



Island County Public Health

Environmental Health - Food Safety Program
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Prepare for Your Routine Inspection

EMPLOYEE HEALTH & HYGEINE

- ✓ Hands are properly washed before handling food, putting on gloves, and after anytime of possible contamination
- ✓ Handwashing sinks are provided, accessible and stocked with soap & paper towels
- ✓ No bare hand contact with ready to eat food.
- ✓ Sick Employee Policy available (sample here: [Employee Health.docx \(live.com\)](#))
- ✓ Clean-up procedure for vomit & diarrhea (Sample here: [Vomiting and Diarrheal Event Cleanup.docx \(live.com\)](#))

FOOD SOURCES

- ✓ All food from approved sources
- ✓ No food prepared in an unlicensed kitchen
- ✓ Unpackaged food already served to a customer is not served again or reused as food

FOOD STORAGE & DISPLAY

- ✓ Hold COLD foods at or below 41F
- ✓ Hold of HOT foods at or above 135F
- ✓ Hold foods in DANGER ZONE (between 41-135F) If using Time as a Control, foods are adequately labeled to determine time for discard. Able to provide written procedures upon request.
- ✓ Cool hot foods quickly- Cool from 135F to 70F in 2 hours (or less), then to 41F within a total of 6 hours (or less).
 - Cool hot foods at a height of no more than 2inches, uncovered, in a unit with air ambient temperature of 41F or less
- ✓ Store raw meat, fish, and poultry below and separate from ready-to-eat foods
- ✓ Store raw foods inversely by cooking temperatures.
- ✓ Protect food with proper covering
- ✓ Properly date mark food if not used within 24 hours
- ✓ If package food is available for retail, proper labels are provided on packaging.
- ✓ Shellfish must have proper tags. Keep tags for 90 days.

FOOD TEMPERATURES

- ✓ Ensure all final cooking temperatures are met:
 - Eggs, Fish, Whole cuts of Pork/Beef: 145F
 - Ground Meats/Fish: 155F
 - Poultry and Stuffed Meats: 165F
- ✓ Reheated food is rapidly reheated to 165F within 2 hours
- ✓ Provide consumer advisory for foods served raw or undercooked

CLEANING & SANITIZING

- ✓ Used correct dishwashing methods at 3-compartment sink
 - WASH RINSE SANITIZE AIR DRY
- ✓ Use Sanitizers properly:
 - Chlorine: 50 – 100 ppm
 - Quaternary Ammonia: 200-400ppm
 - Iodine: 12.5 – 25 ppm
 - Hot water: food-contact surfaces of 160F
- ✓ Test Strips Available
- ✓ Clean & Sanitize food prep surfaces between raw and cooked/ready-to-eat foods
- ✓ Properly labeled and store toxic chemicals

CONDITIONS THAT MAY WARRANT IMMEDIATE CLOSURE

- ☒ Vermin or vector infestation
- ☒ Gross Insanitary Conditions
- ☒ Sewage backup
- ☒ Imminent Health Hazard
- ☒ Lack of hot water / water
- ☒ Lack of Refrigeration to keep foods below 41F