



## Food Sanitation Inspector – Critical Question Checklist

Directions: Use this checklist to verify critical public health controls during a food facility inspection. Questions are aligned with the DD Form 2973 – Food Operation Inspection Report, and the Tri-Service Food Code. Inspectors should ask each applicable question and validate responses through direct observation.

### 1. Supervision and Training (Items 1-2)

- Who is the Person-in-Charge (PIC) today? (1)
- Does the PIC have an approved Food Safety Manager/ Supervisor certification? (1)
- How often are employees trained in food safety, and how do you document that training? (2)

### 2. Health and Hygiene (Items 3-8)

- Are handwashing sinks supplied, accessible, and used properly? (3)
- Do you have a written employee illness reporting policy? If so, what symptoms require restriction or exclusion? (5)

### 3. Food Source, Identification, Condition (Items 9-14)

- What vendors do you use to supply your food products? (9)
- Do you prepare any food at home or off-site? (9)
- Do you serve any molluscan shellfish? If so, do you have shellstock tags, and how long do you maintain the tags? (11)
- How do you identify and control major food allergens in your facility? (12)
- What is your process for handling leftovers? (13)
- What is your process for handling and labeling TCS foods? (14)

### 4. Contamination Protection and Prevention (Items 15-25)

- Are fruits and vegetables washed before use? (16)
- What do you do with food that has been returned by a customer? (18)
- Walk me through your process for preventing cross-contamination during receiving, storage, and preparation. (19)
- Do you use food additives in your cooking processes? (20)
- What methods do you use to prevent odors and deter pests, particularly around trash areas, drains, and storage spaces? (24)

### 5. Temperature Control (Items 26-34)

- How do you thaw frozen TCS foods? (26)
- What internal temperatures do you cook each of your raw animal foods to, such as poultry, ground beef, eggs, and seafood? (27)
- What methods do you use to cool foods, and how do you verify cooling times and temperatures? (30)
- Do you use Time as a Public Health Control or have any variances for specialized processes? If so, how do you document and monitor your procedures? (34)
- Do you have any variances or specialized processes (HACCP)? If so, how are they monitored? (34)



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## 6. Utensils and Equipment (Items 35-41)

- Do you have thermometers available? How do you calibrate thermometers, and how often is this done? (35)
- How do you wash, rinse, and sanitize food-contact equipment, and if you use a hot-water sanitizing dishwasher, how do you verify the final rinse temperature is reached? (40)
- What sanitizer do you use, what concentration is it required to be, how do you verify it, and how often is it changed? (40)

## 7. Physical Facilities (Items 42-51)

- If there is a plumbing failure, sewage backup, or risk of backflow, what steps do you take and how do you determine whether food operations must be stopped until the issue is corrected? (43)
- How do you ensure the facility stays clean and in good repair during daily operations? (47)
- Are there any open NAVFAC or maintenance repair tickets that affect food safety or facility operation?

### **Specialized Processes:**

Smoking/Curing for preservation  
Acidification  
Vacuum sealing/Sous vide  
Juicing & bottling  
Cook chill  
Advance prepare

### **Food Additives:**

Emulsifiers (Fat + H2O mix)  
Sulfites (antimicrobial)  
Flavor enhancers (liquid smoke, etc.)  
Stabilizers/Thickeners

### **Major Food Allergens:**

Milk  
Eggs  
Fish  
Crustacean shellfish  
Tree nuts  
Peanuts  
Wheat  
Soybeans  
Sesame