Tips to Prepare for a Food Safety Inspection
For the Person in Charge

The best strategy for a successful health inspection is to be ready at all times. Stay prepared by conducting periodic, in-house inspections to ensure your facility is complying with health standards at all times.

- **Review the regulations**
  Stay up-to-date on Navy food safety and sanitation standards in the NAVMED P-5010, Chapter 1.

- **Use the same form (or a similar form)**
  Stay informed by reviewing the official inspection form. Conduct periodic, in-house inspections using the same form to ensure your inspections focus on official food safety elements.

- **Walk into your establishment from the outside**
  This allows you to get an outsider's impression of the establishment.

- **Review any problems post-inspection with the kitchen staff**
  This will reinforce the importance of food safety even when your facility isn’t undergoing an inspection or if you are not around.

- **Communicate food safety principles to all staff**
  Take advantage of opportunities to remind the staff of food safety principles.

- **Know your priorities**
  Self-inspection priorities include: food time and temperatures, approved source, personal hygiene and cross-contamination. Temperature guidelines include checking product temperature at arrival, in storage, and when served.

- **Reinforce the importance of hand washing**
  Lead by example and wash hands as often as required to encourage hand washing to become a habit. Post signs at all kitchen sinks and in employee restrooms. Inspectors often observe hand washing procedures and frequency during inspections.

- **Get involved**
  Be proactive in training you employees and preparing for an inspection.

For more information, resources, and tools on food safety, visit:
- Contact your local Military Treatment Facility’s Preventive Medicine office