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# Culinary Sanitation and Safety Course



Module: Personal Issues and Safety Awareness

## Evaluating Food Establishments

### Project #1 Overview

**Objective :** Evaluate three different food establishments as if you were a customer.

The idea for this first project is to evaluate the food safety and cleanliness standards of other restaurants in your area. You may choose to evaluate your three favorite restaurants. Or three competitors. The idea is to observe what other Chefs or managers are doing at other food service operations in regards to sanitation and safety. Hopefully you will be pleasantly surprised with these three establishments....but you may not be!

Note: This project is to be done off-line when you have the time available. You may return at any time to submit your project reflection.

### Steps to Complete this Project:

1. Print a copy of the "Establishment Evaluation Form". You can find this form in the additional materials section for module 2 in the course dashboard.
2. Choose the three restaurants/food service establishments you want to evaluate.
3. Visit each property and fill in the printed establishment evaluation form.

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### For Your Written Project Reflection Submission

Take a moment to share your establishment evaluation findings. You may wish to use the following bullet points as a guide to creating your written project reflection:

- Describe the overall findings of the restaurants you chose to evaluate.
- Was there anything that surprised you when evaluating your chosen establishments?
- Share in detail any findings that would require immediate attention from both the eyes of a customer and an employee of the establishment.
- If currently employed, how does your establishment compare to those you observed?
- What changes would make at your own restaurant/food service establishment based on what you observed?

Visit the "Module Projects" section located within the Course Dashboard, and take a moment to share your findings by submitting your project reflection.

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### Additional Materials

## Establishment Evaluation Form

### Questions

1. Are food service workers wearing jewelry? What specific types?

Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

2. Are food service workers wearing hair restraints? What types?

Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

3. Is the manager wearing a hair restraint?

Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

4. Does the person bussing dishes touch the glasses by the rims?

Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

5. Does this person wash their hands after clearing the dirty dishes and before touching clean glasses, dishes, etc.?

Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

6. When carrying plates, are they carried in a way that allows the bottom of a plate to touch the food on another plate?

Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

7. Are any of the workers ill? Sneezing, coughing, etc.

Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

8. Do the food service workers have false fingernails? Nail polish?

Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

9. Are cloth towels seen touching any food contact surface?

Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

10. Is there any potentially hazardous food being maintained at room temperature?

Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

**11. Restroom:**

- a. Is there soap in the dispenser?  
Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_
- b. Towels?  
Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_
- c. Do you observe food workers using the restroom and leaving without washing their hands?  
Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

**12. Do you see any worker handling food without washing their hands first?**

Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

**13. Salad bar:**

- a. Is there a sneeze guard present?  
Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_
- b. Are the foods held at the correct temperature?  
Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

**14. Is the food served to you at appropriate temperature?**

Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

**15. Dumpster:**

- a. Is the lid down?  
Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_
- b. Is the inside reasonably clean?  
Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_
- c. Is there pest infestation?  
Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_
- d. Is there garbage outside the dumpster in plastic bags or containers without tight fitting lids?  
Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_

**16. Perimeter of building:**

- a. Is there extensive shrubbery against the building?  
Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_
- b. Old pieces of equipment?  
Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_
- c. Empty boxes?  
Restaurant A \_\_\_ | Restaurant B \_\_\_ | Restaurant C \_\_\_