

## Foodborne Illness Self-Assessment Tool

This tool covers steps that food service operators and their suppliers can take to help reduce the risk of foodborne illness in their facilities. No single action or practice will control contamination from pathogens. But there are many steps that can be taken that, collectively, help minimize the risk of foodborne illness.

This self-assessment tool was adapted from the USDA Food Safety and Inspection Service's *Listeria Monocytogenes* Self-Assessment Tool for Retail Delis. Although the original self-assessment tool targeted *listeriosis* prevention, many of the items can be broadly applied to any food service operation to reduce the risk of foodborne illness due to unsafe food handling.

Use this tool to determine whether if your facility has adopted the appropriate procedures to control foodborne illness, or whether your facility could make improvements. The preferred answer is indicated with an asterisk. If you find that your facility is not meeting the recommendations in this guidance, consider changing your practices to better control foodborne illness risk.

Product/ Product Handling	YES	NO	N/A
1. Is any visibly adulterated food present in the food preparation area (e.g., filthy, putrid, decomposed, slimy, rancid, off-condition)?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
2. Are ready-to-eat meat or poultry products refrigerated promptly after use?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
3. Are ready-to-eat products prepared, held, or stored near or adjacent to raw foods?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
4. Are ready-to-eat foods date-marked when opened?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
5. Is there any ready-to-eat food that is outside of the date-marked period?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
6. Are refrigerators maintained at or below 41°F (5°C)?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
7. Are opened ready-to-eat foods covered, wrapped, or otherwise protected to prevent cross-contamination when not in use?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
8. Are ready-to-eat foods stored in the refrigerators properly identified and labeled?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
9. Do you use separate cutting boards for raw, uncooked meat and poultry products?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>

10. Are contact surfaces where ready-to-eat foods are prepared cleaned and sanitized prior to using the surface for preparing another type of food product to avoid cross-contamination?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
11. Do you thoroughly wash all fresh fruits and vegetables prior to preparing them?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>

Cleaning/Sanitizing	YES	NO	N/A
12. Are insanitary conditions (e.g., flies, rodent droppings, mold, or dirty surfaces) present in areas where food is prepared, held, or served?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
13. Do you use sanitizers at the proper concentration?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
14. Do you clean and sanitize food preparation equipment at least every four hours?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
15. Do you disassemble in-place food preparation equipment during cleaning and sanitizing?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
16. Do you scrub surfaces during cleaning?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
17. Do you soak or rinse cleaning cloths in sanitizer between uses?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
18. Are sanitizer types (e.g., quaternary ammonium, chlorine-based, or iodophores) rotated periodically?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
19. Do you clean the food preparation area with a high-pressure hose (e.g., with enough pressure to cause splashing)?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
20. Are there separate sinks for hand washing and other uses?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
21. Do you have material (e.g., pallets, milk cartons, cardboard boxes, or push carts) in the food preparation area that makes cleaning difficult?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>

Facility Conditions	YES	NO	N/A
22. Are there facility conditions (e.g., condensation dripping on exposed product, construction dust on product, or broken equipment) that could cause food to become contaminated?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
23. Is there condensation on overhead structures or over the places where food is prepared?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>

24. Is there standing water on surfaces, including the floor?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
25. Are food product contact surfaces in good condition (e.g., nonporous surfaces, free from cracks, pits, and rough welds)?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
26. Is food preparation equipment in good condition (e.g., free of cracks, broken, missing or unattached parts; seals and gaskets not worn, degraded, or missing)?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
27. Are the walls, floors, and ceilings sanitary and in good repair?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>

Employee Practices	YES	NO	N/A
28. Are visibly ill employees working in food preparation areas where food could become contaminated (e.g., by coughing or sneezing)?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
29. Do employees work without washing hands prior to handling food?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
30. Do employees wear disposable gloves when handling ready-to-eat foods that will not be cooked?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
31. If employees wear gloves, do they change them as necessary to avoid cross-contamination of food products?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
32. Do employees change outer clothing (e.g., frocks, aprons, or smocks) as often as necessary to avoid contamination of food?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
33. Is foot traffic limited to necessary employees in areas where food is handled?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>

*Adapted from the USDA-FSIS Listeria Monocytogenes Self-Assessment Tool for Retail Delis*