



## INSPECTION SHEET 2008 BACKYARD GRILLIN' CONTEST

DATE: \_\_\_\_\_ LOCATION: \_\_\_\_\_  
CONTESTANT #: \_\_\_\_\_

### **Food Temperature/Time Requirements**

- \_\_\_\_\_ 1. Cold Hold (41°F)      *Hold cold food in coolers 41°F or below*
- \_\_\_\_\_ 2. Hot Hold (140°F)      *Cooked food must be maintained at 140°F or greater*
- \_\_\_\_\_ 3. Proper cooking temperatures      *Poultry = 165°F, Ground Meats and Pork = 155°F, Other meats = 145°F*

### **Personnel/Handling/Source Requirements**

- \_\_\_\_\_ 4. Proper Hand washing      *When hand washing facilities are not available, the uses of chemically treated towelettes are acceptable. Use of hand sanitizer should be used before putting on gloves. New gloves are needed if interruptions occur.*
- \_\_\_\_\_ 5. Good Hygienic Practices      *Eating/Drinking/Smoking/Other – these actions must not take place in cooking area, hands must be washed after doing any of these activities.*
- \_\_\_\_\_ 6. Proper handling of foods      *Wash hands and wear gloves when handling food.*
- \_\_\_\_\_ 7. Cross-Contamination of Raw/Cooked foods      *Cooking area must maintain separation of raw/cooked foods*

### **Cooking Area and Equipment Requirements**

- \_\_\_\_\_ 8. Equipment adequate to maintain proper temperatures
- \_\_\_\_\_ 9. Water bucket with bleach and cloth
- \_\_\_\_\_ 10. Hand sanitation materials and gloves
- \_\_\_\_\_ 11. Meat thermometers - properly calibrated (plus or minus 2°F)
- \_\_\_\_\_ 12. Food contact surfaces of equipment and utensils cleaned and sanitized and in good repair.  
*Use bleach solution to sanitize food contact surfaces = 2 caps of bleach in 1 gal of water*
- \_\_\_\_\_ 13. Fire extinguisher must be available
- \_\_\_\_\_ 14. Store all food, utensils, plates, cups, knives, forks, spoons, etc... at least 6 inches above the ground
- \_\_\_\_\_ 15. Hair restraint *All individuals working in the designated area wearing effective hair restraint -baseball cap, bandana, etc*
- \_\_\_\_\_ 16. Coolers are in good condition and clean
- \_\_\_\_\_ 17. Ice Coolers with ice kept at 41°F for all cold hold foods, ice used in cold food hold coolers may not be used for drinks.