

Standard Operating Procedure

Food Service Establishment Inspection

Purpose

To ensure University food service establishments provide food that is safe to eat for students, faculty, staff, and visitors.

Overview

Food service establishments on campus are inspected by EHS or their contractor at least twice a year (fall and spring). The inspection results are given a score and are verbally communicated to the establishment's management at the time of the inspection. Management signs the inspection report and receives a copy of the report. A passing score is 70 or higher. Food establishments must have a passing score for an annual operating permit to be issued.

Failing Scores

If an establishment fails the inspection, EHS prepares a memo within 24 hours to the establishment's management with a summary of the deficiencies. The parties responsible must provide to EHS a written corrective action plan within five business days describing how they will correct the deficiencies and when the corrections will be implemented.

If a food service establishment fails an inspection, a re-inspection is scheduled as soon as possible, but no sooner than 5 working days. A re-inspection fee of \$125 will be charged to the food service establishment.

Facility Re-Inspection

If the establishment fails the re-inspection or does not provide a corrective action plan within 5 days, EHS will meet with management and will close the establishment until deficiencies have been corrected.

Before re-opening another inspection will be performed. A \$250 re-inspection fee will be charged. If the establishment does not pass the second re-inspection, the establishment will not re-open until all deficiencies have been satisfactorily corrected.

Other Closures

At any time EHS can close a food service establishment if deemed necessary to protect public health. A closure may result from a complaint or from a routine inspection.

Even if an establishment has a passing score EHS may determine that an establishment has to close in order to allow sufficient time to correct a serious health

issue. A serious health issue includes a foodborne illness outbreak, a rodent or insect infestation, a sewage leak, or lack of power/water. EHS will meet with the facility's management to discuss and review the closure action. Responsible parties will be notified as soon as possible if an immediate closure is needed. The establishment will not re-open until EHS determines that the health hazard has been adequately addressed.

Jewelry

Prohibited:

- Dangling jewelry such as earrings, necklaces and bracelets
- Medical information bracelets on arms/hands
- Arm watches
- Rings with prongs

Permitted:

- Plain rings such as wedding bands
- Stud earrings and piercings (not on hands)
- Small hoop earrings
- Jewelry that is not visible (under clothing)

Hair Restraints

Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

Exceptions for Jewelry and Hair Restraints: this does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Also, personnel who present a minimal risk of contaminating exposed food such as delivery personnel, maintenance workers, and supervisors/managers are typically not required, but are strongly recommended to wear hair restraints.

Managers

When UT facilities are inspected the inspectors will announce their arrival and ask to speak to a manager. If a manager is not available or will be more than ten minutes late, the inspectors are authorized to start their inspection.