



**State of Alaska**  
**Department of Environmental Conservation**  
**Food Service Recognition Program**  
**Self Inspection Form**

Name of Establishment	Establishment ID
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Time	Date	Process
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Name of Establishment Representative Completing Form	Title
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Conforms? Yes No N/O* N/A*	Conforms? Yes No N/O N/A*
<p><b>I. COOLING &amp; COLD HOLDING</b></p> <p>1. Temperatures of potentially hazardous food cooked in advance of service reduced to:  <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> a. 70° F within two hours  <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> b. 41° F within four additional hours  (Food: _____)  (Method: _____)</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 2. Pre-cooled ingredients used in salads and other mixed, cold food; or cooled to 41° F within four hours of preparation.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 3. Adequate cold holding equipment provided to maintain food temperatures at 41° F or below; equipment maintaining temperatures at 41° F or below.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 4. Potentially hazardous food maintained at 41° F or below at all times except during necessary preparation.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 5. Potentially hazardous foods received at 41° F or colder; stored promptly; foods with signs of temperature abuse rejected.</p> <p><b>II. HOT HOLDING</b></p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 6. Hot foods held at internal temperatures of 140° F or greater (exception: rare beef roasts, 130° F or greater).</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 7. Adequate hot holding equipment provided to maintain food temperatures at 140° F or above.</p> <p><b>III. COOKING</b></p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 8. Internal temperature for 15 seconds of:  <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> a. 165° F or above for poultry  <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> b. 155° F or above for pork, game  <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> c. 130° F or above for whole rare beef roasts or steaks  <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> d. 165° F or above for all stuffing and stuffed meat products  <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> e. 145° F or above for all other potentially hazardous foods</p> <p><b>IV. ADEQUATE REHEATING</b></p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 9. Cooked or leftover potentially hazardous foods rapidly reheated to an internal temperature of at least 165° F (except rare whole beef, 130° F).</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 10. Commercially processed potentially hazardous food reheated to an internal temperature of at least 140° F.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 11. Proper equipment used to rapidly re-heat potentially hazardous food (NOT hot holding equipment such as steam tables and warmers).</p>	<p><b>V. MONITORING</b></p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 12. Accurate product thermometers  <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> a. used to monitor temperatures during cooking, cooling, hot and cold-holding and re-heating;  <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> b. calibrated on a scheduled basis.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 13. Records, where used to verify temperatures, are completed as required.</p> <p><b>VI. SOURCE AND LABELING</b></p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 14. Foods including water, ice, milk and milk products, shellfish, canned goods, meat and meat products, mushrooms, etc., obtained from approved sources.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 15. Foods being used are wholesome and free from any apparent contamination or spoilage.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 16. Ready-to-eat raw eggs, meat or seafood readily identified on the menu or on a conspicuous sign.</p> <p><b>VII. PERSONAL HYGIENE OF FOOD WORKERS</b></p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 17. Workers excluded that have vomiting or diarrhea; restricted from working with food and food contact surfaces when they have persistent sneezing, coughing or runny nose. Lesions must be covered with impermeable cover and single use glove if on hands or wrist.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 18. Workers wash hands after visiting the toilet, smoking, coughing, sneezing, blowing nose, touching lesions or bandages, or touching raw foods of animal origin.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 19. Bare hand contact with ready-to-eat food minimized by appropriate use of utensils, tongs, ladles, scoops or single-use gloves.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 20. Adequate and accessible hand sinks (including hot water, soap, individual hand towels) in food preparation areas for hand washing.</p> <p><b>VIII. PROTECTION FROM CONTAMINATION</b></p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 21. Food and food contact surfaces and utensils cleaned and sanitized before use; and every 4 hours if used on a production basis.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 22. Equipment and utensils used to handle or prepare raw foods, cleaned and sanitized prior to use in handling or preparing cooked or ready-to-eat foods.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 23. Raw meats stored below produce and other ready-to eat foods.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 24. Gloves, where used, are changed between tasks; between raw and cooked or ready-to-eat; when damaged.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 25. Poisonous substances stored in a safe manner to prevent the contamination of food, equipment, or utensils.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 26. Proper storage, use and application of pesticides, including use of certified applicator when required.</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 27. Foods stored to prevent contamination by potential sewage drippage, overflow or backflow and other sources of contamination.</p>

\*N/O = Not Observed; \*N/A = Not Applicable

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**Self Inspection Form Continuation**

SPECIFIC VIOLATIONS BY ITEM NUMBER

CORRECTION SCHEDULE AND PLAN

Signature

Date