

Workplace Food Safety Inspections

The U.S. Food and Drug Administration releases a food code every two years outlining necessary food service safety regulations and inspection requirements. The food code requires the local regulatory authority to inspect a food service establishment at least once every six months. Failure to comply with the FDA Food Code could result in a fine or a misdemeanor charge. These inspections are a necessary part of operating procedures.



The Food Code Requires Management to:

- ◆ prepare for regulatory inspections.
- ◆ monitor employee performance to make sure standards are maintained.
- ◆ manage food receiving, storage, handling, preparation and service, making sure that safety requirements in all these areas are met.
- ◆ supervise cleaning, waste disposal, plumbing, etc.
- ◆ get health information on all employees and monitor the health of employees, removing employees with certain health-related conditions and reporting these incidents to the proper regulatory authority.

Why Have Inspections?

- ◆ to remind everyone to pay attention to safety.
- ◆ to recognize recurring safety hazards.
- ◆ to discover new hazards.
- ◆ to comply with legal standards.
- ◆ to protect the health of the public.

HACCP

One of the tools the regulatory authority uses to measure food code compliance is the Hazard Analysis and Critical Control Point (HACCP) system. HACCP requires “critical control points” where contamination could occur to be identified in food production, manufacturing and transportation. Control measures are then put in place at these points. HACCP varies from place to place and from product to product. Ask your supervisor about the HACCP at your workplace.