

2012 Compliance Worksheet

Food Law and 2009 FDA Food Code

Food Service Establishment Name: _____

Address: _____

Person in Charge: _____ Date: _____

MATERIALS PROVIDED:

___ Provided a copy of the Key Changes to the Michigan Food Law and Food Code

Discussion Topics

___ Violation Marking: Priority, Priority Foundation, Core Violations

___ Non-Continuous Cooking of Raw Animal Foods (Par Cooking)

___ Hazards of cut leafy greens and cut tomatoes

___ Consumer Advisory change- No undercooked hamburger (comminuted meat) on the children's menu

___ Hand Drying Devices

___ Service Sinks

___ Manager Certification Changes: Now required for STFU and Mobile Establishments

Inspector: _____ Date: _____

