

Inspection Tools for Comprehensive Food Safety Inspections - Audits

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Public Health
Prevent. Promote. Protect.

Inspection Tools for Comprehensive Food Safety Inspections - Audits

- Recommended Tools for Food Inspections and Audits
- NSF or Equivalent – What does that mean?
- Calibration
- Some interesting challenges
- Where to obtain equipment
- Additional Resources

Inspection Tools for Comprehensive Food Safety Inspections - Audits

- NSF



- UL



- CSA



- ETL



Intertek

Intertek

Intertek

* Purchase Certified Testing Equipment

NSF or Equivalent?



Inspection Tools for Comprehensive Food Safety Inspections - Audits

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Apps Suggested Sites Men's Accessories J... MUNIS OnLine Ho... Decoding the Food... Post Attendee - Zo... https://statema.we... OpenGov Control P... AOL - News, Politics...

DPH Food Establishment Inspection Report 1 / 3 100% +

Food Establishment Inspection Report – City/Town of

Establishment: _____ Date: _____ Page 1 of _____

Address: _____ Time in: _____ Time out: _____

Telephone: _____ Permit No.: _____ Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): _____

Owner: _____ Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): _____

Person-in-charge: _____

Inspector: _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status	IN	OUT	N/O	N/A	COS	R
Supervision						
1 Person-in-charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager						
Employee Health						
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4 Proper use of restriction and exclusion						
5 Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use						
7 No discharge from eyes, nose, and mouth						
Protection from Contamination						
15 Food separated and protected						
16 Food-contact surfaces; cleaned & sanitized						
17 Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety						
18 Proper cooking time & temperatures						
19 Proper reheating procedures for hot holding						
20 Proper cooling time and temperature						
21 Proper hot holding temperature						
22 Proper cold holding temperature						
23 Proper date marking and disposition						
24 Time as a Public Health Control						

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- Complete the inspection form – It is a legal document
- Document type of inspection (Routine, Re-inspection, Complaint)
- Number the pages 1 of 5
- Document start end time
- Document compliance times and re-inspection (**P 72 Hrs, Pf 10 Days, C 90 Days**)
- Document type of operation (Food Est, Retail, Limited Retail, School, Temp Food, Mobile Food, Catering, Nursing Home, Hospital, Farmers Market)
- Signature of PIC and Date
- Description of violations in Observation and Corrective Actions
 - Area of grill needs to be cleaned – **Area of grill has excessive grease, grime, and encrusted old food matter build-up.**
 - Rodent activity found in kitchen – **Fresh rodent droppings (TNTC) or (greater than 50) found in main kitchen food preparation area, food contact surfaces, cutting boards, food equipment on meat slicer and in draws under prep table containing food prep knives and utensils**

Thermometers



Thermocouple Thermometers



Infrared Thermometers



Maximum Registering Thermometers



More Maximum Registering Devices



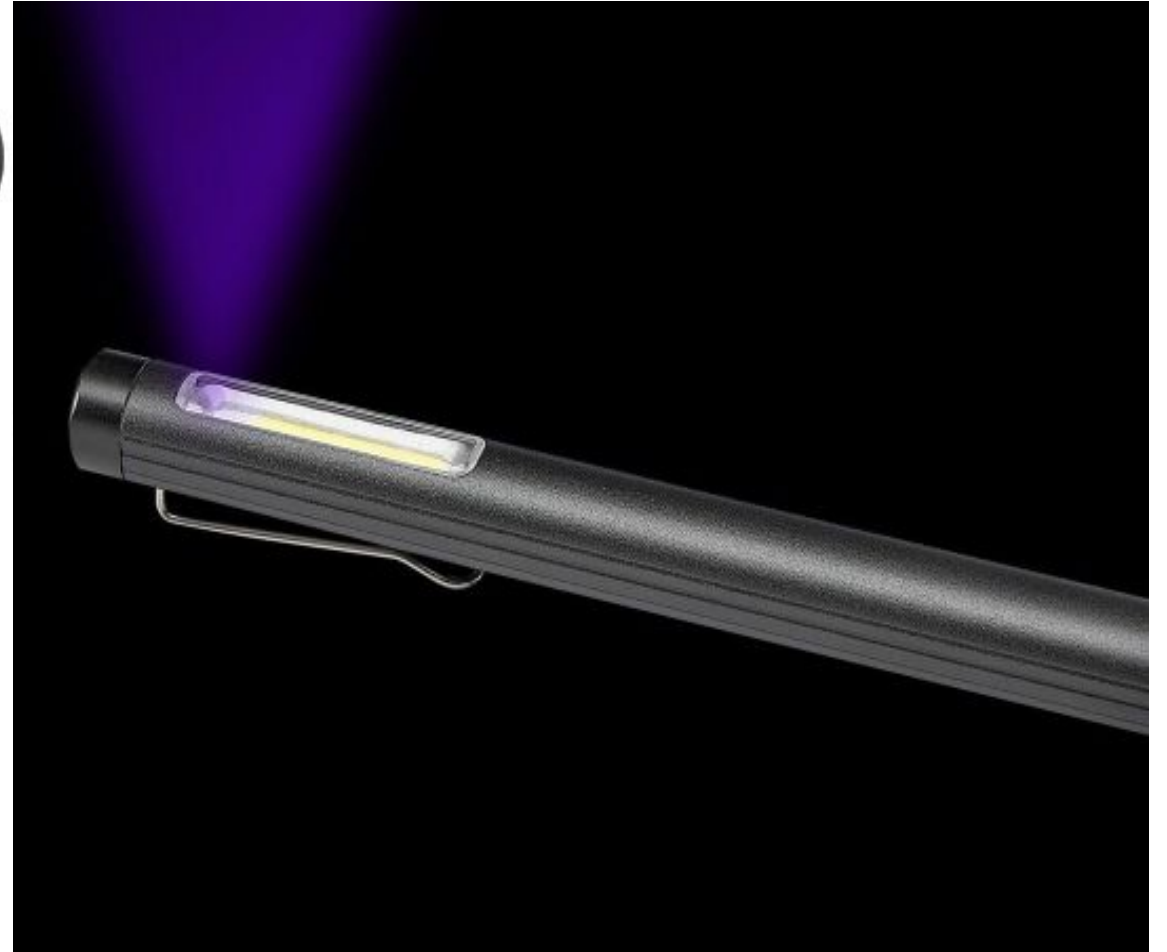
T-Stick Disposable Thermometers



Thermometer Probe Wipes



Flashlights – LED and UV



Tape Measure and Phone with Photo Option



Light Meter and pH Tester



*Calibration Buffer Set
for the H138 miniLab
Meter. Includes three
15 mL dropper
bottles of each buffer.*

Electrical Tester and Hair Restraint



Chemical Test Strips

When to Calibrate



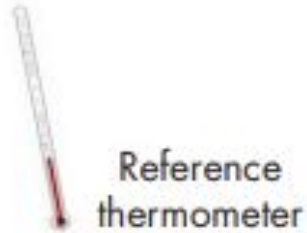
When to Calibrate

- When thermometer is new
- If thermometer is dropped or damaged
- If thermometer not used in a long time
- FDA – Standardization Officer Guide – Before each Standardization
- If under extreme temperature use
- Follow device instructions – recommendations
- Monthly in house – Yearly Certified Lab
- Record/log your results in a binder

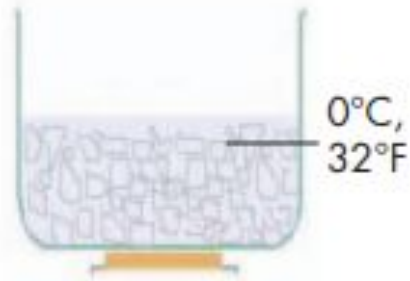
HOW:

- ***Bimetal – calibration nut***
- ***Digital – reset button***
- ***If inaccurate and cannot calibrate – Do Not Use***

Melting Ice Calibration



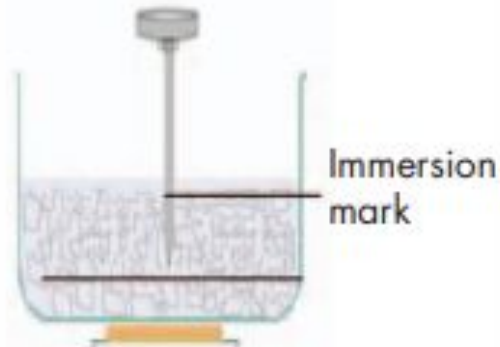
How to Calibrate a Dial Thermometer Melting Ice Calibration (for low temperature application)



Melting ice

Step 1

Fill a large glass with ice-water slurry. Stir well. Wait until it reaches the freezing/ melting temperature of fresh water, 0°C (32°F).



Min 30 seconds

Step 2

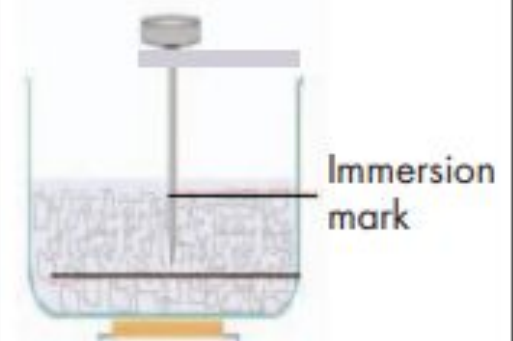
Place the thermometer to calibrate in the water. Wait at least 30 seconds or until the temperature is stable. Avoid touching the bottom of the container.



Adjust

Step 3

Use a wrench to turn the adjusting nut until the thermometer reads 0°C (32°F).



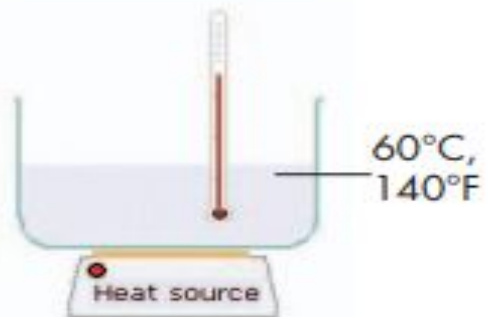
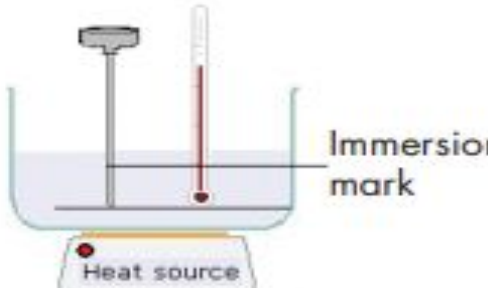

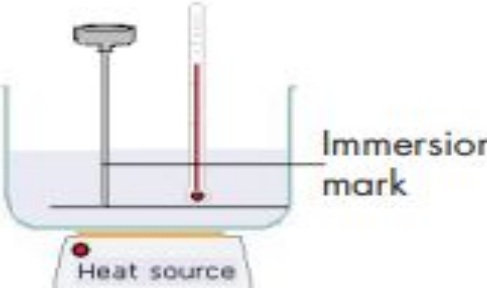
Recheck

Step 4

Recheck the temperature reading on the calibrated thermometer after adjustments. Repeat step 2. Record in the calibration log book.

Hot Method with Reference Thermometer

Calibration Using a Reference Thermometer

 <p>60°C, 140°F</p> <p>Heat source</p>	 <p>Immersion mark</p> <p>Heat source</p> <p>Min 30 seconds</p>	 <p>Adjust</p>	 <p>Immersion mark</p> <p>Heat source</p> <p>Recheck</p>
<p>Step 1 Fill a large glass with clean water. Bring to the desired temperature (ex: 60°C or 140°F), then place the reference thermometer in the water. The entire thermometer sensing area must be immersed.</p>	<p>Step 2 Place the thermometer to calibrate in the water. Wait at least 30 seconds or until the temperature is stable. Avoid touching the bottom of the container. Compare readings and keep record.</p>	<p>Step 3 Use a wrench to turn the adjusting nut until the thermometer reads the desired temperature (ex: 60°C or 140°F).</p>	<p>Step 4 Recheck the temperature reading on the calibrated thermometer after adjustments. Repeat step 2. Record in the calibration log book.</p>

*Boiling Water 212 f

Some interesting challenges

- Kosher - Halal Establishment Inspections
- Allergen Free Establishments
- Language Barriers During Inspections

Equipment Suppliers and More Resources

Chemical Test Strips:

<https://www.microessentiallab.com>

Thermal Paper and Thermometers and More:

<https://stores.baileysteststripsandthermometers.com/>

Food Safety Equipment:

<https://www.thermoworks.com/>

<https://www.sanjamar.com/product-categories/measurement-tools/thermometers/digital-thermometers/>

Inspector Equipment:

<https://inspectusa.com/index.php>

<https://www.batteryjunction.com/> (Maloney's Flashlight - UV and Flood)

Resources

- Massachusetts Food Safety Guides and Resources

<https://www.mass.gov/lists/retail-food#inspection-tools->

- U of Rhode Island Food Safety Program – Thermometer Guide:

<https://web.uri.edu/foodsafety/kitchen-thermometers/#:~:text=Thermocouples%20measure%20temperature%20at%20the,the%20food%20is%20thoroughly%20cooked.>

- FDA Standardization Officers Guide:

<https://www.fda.gov/media/155353/download>

FDA Food Code Annex:

THANK YOU !!!

- Did you learn something today????
- Questions??????