

Food Preparation Review ◆ Food Product:

Date Food Eaten: _____

Food Sample Collected: N Y . . . List items: _____

Lab Results: _____

Interview with: _____ Title _____ Role with product in question: _____

Person(s) who prepared the item: _____

Date(s) Food Prepared: _____ Time Food Prepared: _____ Quantity prepared _____

Ingredients: _____

Supplier(s): _____ Was there a change in supplier for this item? _____

Distributor(s): _____

Interview Actual Observation

Steps Involved in Process – Examine: Receiving → Serving - Product formulation, step by step preparation, recipe for item; storage and handling of item before being prepared; thawing, cooking, **cooling, re-heating, holding temps**, cross contamination, storage when and where; glove use; use of thermometers; location of hand wash sinks; training in food safety; temperature logs on-site; employee hygiene, equipment cleaning procedures how and where; environmental hygiene.

Who did what, when and where for each step of the process.

Contributing Factors Identified: _____

Control Measures: _____