

Anatomy of an Evaluation

Starting your Evaluation



Michigan Department of Agriculture & Rural Development

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When do you inspect?

So, what is the ideal time to do an evaluation?

- Large restaurant- opens at 11:30 AM for lunch
 - When does all of the food prep start?
- Last 2 inspections- no cooking temperatures available in afternoon
 - Would it be better to next time inspect in the morning when do they do most of the cooking?



Last report

Before leaving to do the evaluation, did you:

- Go over the previous evaluation?
- Complaints?
- Outstanding Priority Foundation and Core Violations?



Person in Charge

What is our main goal of the evaluation ?

Determine if the PIC has Active Managerial control of the facility.



OK- You're finally Entering the Facility

Modeling Good Behavior

- Introductions
- Clean clothes
- Hat
- Necessary equipment
- Smile



Before starting the Inspection...

Is there anything going on right now?

- Food being delivered or put away?
- Cooking, cooling or re-heating?

Has anything changed on your menu?

Any new processes?



Where should you do the Menu Review?

- If the PIC says: sure, I have a few minutes
 - In the dining room sitting down with the menu
- If the PIC says: we are swamped and my cook just called in sick. Can we talk while I'm cooking?
 - As part of the evaluation

(With everything going on- it's harder to remember to ask everything you need to know while you're walking around, but it doesn't mean you can't do it.)



What can you verify in a menu review?

- Consumer Advisory?
- PIC Knowledge?
- Employee Illness?
- Approved source?

The bottom line is... you can spend a lot of time asking questions that will still need to be verified in the back- during the evaluation.



What can you learn from the menu review?

You determine what questions to ask in the back.

Examples of processes that need verification:

- What do you cook in batches
- Cooling process
- Thawing process
- Re-heating process



Menu Review Questions

Don't waste your time asking questions that will be answered in the back:

- What temperature do you cook chicken to?
Ask the cook
- Where is your dry storage- You'll see it walking around
- What sanitizer do you use? Determine that talking to the dish washer



Let's go into the kitchen...

When you enter the kitchen.... What is the first thing you should do?

Model Hand Washing

- How important is it to model good behavior during an evaluation?
 - In each area you evaluate?



Hand Washing

Cook line

- Breaks an egg / picks up a piece of toast to butter
 - **Cross Contamination**

Prep area

- Slicing raw chicken - Takes off gloves, puts on new pair, grabs a clean cutting board to make salad.
 - **When to Wash**



Hand Washing

Dish Washer

- Loads dirty dishes – then stacks clean dishes
 - **When to Wash**

Wait staff

- Picks up dirty dishes. The next order is ready... full plate- sticks his thumb right into the eggs on the plate
 - **When to wash**



Let's look at a Menu Review

And how we ask questions

Questions?



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