



USPH CHECKLIST FOR SANITATION AND FOOD HANDLING

FOOD HANDLING CHECKLIST

F&B MANAGER AND CHIEF SANITATION

1. Ensure that all food handlers are using plastic gloves
2. Continuous observations for possible cross contamination
3. Monitor refrigerators' temperature
4. Hand contact with food, drink, ice or the surface of containers which came into contact with food
5. Ensure that all food department personnel, when on duty, wear a hat
6. Potential contamination of food due to perspiration of food handlers caused by inadequate ventilation and/or exhaust system
7. Uncovered food containers within refrigerators
8. The "Nesting" of stacking of food containers in such manner that the food is exposed to contamination
9. The re-use of original product containers designed for single use
10. Unclean, uncovered containers used for the storage of flour, sugar, seasoning, meats or other food
11. Improper storage of food in galley, refrigerated space and dry store rooms. All food must be stored at a minimal distance of 6 inches off any deck and preferably 12 inches
12. Food not properly wrapped or covered during storage
13. Hand contact with food contact surfaces of clean utensils and equipment used for the preparation, serving and storage of potentially hazardous food
14. The re-use of single service food containers or utensils
15. Use of outdated fresh milk in open container
16. The nesting of eggs and other food items
17. Storage of display items including ice, not intended for human consumption in the same refrigerator or other area with food