors controlled
  - Food Code interventions in place

- **Lead by example**
  - Wash hands
  - Don’t work ill
  - Wear hair restraints
  - Don’t touch RTE food with bare hands
  - Don’t contaminate surfaces

- **Vary evaluation times**
  - Strive to observe and evaluate receiving, preparation and cooling over time.
  - Evaluate at non-traditional times, as needed.

- **Establish evaluation priorities and use time wisely**
  - Establish dialogue with PIC
  - Review previous evaluations
  - Conduct a menu review / PIC interview
    - Focus on high risk foods and preparation processes.
    - Probe into operational steps such as receiving, preparation, cooking and cooling.
  - Conduct a quick walk-through.
    - Speak directly to employees
    - Verify that information from interview is correct
    - Take temperatures of potentially hazardous foods
    - Determine if any foods are currently being cooked or reheated

- **Determine Process Flows**

- **Determine foodborne illness risk factors in process flows**

- **Assess active managerial control of risk factors and interventions**
  - Demonstration of knowledge
  - Assessing:
    - safe sources and receiving temperatures
    - contaminated equipment and potential for cross-contamination
    - cooking temperatures
    - holding time and temperatures and date marking
    - reheating for hot holding
    - cooling
    - personal hygiene, hands as a vehicle of contamination and proper implementation of employee health practices
    - compliance with approved procedures
    - special requirements related to highly susceptible populations
    - labeling, storage and use of poisonous and toxic chemicals
    - compliance with consumer advisory

- **Evaluate basic sanitation and facilities**
  - Pest control, water, sewer, equipment maintenance, garbage, physical facilities, toilet facilities, food protection (non-critical)