

Food safty



**ASSIGN
BUSTER**

Food Safety submitted Summary of the inspection As we are concerned with food safety, our group, including our professor, conducted an inspection to have a hands-on experience of food safety investigations.

We inspected Linkin Quads Restaurant which is located inside a dormitory. Upon inspection on the premises, we saw several violations in the U. S. Food Safety Code 2009. The Food Safety Code applies to all restaurants, food outlets including institutions such as schools and hospitals. (Heather, Johnston 2014).

Our conversation with the manager confirmed to us that the Linkin Quads Restaurant is the worst he has ever managed so far. Going into the inspection, we saw several violations. Floors are not cleaned and wet in many areas, which is contradictory to the guidelines of the Occupational Safety and Health Administration that requires frequent cleanings, protective materials or warning signs.

We also observed that safe food storage and safe food preparation are not followed. Proper use of refrigerator and freezer is not observed as food is not given appropriate labelling and packaging. One of the reasons why food gets contaminated as FDA stated is when food are not separated from each other, such as what we have seen from the restaurant. Spoiled fruits and food mingle so that the cold storages emit bad smell. Correct food storage temperature is not kept so that foods are not in good condition. Incorrect food temperature causes food spoilage that may harm customers. (FDA 2014)

There is also violation on human contact with food as we noted a worker who did not practice sanitation as she used her gloves in all her food preparations in the kitchen without proper cleaning it. She did not care to remove her

watch that could probably contaminate the food she is preparing, which is again contrary to FDA ruling.

The manager is partly to blame for all the inefficiencies in his restaurant because he did not practice Food Safety Food Management that is needed in operating a restaurant.

Reference

FDA- “ Safe Food Handling: What you Need to Know” . US Food and Drug Administration. 2014. Web.

Johnson, Heather. “ Restaurant Food Safety Guidelines.” Small Business at Houston Chronicle. 2014. web. 02 Dec. 2014