

The Department of Environmental Health, Safety and Risk
Management

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Environmental Health and Safety conducts random inspections to ensure food safety throughout the year. The following items will be reviewed during a food safety inspection:

#1 Proper cold holding temperature.

Foods that require cold holding are held at or below 41°F throughout the event. Utilize items designed for cold holding (coolers with plenty of ice/icepacks). Verify temperature with a thermometer. Use approved thawing methods when working with frozen foods (never let meat sit out to thaw.)

#2 Proper hot holding temperature.

Foods that require hot holding are held at or above 135°F throughout the event. Utilize items designed for hot holding (hot plates, roasters, slow cookers). Verify temperature with a thermometer.

#3 Heating/cooling equipment adequate to maintain product temperature.

Equipment used is effective in its purpose. Verify temperature with a thermometer.

#4 Proper cooking time and temperature.

See cooking times and temperatures for specific food item. Follow all cooking instructions.

Cook all foods to a safe internal temperature as measured by a food thermometer.

Examples:

Corn should reach 135°F

Beef fajita should reach 145°F

Ground beef (hamburger) should reach 155°F

Chicken should reach 165°F (same temperature for anything you are reheating)

#5 Proper reheating procedure for hot holding.

Items being reheated must reach final temperature of 165°F within 2 hours and before being served.

#6 Thermometer provided, accurate, and calibrated (ice water = 32°F, boiling water = 212°F)

#7 Following health restrictions and exclusions.

No workers shall handle food if they have discharge coming from their eyes, nose, or mouth or if they have any of the BIG SIX reportable illnesses (see slide 68 in food handler training).

#8 Food separated and protected, contamination prevented during food prep/storage/display.

All condiments, including onions, relish, catsup, mustard, mayonnaise, etc. are in self-service packets or dispensed from sanitary automatic dispensers that are closed.

#9 Using separate cutting boards, blocks, tables and utensils for raw and cooked food.

Use two of each item, one for raw and one for cooked. Do not let raw food juices touch ready to serve food. Make sure cooked meat does not touch meat that is still cooking.

#10 Food and non-food contact surfaces cleanable, properly designed, constructed and used.

Do not use old/damaged surfaces to prepare foods. Make sure coolers and other equipment are clean and sanitary.

#11 Non-food contact surfaces are clean.

#12 Hands cleaned and properly washed. / Gloves used properly.

Wash your hands for at least 20 seconds before you start handling any food and keep hand sanitizer nearby. Do not reuse gloves. Change gloves when they become excessively soiled or if damaged.

#13 Adequate hand-washing facilities; Accessible and properly supplied and used.

Make sure you know where the nearest sink is and that it has clean water, soap and paper towels.

#14 No bare hand contact with ready-to-eat foods.

Use gloves, tongs, food wrappers, etc. to prevent from touching foods ready to be eaten.

#15 Pasteurized foods used; prohibited food not offered.

No unpasteurized foods or food ingredients allowed. See list of prohibited "home-made" foods on slide 193 of food handler training. All potentially hazardous foods must be prepared on site or at an approved food service facility.

#16 Washing fruits and vegetables.

#17 Person in charge is present, demonstrates knowledge, performs duties.

#18 No unauthorized person are present.

#19 Packaged food is labeled; consumer advisories used as needed; allergen label.

#20 When cooking with an open flame, a fire extinguisher is present.

The fire extinguisher should be present prior to igniting the flame.

#21 Propane tank and valve is UL listed.

#22 All foods and ice obtained from approved source; food in good condition, safe, unadulterated.

Ice for human consumption must be made from drinking water and stored separately from ice used to chill other foods or beverages.

#23 Foods received at proper temperature.

#24 Food handlers are wearing appropriate hair coverings and gloves.

All food handlers are required to wear hair coverings that fully contain hair and gloves. No exceptions.

#25 Personal cleanliness; no eating, drinking or tobacco use.

All food handlers must shower and wash hands before event. Do not eat or drink in the prep area. Remove jewelry including facial piercings or necklaces that may fall into the food.

#26 Single-service/use articles are properly stored and used.

All food containers, utensils, napkins, beverage cups and straws, etc. are stored at least six (6) inches above the floor and protected from external contamination.

#27 Garbage and refuse properly disposed; facilities maintained.

Make sure you have a nearby garbage can. All garbage is to be picked up and the general area cleaned. If a table has been used to store food, it is to be wiped and disinfected prior to leaving the location.

#28 No evidence of insect contamination, rodent or other animals.

#29 Adequate ventilation and lighting; designated areas used.

All food booths are placed in a manner which minimizes the following:

introduction of any contaminants (smoke, etc.) into any university building

interruption of pedestrian traffic on the walkways

trampling of plants, grass, shrubs or trees.

Food booths that have open flames are not placed within ten (10) feet of combustible walls or roofs.

#30 Wiping cloths are properly used and stored.

#31 No other violations.

Animals are not present.

Thank you for your support in keeping the UTRGV community safe from foodborne illness.

Please contact EHSRM with any questions or comments.

-Michelle Guglielmo

