Facility inspection summery

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The facility I inspected an elementary school kitchen and cafeteria. The functional manager of food service of the district is still working and monitoring all the facilities in the district. She supervises eight school in the Ladue school district. I inspected old Bonhomme elementary school which I was ding my internship. The food was stored appropriately in the freezer and the refrigerator. There is thermometer inside every freezer and refrigerator other than the one build in and show the temperature on the outside display. All food is labeled if the box in opened after they are placed in tide contained. The food in the dry storage is also stored properly and they are also placed in tide plastic container and labeled. The FIFO is used on all food dry, frozen, and produces. There is a process of training employee for polices such as them how to store and secure food away from their personal item and from other chemicals. Employees wash their hand properly and frequently the only thing I noticed is the that they do not were cloves often when handling fresh food. Food handling was done according to the regulation slandered. When preparing cold food, the preparation should not take more than half an hour.

The facility is cleaned and sanitized the countertop daily in the morning and throughout the day. the sink is set as three compartments dish washing sink, one for washing, rinsing, sanitizing. The equipment is not covered because it is not functioning at that time. The dishes is left to dry and all the other sanitizing requirement was fallowed. All the cleaning supplies and chemicals are stored under the sink in separate place and away from food items. Some equipment are not cover while they are not in use because these equipment is placed out side the kitchen. The manager mentioned that all this equipment will be cleaned and placed back when she will have full staff before they are back to school. My recommendation is to cover the equipment that are not in use even if they are going to be cleaned later before use. I also recommend that using the cloves when preparing fresh food more often even the employee washing their hand. I thing and training for hand washing and waring cloves will be good practice to be encouraged.