



Emergency Food Inspection Guidance Protocol

Adapted from State of Florida Division of Environmental Health

This guidance document recommends a minimum inspection frequency based on risk and suggests areas to focus upon during the inspection, particularly given a limited amount of available time in the operations. The protocol is intended for regulated and non-regulated facilities, including comfort stations and other disaster-related food operations. Food establishments routinely under the jurisdiction of the Department of Inspections and Appeals remain under their regulatory authority and are inspected by the normal jurisdictional agency. This guidance should be used in conjunction with the Iowa *Disaster Field manual for Environmental Health Specialists* chapters 3-3, 4, 5, 17, 18, 19, and 20.

Full Food Service

Mobile Kitchens and Comfort Stations preparing potentially hazardous foods (PHFs)

Desired Frequency

- Daily
- After the first week and an acceptable operation is established, reduce inspections to every third day

Inspection Focus

- Ensure adequate hand washing stations are available and maintained with soap, hot running water (if possible), and paper towels
- Strongly emphasize the use of utensils and no bare-hand contact with foods.
- Ensure a mechanism to maintain hot holding and cold holding safe temperatures for PHFs, particularly cooked PHFs
- Encourage a cook and serve operation (no leftovers). If leftovers are used, ensure that proper cooling and reheating techniques including proper cold storage temperatures, are in use
- Ensure that foods are completely cooked.
- Ensure that all foods are protected from sources of contamination.
- Ensure that food contact surfaces are sanitized
- Perform a complete sanitation inspection each week (Refer to the Iowa *Disaster Field manual for Environmental Health Specialists* 6-1,2,3,4,5,6,7,8)

Catered Food Service Only Sites

Periodic arrivals of cooked PHFs from another location

Desired Frequency

Every third day (twice per week)

Inspection Focus

- Ensure adequate hand washing stations are available and maintained with soap, and running water, and paper towels.
- Strongly emphasize the use of utensils and no bare-hand contact with foods.

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- Ensure a mechanism to maintain hot and cold safe temperatures for PHFs, particularly cooked PHFs.
- Ensure that all foods are protected from sources of contamination.
- Perform a complete sanitation inspection every three days (twice per week)

Food Distribution Sites (both stationary and mobile)

With Pre-Packaged potentially hazardous foods and no cooking and Ready-to-Eat potentially hazardous foods and no cooking

Desired Frequency

Every three days (twice per week)

Inspection Focus

- Ensure a mechanism to maintain hot and cold safe temperatures for PHFs, particularly cooked PHFs
- Perform a complete sanitation inspection every three days (twice per week)

With non-potentially hazardous foods

Desired Frequency

Once per week

Inspection Focus

Ensure intact packages, vermin control, and general cleanliness.

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