

The New Check Sheet

A quick guide to understanding the format

Risk Factors (Items 1 through 24) involve activities that are known to directly cause foodborne illnesses. These are the most important aspects of the operation for protecting the health of the public. These items revolve around the 5 most common causes of foodborne illness (per CDC):

- ✓ Poor personal hygiene
- ✓ Inadequate cooking temperatures
- ✓ Inadequate holding temperatures (Hot, cold and cooling)
- ✓ Unclean food contact surfaces
- ✓ Unsafe sources of food

Items 24 through 52 are considered to be “good retail practices”. These are still laws that you need to follow, but are not as critical to food safety as the first 24 items.

For risk factors, the check sheet items must be marked “IN”, “OUT”, “N.O.” (not observed by the inspector), “N.A.” (this aspect does not apply to the facility) and “COS” (corrected on-site in the presence of the inspector). This is different from the old way of only telling an establishment what they are doing wrong. If an item is found to be out of compliance, the item will be marked as such, even when corrected on-site. If an “OUT” space is marked with an “R”, it means that the same violation was documented before. A repeat violation or “R” in a risk factor will most likely result in a Conditionally Satisfactory rating.

Good retail practices will only be marked when they are out of compliance and if they are corrected on-site. They will also be marked with “R” when appropriate.

All items correspond to sections under NJAC 8:24-et al.