

**New York State Department of Health
Basic Environmental Health Program**

Instructions

FIELD EXERCISE: High Risk Food Service Inspection

Assignment

To ensure that the exercise will be as useful as possible, the *supervisor and mentor* must review these instructions, the **Basic Environmental Health Program Field Exercise Guidelines** and the exercise's **Field Assignment Report** form prior to selecting the food service establishment to be inspected. The student's supervisor must arrange for the student to accompany a qualified mentor (Food Service Inspection Officer 2) on an inspection of a **high-risk food service establishment**. While at the facility, the menu should be reviewed to identify food items that are common vehicles of foodborne illness. A food preparation review should be conducted of one of the menu items to identify all critical control points and monitoring procedures in its preparation. The intention of the exercise is to *introduce the student to the concepts and procedures* to conduct a high-risk food service establishment inspection. Students are not expected to be able to independently conduct food service establishment inspections without substantial additional training and mentoring.

The student should assist or shadow the mentor in all aspects of the inspection including:

- a file review prior to the inspection,
- review of appropriate environmental health manual guidance (CSFP Technical reference 852)
- completion of the food service inspection report (DOH-192 or equivalent)
- follow up activity in response to violations or problems found during the inspection.

Upon completion of the Field Assignment Report form, the student, mentor, and student's supervisor must sign the affirmation at the bottom of the report. **Completed Field Assignment Report form must be submitted** to the School of Public Health, One University Place, Rensselaer, New York 12144 (fax to 518 402-1137) prior to UASPH: EH 107: Bureau of Community Environmental Health & Food Protection Program class.

Learning Objectives:

After completing this assignment, the student will be able to:

- Describe the factors that determine the risk characteristics of a food service establishment.
- Describe the factors that determine a food being defined as a potentially hazardous food.
- Identify at least two food items that are common vehicles of foodborne.
- Identify at least three food related public health hazards.

Questions on this exercise may be referred to Lindsay Ruland, BEHP Project Coordinator [518-402-0330] or lbenson@uamail.albany.edu.

New York State Department of Health
Basic Environmental Health Program

Field Assignment Report

FOOD SERVICE ESTABLISHMENT INSPECTION

Student Name: _____ Health Department: _____

Mentor Name: _____ Mentor Title: _____

Food Service Operation Name: _____ Inspection Date: _____

ASSIGNMENT

The student accompanies the mentor on a field inspection of a high-risk food service establishment and assists with and observes completion of a food service inspection report form (DOH 192 or equivalent) and completes the following questions.

1. Explain why the selected food service establishment meets the criteria of a high –risk food service establishment.
2. Identify at least two food items from the menu review that are common vehicles of foodborne illness.
3. Identify all critical control points and the monitoring procedures of the food selected for the food preparation review.
4. List all critical (red) violations identified during your inspection.

The following signatures certify that this student in conformance with the Basic Environmental Health Program Guidelines completed this work.

Student

Supervisor

Mentor