



FELLOWSHIP

Food Prep & Serving Safety Questionnaire

The following checklist was developed to help ensure safe guidelines are followed for food storage, preparation and handling. ***All Staff & Volunteers are expected to follow the below for all Fellowship Church-related events and/or meals consumed on Fellowship Church property.***

	Yes	Needs Attention
Preparation & Handling		
Have Staff & volunteers thoroughly washed their hands prior to handling food containers and/or direct contact with food?		
Are disposable powder-free latex gloves being worn when handling food?		
Are countertops, cutting boards, dishes, utensils and other surfaces cleaned & sanitized before & after food is prepared?		
Are properly cleaned & sanitized plates & utensils being used?		
Serving of Food		
Are catered meals temperature tested & reheated to at least 165° F before serving?		
Is food covered when it's sitting on a serving table & not being actively served?		
Are hot foods held at 140° F or warmer until put on the serving line?		
Are cold foods held (kept refrigerated or in ice chests) at 40° F or colder until put on the serving line?		
Do you clear hot food from buffet lines after one hour, allow it to slightly cool then immediately refrigerate the leftovers?		
Do you dispose of perishable food after it's been exposed to room temperature (less than 90° F) for 1.5 hours?		
Do you dispose of perishable food after it's been exposed to temperatures greater than 90° F for one hour?		
For buffet lines, a clean plate is required when going for seconds, thirds, etc		
Handling of "Leftovers" (these are <u>in addition</u> to above Serving of Food)		
Are leftover hot foods reheated to at least 165° F before serving?		
Are leftover foods only served one time after the original serving?		
Do you dispose of leftover foods after it's been exposed to room temperature (less than 90° F) for more than one hour?		