

Top 5

Things The Health Inspector Will Look For

1



Improper Holding Temperatures

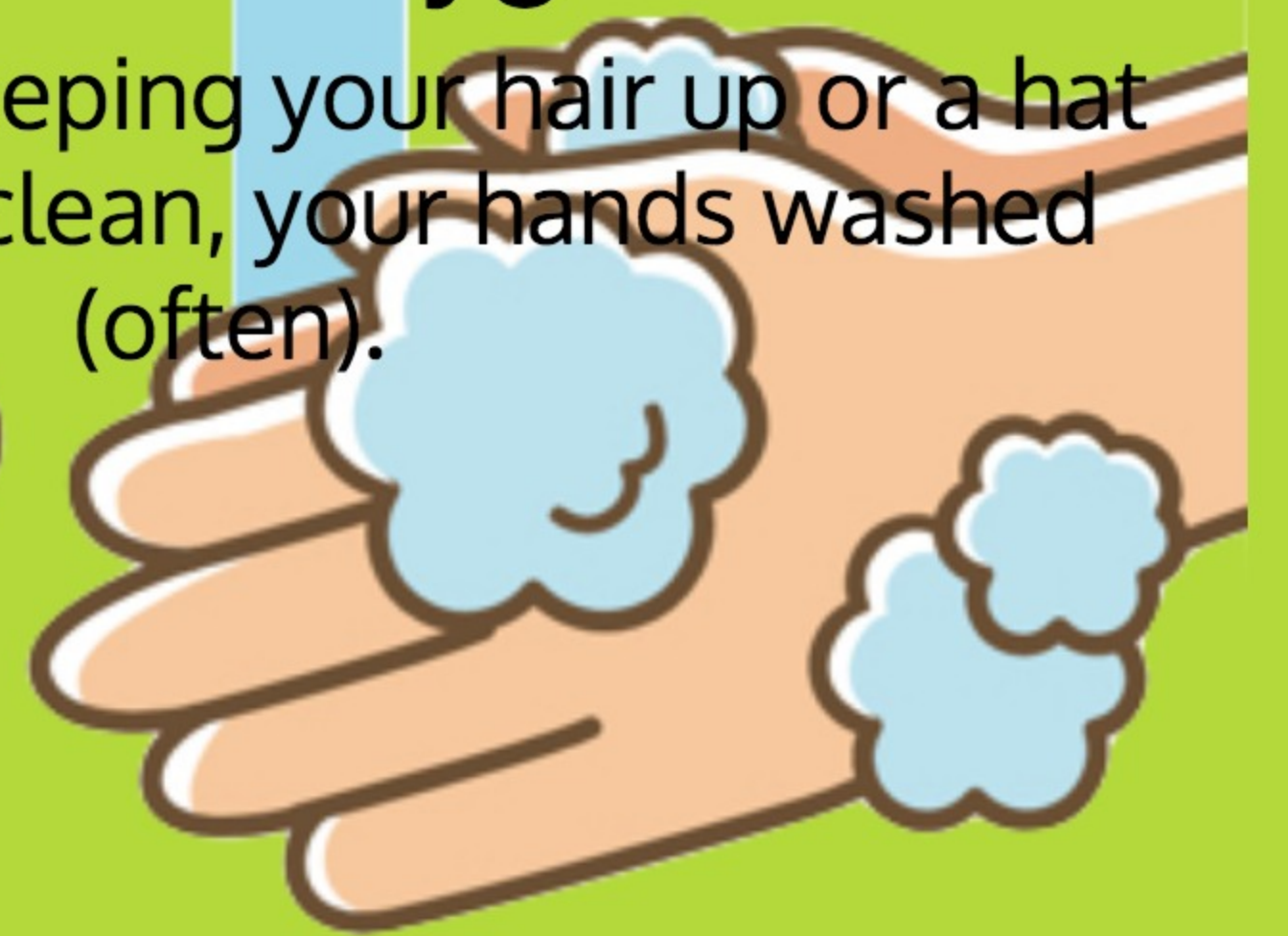
Have a thermometer in your cooler at all times. Have an additional instant read thermometer for hot foods.

2



Personal Hygiene

This involves keeping your hair up or a hat on, your nails clean, your hands washed (often).



3



Inadequate Cooking

Take your time. Cook to temp. Rushing often leads to inadequate cooking and cross contamination.

5



Unsafe Food Sources

Buying / preparing food from unapproved sources. Making food from home or any unapproved kitchen.

4



Contaminated Equipment

Example: You just cut onions and then lay the hot unheated hot dogs or other foods on same surface. Causes cross contamination. You just used stainless steel cleaner and started prepping food on the same surface.

Source: LearnHotDogs.com