

## DC Shared Kitchen Visit - 25 July, 2019

The following is a summary of the observations of Chef X production within XXX Kitchen, in D.C. This is meant to serve as a training document with all observations being called out solely for the purpose of awareness and continual improvement:

### ➤ Temperature Logs Incomplete

- **Observation:** No readily available to up-to-date production logs for the preparation of Cooked Carrots and Red Sauce. It was explained by the operators that they take photos on their phones (more on this further down) during production and fill out the log later in the day. At the time of the observation, the Carrots were in the middle of cooling, without a recorded starting cooking temperature -- The cook had failed to take the photo before taking a break.
  - **Recommendation:** Provided the team the Standard Territory Foods cooling log, informed the team on how to utilize it, and was informed that it would immediately be utilized and uploaded to GoCanvas, per the expectation -- *This was observed occurring during the visit.*



### ➤ Team Member Beverages/Medical Devices

- **Observation:** Observed two team member screw-cap bottles on the in-use production table, and one open soda can underneath the table, stored next to cooking equipment. Additionally observed a Blood Pressure Cuff stored on the in-use production table. These are potential contamination risks to food. This was explained to all staff on-site.
  - **Recommendation:** Provide staff with a labeled pan “*Employee Beverages,*” and train them to only store within this pan **at all times**. Failure to abide by this creates potential risks to food, and should not be allowed. Additionally recommend utilizing a cup with a lid/straw. Screw cap bottles, and soda cans both pose a contamination risk to team members handling the bottles if residual saliva runs down the side of the bottle/can. Straws eliminate this risk. Medical

devices/medication/personal items should all be kept in a location away from food production. Union Kitchen provides lockers for this purpose.

➤ **Staff Habits/Phone Handling**

- **Observation:** To eliminate the necessity of filling out the temperature log as needed, staff are taking photos of thermometers in product for reference and recording them on the temperature log at a later time. Observed a team member pull out their personal phone while preparing food, and place it back in their pocket without washing their hands between this action and preparing food.
  - **Recommendation:** All personal items/device use should be minimized to prevent the risk of potential cross-contamination while preparing/handling food items and equipment, as these can harbor a large quantity of bacteria. Team members observed handling their phones should be instructed to perform a proper handwas before returning to work. Further recommend limiting the use of phones to breaks to maximize efficiency of the team.



➤ **Hierarchy of Food in the Walk-In Cooler**

- **Observation:** Observed a case of raw chicken setting atop a box of bagged peas in the WIC on a pallet of product. This is an immediate risk, and a poor storage practice which was relayed for immediate correction. Improper storage promotes the potential for cross-contamination of harmful pathogens that may not always be properly destroyed when following proper cooking procedures.
  - **Recommendation:** Please ensure all foods are stored in accordance to the required [Hierarchy](#); to mitigate the risk of cross-contamination.

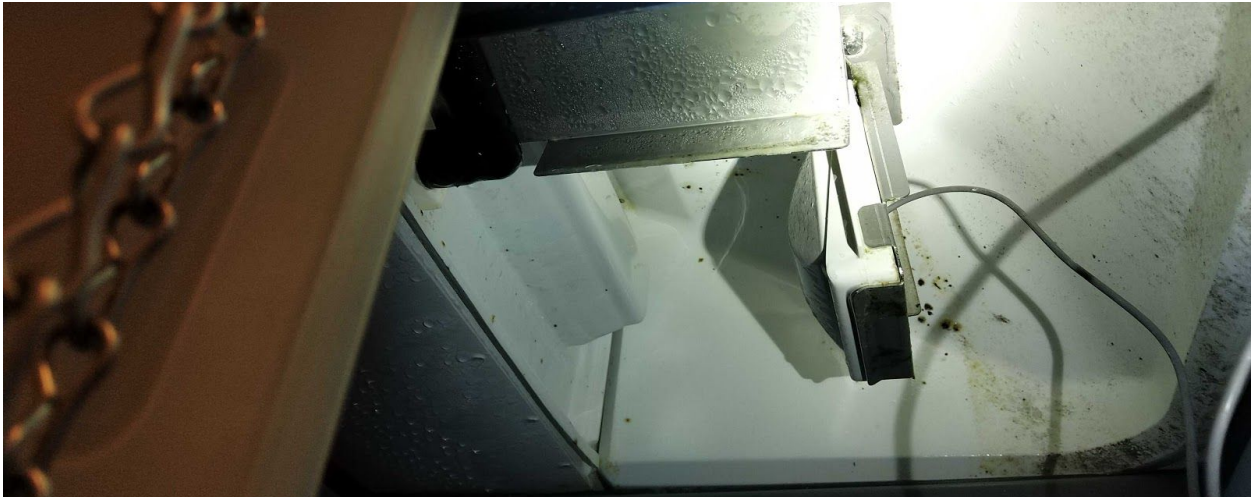


➤ **Protection from Contamination - Cooling Racks in the Walk-In Cooler**

- **Observation:** Observed a speed rack of carrots on sheet trays cooling in the WIC stored directly under an AC Unit fan with a caked on dust on the fan-guards.
  - **Recommendation:** Inform Union Kitchen of the condition of these fan guards -- They should be providing you with a safe environment to cook and store food. However; it is your job to ensure the safety of your food, therefore you need to ensure the speed rack of cooling products are adequately covered (loosely when cooling) to mitigate this risk.

## Facility Concerns

The following is a list of items observed in the Union Kitchen facility that are potential vectors for cross-contamination within the operation. These are facility concerns are not directly associated with your production, but should be brought to light to ensure you all are preparing food in a safe facility that is working to maintain safe and sanitary working conditions. **If you need assistance addressing this with the facility, let us know:**



### ➤ Food Contact Surfaces, Unclean - Ice Machine

- **Observation:** Observed a large accumulation of organic growth and biofilm formation within the ice-chute of the communal ice machine that is used during production. This organic accumulation can harbor potentially harmful bacteria that can make individuals very sick.
  - **Recommendation:** This piece of equipment should be visually inspected daily prior to use to ensure there is no organic accumulation or particles that can pose a contamination risk to food (ice is a food.) It should be cleaned by the facility on a frequency adequate enough to prevent this accumulation (typically bi-weekly.)



➤ **Handsink Misuse**

- **Observation:** Observed the runoff line of the water filtration system near the dish room hand sink routed directly into the hand sink basin with an accumulation of pink organic growth in the tube. This is a potential cross-contamination risk.
  - **Recommendation:** All hand sinks should be used solely for the purpose of handwashing -- Any misuse creates an opportunity for harmful pathogens to transfer to the hands of workers and contaminate food. This drain line should be replaced and directed elsewhere (not a hand sink.)



➤ **Improper Storage, Risk for Contamination**

- **Observation:** Observed clean pots and pans stored right-side up at the communal storage shelf. This promotes the potential for dust/debris to fall into the item prior to use, and permit residual water to stay in the item and potentially promote the growth of potentially harmful bacteria.
  - **Recommendation:** When cleaned, these should be properly inverted to prevent this risk, and allow the pans to properly dry out.



➤ **Toxic Substance - DDVP (Dichlorvos) Pest Strips in the Food Service Operation**

- **Observation:** Observed a DDVP pest strip stuck in the drain of the ice machine. These items are [potentially harmful](#) and are clearly labeled to not place them in “Food service operations, or areas where food is prepared and served.” They pose a potential health risk to all individuals exposed to them for >4 hours.
  - **Recommendation:** The facility should remove this item, and focus on cleaning more. DDVP strips are short-term, *lazy* ways to address a problem (typically fruit flies.)