

## LESSON 9

# You're the Inspector: A Safe, Celebratory Meal for the Football Team

**Directions.** As you learned in Lesson 1, local Environmental Health Specialists annually inspect food service establishments for compliance with the *Idaho Food Code*. The inspection is conducted using the *Food Establishment Inspection Report*.

In this activity, imagine that you are the restaurant inspector. Read the story below and rate *Sandwiches n More* on the 26 RISK FACTORS AND INTERVENTIONS, using the *Food Establishment Inspection Report*. These RISK FACTORS AND INTERVENTIONS (1 to 26) are located in the middle section of the form. Use the boxes to the left of each RISK FACTOR and fill in or circle your rating according to the information in the story:

Y = yes, in compliance

N = no, not in compliance

N/O = not observed

N/A = not applicable

It is not necessary to rate items 27 to 49 at the bottom of the form.



### *Sandwiches n More* Prepares a Celebratory Meal for the Football Team

Your inspection visit to Hells Canyon High School coincides with Sandwiches n More's (a high school catering club) preparation for a celebratory meal for their victorious football team. Six members of the club are in the high school food laboratory preparing food for the evening's dinner.

You start your inspection by washing your hands. Next, you ask club members whether they know the rules of safe food preparation. All the students reply that they have passed the *Ready, Set, Food Safe* certification test. Next, you ask if anyone has been sneezing, coughing, or has a runny nose, or is experiencing fever, vomiting, diarrhea, or jaundice. All the club members report that they are healthy and start on their assigned food-preparation tasks.

Mike and Kim each wash their hands at the hand-wash sink and then clean and sanitize the food-preparation sink. You note that they sanitized the sink with a 100-ppm chlorine bleach solution, which they diluted and tested for proper strength. The bottle of bleach used to prepare the diluted solution was in its original container and stored in the teacher's cupboard with other nonfood items. They begin to wash lettuce, peppers, cucumbers, and tomatoes. After washing the salad ingredients, they

rewash their hands, put on gloves, and begin to chop the salad items. When you ask about the cutting board, Mike says that it was cleaned and sanitized after it was used for casserole preparation earlier in the day.

Sara and Jim remove from the refrigerator several foil containers of lasagna casserole prepared earlier in the day. You check the casserole temperature with a sanitized thermometer and record 35°F; you also note that the containers are labeled with the time and date of preparation. Sara and Jim place the casseroles in preheated ovens. You ask where they obtained the ingredients for the casseroles. Sara explains that even though they had hoped to use some venison sausage made from a deer shot by one of the club members, the sausage hadn't thawed in time, so all the ingredients were purchased at the local grocery store. They wash their hands and go to help Mike and Kim with the salad.

Ashley and Jenna have also washed their hands and are moving the whole wheat buns from the baking pan into cloth-lined baskets for the buffet table. One bun slips out of the tongs used to transfer them and falls on the floor. Jenna tosses it in the trash and, after washing her hands, slices six cherry pie servings, plates them, and leaves them on the buffet table.

Jim measures the temperature by inserting a a sanitized, instant-read thermometer into the center of each casserole dish. Two casseroles read 165°F and two read 150°F. He returns the lower-temperature casseroles to the oven and lets the others rest prior to cutting and plating. Sara prepares labels for each casserole pan that show the time they were removed from the oven.

You can't stay any longer, but you ask the club members what they will do if there is leftover food. Ashley mentions that they are serving a football team and do not expect any leftover food, but if there is, it will be discarded.