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Nutrition, Food Safety



XXXXXXXXXXXXXXXX HOSP 420 XXXXX — Food Safety and Sanitation XXXXX  
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This assignment has me going to the Weathervane Restaurant to satisfy the  
requirement of this assignment. Weathervane is in existence in Maine,  
Massachusetts, and New Hampshire. I chose the Weathervane at it has the  
best fried clams in the world according to me and I wanted to something that  
isn't too popular like Chili's or Texas Roadhouse. They always seem to be  
serving great seafood and always keep me coming, a sign the business is  
really consistent in their about their service. I asked specific questions about  
how the restaurant does things as part of my inspection. Also, it was ongoing  
questions pertaining to methods of approach to a particular process/step and  
what they plan to do about it. We began to sit down and review their food  
safety practices and the crucial part on why they are a staple to the  
operating of a restaurant. To be total objective, I had to seek out problems I  
saw and how they can go about things differently. As I sum up and close, I  
will give the reasoning why it is critical to have these policies to food safety  
processes. How efficient the facility runs and the broader picture of the  
sanitation and cleanliness of the restaurant can go based on my input to this  
will be discussed as well. Interview of Weathervane Restaurant Brewer Maine

I did my interview at the Brewer Maine location of the Weathervane Restaurant on November 1, 2012 (Restaurant, 2012). I interviewed with both Thomas the Executive Chef and Fallon the General Manager. Both of them are ServSafe Certified. They have an outside firm come in and give their establishment an inspection to be inspected to follow guidelines, but have flexibility in when they are inspected. Front of the line cooks and chefs and the host and servers are also certified as well as this is a State of Maine food code requirement. All of the staff, with exception to bus boys, dishwashers, and loading personnel are given a food safety course prior to the starting of their jobs. They are issued this at the Health and Human Services office and for this location, they must go to Bangor Maine's Health and Human Services office (Restaurant, 2012). As part of an ongoing practice the Weathervane has ongoing huddles to train the employees on latest requirements set by federal, state, and local governments and to make sure that food safety standards are met. They are on top of the proper temperatures for which needs to maintain in foods by means of control and reducing contamination are on the eyes of the prize of Weathervane's concern. They need to be assessed at a 75 percentile or better to be gainfully employed in the food service, with the inspection of the loading dock personnel (National Restaurant Association, 2011). Aprons are in great supply as with every shift is an apron closet full of clean and well stocked aprons and hair nets are always in supply. Hand washing is one of the mastery skills needed for the kitchen staff and is a requirement. Weathervane has the correct cutting board for the right job when it comes to the food being prepared. Certain tables do certain things at Weathervane and without exception when it

comes to trying to use a table not meant for that particular table's purpose (Restaurant, 2012). A lot of what they do is centralized meaning they have firms that handle certain regulatory practices and therefore maintains the restaurant health and vitality. They obey any new order of the board of health and total cooperate with any conflict so they get away with normal inspection practices in their establishments. This means this outside firm's work is not to post evaluations on any area of the wall near the Health Inspection Office's official inspection. By hiring an outside entity to do inspections they put themselves to an even higher level of excellence. They are commitment excelling people as they bring in someone to do their routine inspection. This company has more than the Health and Human Service's Health Inspection office to inspect for in their evaluations (Restaurant, 2012). If they don't maintain the stock of gloves, the lower the grade can get. Every cleaning duty is adhered to and this can be the bathroom sink and that of the toilet in the bathroom to the area of the sink in the kitchen of the restaurant. All staff, excluding the bus boys, dishwashers, and loading dock personnel go through certification and must pass to continue in their training. Every time someone works with food they must be with gloves on. From the preparing of food to the cleaning of the kitchen areas, gloves are to be work, as Fallon and Thomas make perfectly clear. Thomas's hands are like a raisin on part of Thomas constant washing of hands and changing his single use gloves (National Restaurant Association, 2011). Someone is to wear gloves for only 1 use and that is when they are about to work on only 1 food items. Sometimes, they get torn up so she sometimes has certain time lengths for which they need to change gloves. A

clean uniform is the requirement and personal hygiene is maintained when they embark on a new shift. If people have long hair they must be with a hair net as a mean to keep it out of food. The food preparation workers must put on new aprons when they come to work and cannot bring aprons home and cannot use the prior day's apron. Also no employee had on long fingernails and was wearing jewelry that could contaminate food (National Restaurant Association, 2011). The only thing of a decorative nature that is allowed in the establishment is wedding bands only as no other decoration is allowed. I saw someone do the receiving of food and how they do their job and this was one of the things that was not pleasant about my mock inspection. How the food goes from one process to another is something the restaurant does almost well as I had an encounter with poor flow of food practices and was one of the sanitation concerns I had. A 21st century digitized reading thermometer was the best of its kind to measure the temperature of the food item (Restaurant, 2012). The thermometer does things that no thermometer do and that is every reading it does at each step. When these foods are shipped they are almost good with the receiving temperature of the food, except with one employee who was defiant in the way she handles the receiving of the food. They have their own store that sell New England clam chowder and other seafood soups out to customers and therefore they create the standards of the soups they produce. Soups not in good condition are rejected. At every 15 minutes they have someone who does the cleaning of the lobby and parking lot of the store, someone who does the walk way in front of the restaurant, who also does the housekeeping of the grounds and the shrubs, and one who is charge of the garbage area and the restroom in

addition to the front of the house workers whom do their usually clearing of tables, cleaning and sanitizing tables, and of the dining area (Restaurant, 2012). They bake cookies and put them in this clear container like box and customers can help themselves while getting ready to eat their meals. Instead of using the tongs that are provided, guests like to use their bare hands and touch the food and sometimes they go and sneeze or cough and suddenly they can't put the cookie back into the little container in the front. The cookies that are put back into the buckets by the guests are to be put into the discarded bucket they have and it is up to the store part of the restaurant to make they clear them every 30 minutes and to also maintain the amount of cookies in the buckets in the taking buckets and to make sure the discard bucket is empty. Again this is maintained to not do without the policy of the establishment. The store formulates a great plan in tackling on the food safety and sanitation (National Resturant Association, 2011). The Weathervane uses all means necessary to ensure that guests are taken care of and that everything is kosher in the sanitation and quality departments. Their training needs to be completed as a mean to grasp the food safety practices. Refreshing to the knowledge of food standards and prior knowledge known are great assets for a facility. They have the inspectors do the inspecting of the internal temperatures of foods and really let inspectors do their work. Weathervane is always raising the bar in their approach to delivering great quality of food. They are outdoing other seafood restaurants to create distinction to the public. No other seafood restaurant does this type of things in Maine (Restaurant, 2012). I will now start in on my restaurant inspection report. Restaurant Inspection Report Being in the inspector's seat,

I now see the life of the inspector throw new light. My mind had me thinking of people like those in certain jobs such as Certified Public Accountants, police officers, firefighters, and paramedics had it rough, a food inspector is in this class as well. Moving from one area to another in this inspection was what I did and transported around the areas taking notes as I passed by (Restaurant, 2012). It certainly is not in comparison to be the staff involved at the restaurant as they are on the inspection pedestal. I wanted to ensure that no one gets the bad result of an inspection and that is a potential food borne illness outbreak, so I graded things that could use a tweaking in order to be improved (National Restaurant Association, 2011). Inspection scores are the first of many delights to share in my report. Inspection Scores Dining Room area was the first of two areas of inspection to get a perfect score percentage of 100 percent or 75 out of a 75 (National Restaurant Association, 2011). They had everything that is on this evaluation form and everything was completely set to fulfill the requirement of the form as found in the Appendix. They had a menu read to be handed out to the customer. Their bar was well stocked and had clean glasses to be serving drinks in. The table tops were of perfect order. Besides seafood, they also have burgers, chicken, and hot dogs on their menu (Restaurant, 2012). They have an extensive menu, something that is rare in restaurants here in the greater Bangor and Brewer Maine area. Another perfect graded area is that of the exterior and that is up next. Exterior of the building got the perfect 100 percent or 40 out of 40 as it was spotless (National Restaurant Association, 2011). There were no debris around flowing about. They maintained the area around the garbage area in particular to make my interview a perfect one as it came to

be the perfect area of this assessment and of the perfect scoring area. The area around the drive thru area was spotless without a cinch and was completely immaculate. We change the perfect into the failure and first is the employee evaluation. Employees will get a 12.5 out of 25 points which is 50%, and it would have gotten a perfect 100 percent, but 2 of the employees caused on what was going to be a perfect grade to slip (National Restaurant Association, 2011). Kelly, a loading dock clerk, did a poor job at assessing what was acceptable and I didn't have Thomas around as he was called away for a few minutes and the time I spent with Kelly was awful. She accepted a shipment of cod that was not in packed drainable ice. She obviously is one of the bad seeds and is why some of the guest complain a lot on the food and it has nothing to do with the kitchen or dining room staff. Bill, the fry cook was using batter for more than one use and this was unacceptable. Bathrooms another 50 percent rating is up next. Bathroom had a final tally of 25 out of 50 points which is 50%, and this was because they need to fill their paper towel dispenser and also didn't unclog a toilet full of toilet paper (National Restaurant Association, 2011). Someone washing their hands needs to be able to dry their hands off after using the bathroom and whereas they did not have the blow dry hand dryer they needed to be stocked with towels. Also, it is unhealthy for someone new to use that bathroom toilet as it was clogged and was not healthy to use (Restaurant, 2012). We now go into the weakness and its front burner weakness of the despair in the bathrooms. Weaknesses At my restaurant inspection, I saw four things about this inspection that was off and therefore was a negative in my inspection. They were without certain things and a majority of these



weaknesses were on possible spread of food borne illness (National Restaurant Association, 2011). We first bring up that in form of the bathrooms. First are the bathrooms. The bathroom was in shambles once I got in. They were having clogged up toilets with people's urine on the seat. The toilet paper and paper towels were out and people were needing these things so they can come in and come out of the bathroom in an orderly fashion. The men's bathroom was worse, they didn't even have soap in the soap dispenser. Cookies being a problem at Weathervane is up next (Restaurant, 2012). The second one is that of the cookies in the entrance. They give out cookies as a gesture towards the guests while preparing for their meals to come to them. There are buckets they have filled with cookies for guests in the entry way and they have tongs for which people can use to get a cookie. A concern is that people use their bare hands and do not know that illness and germs can spread easy on part on not using their hands (National Restaurant Association, 2011). The tongs are there and yet this is an ongoing issue and create the contamination of the cookies to occur and feel they are free to grab with their hands. Also, some people cough or sneeze and get germs on the cookie and sometimes put in cookies back in the bucket. Sometimes the cookies only get touched once per day, but on the day I went the restaurant was a packed house and therefore the spread of germs was on the making of an epidemic. This creates a possible outbreak and therefore begins to see a load of problems for Weathervane (Restaurant, 2012). Fry cook Bill is one of two major problem and this discussion is up next. Next it was the fry station cook Bill. This was the first of two serious problems. Problems I saw for fear of possible risk of serving food based on

the separate food preparation areas that were in total compliance in other areas beside this area. I saw that fish was being in the same fry machine as that of chicken and of the fritters they make. I also saw that the batter for the chicken patties was being used for fish as well as this is a big time violation. As a result he is on the same batter with everything he uses it for without making a new batter after every use. The fry cook says no one is to tell him what to do and got mad about this. Kelly, another problem area is up next. The receiving clerk Kelly was my other contender. At my inspection, Kelly was the other problem. She did not even see that the cod was not with crushed ice when it came and should have been rejected as it was at 65 degrees when it came (National Resturant Association, 2011). This was wrong to do as cod fish was in demand and whereas the establishment didn't have any, they had to use them right way and they were not in ice and at the proper temperature. The food had these discolorations and was horrible in it smell. Some of the cod were also dirty and therefore someone could have eaten dirty fish and sued the restaurant (National Resturant Association, 2011). We come corrective solution of this matter and first up on them is the bathroom situation and its accompanied solution. Correction Solutions The solution to the bathrooms are as follows. The bathrooms need to be set with soaps in the dispensers at all times (National Resturant Association, 2011). I would come to the conclusion of getting a bathroom attendant to make sure that there is someone in charge of bathrooms. Or as a solution can also get hand sanitizers to be between the bathrooms. Anyone would be able to make sure their hands are sanitized and clean if they added hand sanitizing dispenser outside and between the bathrooms (National

Resturant Association, 2011). Next is the unclogging of toilets. The bathroom attendant can make sure to have the bathroom cleaned and free of clogs in the bathrooms. Bathrooms can be plentiful and continuously refurnishing the bathrooms of paper towels and toilet paper. Alleviating the need for guests to be holding their need to go the bathroom, they can always know that the bathrooms are well maintained. This comes to be stopping of guests having to approach staff and this is by hiring a bathroom attendant. The cookie situation and its resolution is next. Cookie buckets issues can be dealt with the following solution (National Resturant Association, 2011). We can eliminate a slew of problems if the following are met to solve the problems with the cookies. Instead of the bucket filled with cookies, maybe they can try to put them on a plate and put them on guest tables when they come in addition to the rolls and the beverages they serve. They could also put into play a sign that clearly state once you get a cookie, it yours and do not place with the other uneaten and good cookies (Restaurant, 2012). Also, in this sign, if guest are allergic to certain ingredients ask them not to grab the cookies and also to ask they not attempt to during their visit. In solving this, put a sign of all the ingredients in the cookie of the day so guests can be aware of this for potentially. This will eliminate the spread of germs that enter the uneaten and untouched cookies and also preventing pathogens to cause an outbreak, based on foodborne illness spreading like wildfire (Restaurant, 2012). Lastly, it is the need to do without the cookies for good so these problems don't arise and cost the risk of being shut down. Bill the fry cook is the solution area to be discussed. The fry station cook Bill is one of 2 serious problems to fix. Bill first of needs to be pulled out of fry duty for

a while to correct the fear of possible risk of serving food that is prepared with other class of food like with the fish was being in the same fry machine as that of chicken and of the fritters they make, all being done at the same time (National Resturant Association, 2011). The batter for the chicken patties needs to be used with that of chicken patty use only and fish to be separately using of separate batter as well. He needs to make new breaded batter after every use and do it without mixing other types of food as well. They also need for Bill not to get upset if they ask him to do things that will be beneficial for the establishment. Now we hear about a similar situation solution through receiving clerk Kelly. The receiving clerk Kelly needs to do the following. Kelly was the other problem, but fortunately there is a rainbow in her horizons. She needs to see that the cod is received with crushed draining ice when it comes and should have been rejected if it comes at anything higher than 41 degrees Fahrenheit or lower (National Resturant Association, 2011). She needs to be refreshed in her understanding of the flow of food process and needs retraining and to be placed on a different maintenance area. The food needs not to have any discolorations and that comes to be horrible in its smell. Never risk the health of customer on part of poor receiving, inspection, and rejecting practices (National Resturant Association, 2011). I now change the course of this inspection to the recommendation. Recommendations Upon my visit to the Weathervane, I saw things that could be improved. Three things come to mind when approaching my recommendations front. These are the food and the contamination. Then will be the bathroom attendant position being created (Restaurant, 2012). Lastly is that of training of employees. The food and

contamination is my first areas to recommend things for. The service and kitchen staff have to do everything humanly possible to avoid serving foods that can cause a food allergy and therefore cookies should be served with caution and this is the first of three things I saw that need to be done. Service managers in the dining room need to tell customers of the ingredients in the foods as this being known can make that the cookies don't have anything that contain specified allergies (National Restaurant Association, 2011). If this doesn't work we need to go to plan B and that is the removal of the cookies in the restaurants. Cooks like Bill are another reason why the food and contamination issue needs to be addressed. Food preparation areas being separate and the need to do certain things in certain areas are reasons they need to be clearly addressed by reinforcement and are to be said by management. How the bathroom situation can be dealt with is up next. They need to create a Bathroom Attendant position (Restaurant, 2012). The bathrooms need to be maintained in an orderly fashion and therefore it is fitting to hire a bathroom attendant in addition to general maintenance. Therefore I resolve that the Weathervane consider the adoption of getting a bathroom attendant to make sure that there is someone in charge of bathrooms. The bathroom attendant can make sure that clogging does not happen in the toilets so guests do not have to hold their need to use the bathroom on account of poor standards in the bathroom. Every bathroom should be with hand soap (National Restaurant Association, 2011). A restaurant has people all around is crowded at times and the risk of germs is on the rise and therefore the soap in the bathroom can get rid of disgusting germs that are on their hands. If other staff is

working and they use the bathroom to also make they are following the rules pertaining to washing their hands before returning to work. Next, it is the bathroom attendant who can make sure that the bathroom is free of germs, of risk of be cheated out of stuff in the bathroom by making sure the loosing of the risk of possible health concerns it can raise to another person (National Resturant Association, 2011). Bathrooms attendants can be making sure that there is plentiful and continuously refurnishing the bathrooms of paper towels and toilet paper. This would be resolving the need for guests to be holding their need to go the bathroom and they can always know that the bathrooms are well maintained by the bathroom attendant position being created. Guests can be more confident in the position the restaurant when it comes to the bathroom safety of the establishment and therefore this is done by hiring a bathroom attendant. Next is the training of employees recommendation I have (National Resturant Association, 2011). Lastly, it is the training of employees. There are ways to prevail good habits in a food establishment and they are the following: good hand washing practices, maintaining personal cleanliness, wearing clean and appropriate clothing by following dress code, avoid certain habits and actions, maintaining good health, and reporting illness are some of the good ways in which we can prevent contamination (National Resturant Association, 2011). Managers need to be the leaders of the place and this is where Thomas and Fallon come to the fold. This is very pivotal in the effectiveness of the personal hygiene programs set at the establishment and food service preparation areas and this is done by Fallon and Thomas. In order to get the proper and desired effect, managers must establish proper personal hygiene programs,

training on personal hygiene policies, and retraining them when necessary (National Restaurant Association, 2011). They can also use proper modeling proper behavior at the establishment with all workers at all times, supervise food safety practices, and retraining when necessary as part of an ongoing practice like in the case of Kelly and Bill, and revising policies when laws and regulations change and when the science of safety recognizes the need for changes to be up to date with these practices (National Restaurant Association, 2011). Now I go into my overall assessment of the Weathervane. Overall Assessment When it comes to what the sanitation is all about, it is 50/50 to me. Kelly, Bill, the cookies, and the bathrooms were big time problems. The exterior, the dining room, Thomas, and Fallon were the big time good aspects of my visit. When it comes to sinks, they fared well (National Restaurant Association, 2011). They knew the wash, rinse, and sanitize area of the 3 compartment sink and the proper way to wash, rinse, and sanitize equipment and utensils. Signs of where things like chemicals are to go, the requirement of the use of the hand washing sink in the kitchen, and of the first in, first out were all posted. Everything pertaining to their documentation and recordkeeping is almost on the perfection, with the exception of Kelly and her work as the receiving clerk. Chemicals in certain areas are easy to find and come with the proper referencing agents needed to get everything needed to be known on these chemicals (National Restaurant Association, 2011). Everything is available when it comes to knowledge of chemical and the procedure behind them. There is information on what to do if someone swallows a chemical and what to do if their eyes are suddenly stinging and there is an eye washing station for those with

chemicals in their eyes (National Restaurant Association, 2011). People are told to drink water if ingestion of chemicals is consumed by the person to flush out the chemicals. Medical professionals are to be called when this happens and what the procedure is involved with chemical poisoning of the guest or other infected person. Knowledgeable in nature is that of employees on what they can do if they are ever in this type of situation (National Restaurant Association, 2011). Inspection of the interior and exterior and related discussion is next. Inspection of Interior and Exterior Inspecting a majority of the interior was in good shape, excluding the bathroom in the interior and the exterior was in immaculate condition (National Restaurant Association, 2011). Therefore as a result, it is good news and that the only thing once again that needs to be done is that of the bathroom so it can meet the health department's standards and regulations. Weathervane never gets B's but in my inspection, the Weathervane did out of 1 of its many locations in Maine, Massachusetts, and New Hampshire (Restaurant, 2012). A sad result is the result it comes to for Weathervane as part of my brutally honest assessment of the place and it on terms of addressing the needs of the establishment grading criteria of mine and therefore it needs to be better in meeting expectations. They have tons of beverage fountain buttons to choose from in its soda, beer, and juice selections to choose from and everything is cleaned every day (National Restaurant Association, 2011). Everything is done by the means of average syrups that comes to them. Everything in these fountains are ready on hand and ready to go for the customer. No sudden backlogging in the lines occur and where it has multiple fountains, it is a cinch to handle with less cleanup. The proper



sanitation is when the worker only does once the cleaning, and do the washing and sanitizing of the machine and this is what is only called for a once a day cleaning and one is good to go (National Restaurant Association, 2011). When it comes to the outside facility they keep it very well lite during the evening hours and free from any obstructions. The light fixtures outside are immaculate and is bright as the sun when it is night time and is good so guests can where they are going. The guest parking lot is considerably full, but is never jam packed in that guest have to go elsewhere to park or to dine. Trash being dealt with is another reason guest tend to frequent Weathervane (Restaurant, 2012). Now I get into my handy dandy cleaning list schedule. Cleaning List The maintenance of the establishment must take on and that is the concerning the dining areas of the facility and the kitchen area of the facility. Guest see everything from the bathroom, windows, tables, and so forth (Restaurant, 2012). Kitchens need to be maintained as well, regardless of the guests coming into the kitchen or not as they need to clean to make surprise inspection favorable towards them. First will be the dining area. The cleaning of the dining room needs to be done in the following manner. A simple use of the broom and that of a mop can do the restaurant wonders. After every shift push in the chairs and make sure that they are cleaned as well as the tables with chemicals so it is ok and spotless (National Restaurant Association, 2011). Always spray the windows and the doorways and not leaving streak marks on them. Always empty the bucket of the cookies and to make sure that there is nothing in there and then clean the bucket so it is clean and sanitized for the next day. Clean any nozzle or gadgets that come with the fountains in the beverage area or in the bars to

make sure it is thorough in its sanitizing. Make sure that the coffee carafe are stored back in their designated areas and to make sure it Clean the sinks and toilets very hard and spray the windows so it is spotless. Make sure to that there is plentiful in nature the toilet paper, paper towels, and hand soap (Restaurant, 2012). Take out the trash for the dining room, the men's bathroom, and the women's bathroom and anything in the entry way barrels as well and then put a new bag in the trash receptacles. Always make sure the entry ways and are free of the any articles of dirt and or other debris, the exterior is cleaned up and that any garbage area is clean and that the lid is closed on the dumpster (National Resturant Association, 2011). Get rid of anything that creates a horrifying image to the front of the store. Now we get into the kitchen. The second one is that of the kitchen area. This entire back of the house needed to be met with the need to be swept and mopped. Like the dining room, one must make sure that every sign of dirt and nastiness is dealt with brooms and that of mops. Vital in its importance is that of a kitchen. After the end of day to make sure no fire happens, please turn of any cooking equipment like grills, frying equipment, and stoves are off (National Resturant Association, 2011). Always cleans where the presence of food has been encountered. Dishwashers needs to be able to maintain things so they need to handle anything that come their way. All foods must end up in a cooler so it can be cooled and then used the next day. Everything needing to be defrosted or thawed out can be placed in its respective area overnight as well (National Resturant Association, 2011). In addition to the cooking areas are of the areas of the walk in refrigerators, the freezers, the dry foods storage, and the dishwashing areas and sinks. Put a date on things

and use saran wrap to cover the foods and place them in respective designated areas for which they need to be. Always make sure every table, steam table, and other cooking and prep areas are maintained, so this way things can be ready in the AM (Restaurant, 2012). Dishwashers needs to bring the silverware, the utensils, and other items to its respectful places. Every good kitchen staff member needs to make sure a final temperature check is done at the end of the shift to ensure the food has a good place to stay for the evening. Kitchens have the same need and that is to be cleaned always and to make sure that things are in order. Kitchen areas needs to have their rounds in trash detail and can done so by emptying the trash barrels and putting in new bags in. No odor is to come from them and always see it to that they actually get into the barrel. Make a note to check lights and the conditions of them to make sure they are in working order (National Resturant Association, 2011). We now resolve to end with a summary of what occurred in my inspection and interview. Summary Prior to this mock inspection, I had no idea the type of criteria is needing to be inspected. I was always on the receiving end of the inspection, but with this course I was able to look at food safety threw another person's eyes (Restaurant, 2012). Usually in my time in food service, we were the ones being inspected, not the one's doing the inspecting, so role playing was definitely a learning experience. Our textbook was a measure used to be as the compass of how I assess food safety, prevention of foodborne illness and contamination and how the food service establishment is inspected and the criteria and give a grade to them (National Resturant Association, 2011). I really became engaged in how the place runs safely. Fallon, the general manager and

Thomas, the executive chef were two people who really knew their stuff and therefore it is not a concern to worry on whether or not they know the rules or not pertaining to the inspection and the food safety principles of the Maine code (Restaurant, 2012). I love the Weathervane inspection I did as they threw a free meal as part of the inspection and how I scored them. They are a company that give so much to loyal customers and the reward program they is incredible and they actually get a lot of their personnel from Legal Seafood and they get random people of the Board of Health in to inspect the place (Restaurant, 2012). They had me do all the checking of the temperature to give my mock inspection true authenticity. I am extremely happy that my mock election was the best it could be and that I was able to give a real life view of the life as an inspector.

Appendix A Restaurant Inspection Report Tables

Dining Room Topic	Score
1Poor	2   3   4   5Excellent
Windows * no dust, dirt, streaks, smudges	5
Lights * no dust * clean and in working order	5
Ceilings * no dust, dirt, in good repair	5
Air vents * no dust, no cob webs, is painted	5
Floors * in good repair, no trash, no spills	5
Tables * no gum underneath, clean, in good repair	5
Chairs * in good repair, legs are clean	5
Menus * not sticky, clean, in good repair	5
Table tops * in good repair, clean	5
Bar area-Glassware * clean, no spots	5
Indoor Windowsills * no dirt, no dust, is clean	5
Walls-pictures * no dust, no dirt	5
Stairs * clean, no obstructions, in good repair	5
Table sugar caddies/salt and pepper shakers * no dirt inside caddies, clean	5
Table tents * clean, in good repair, no dirt	5
TOTAL SCORE	_75 out of 75 possible
Exterior Topic	Score
1Poor	2   3   4   5Excellent
Condition of sidewalks * no gum, trash, cigarette butts	5
Condition of parking lot * no	

trash | 5 | Windows \* clear, clean, no dirt | 5 | Lighting \* all lights working, not broken | 5 | Landscaping \* well maintained, no trash | 5 | Dumpster area \* no visible trash, no smells, well maintained | 5 | Front doors \* clean, in good repair | 5 | Building exterior \* clean, good repair, no graffiti | 5 | TOTAL SCORE | 40 / out of 40 possible | Employees Topic | Score | | 1Poor | 2 | 3 | 4 | 5Excellent | Uniforms \* clean, well maintained | 1. 75 — Clean was not in Bills vocabulary, not on him personally but with his bread batter. | Hair \* long hair pulled back, clean shaven | 3 | Jewelry \* not excessive, clean | 3 | Body odor \* no apparent odor | 1. 75 — Kelly did not commit to odor, not on her personally, but the commitment to food odor. | Hands \* clean, fingernails maintained, no open skin | 3 | TOTAL SCORE | 12. 5 / out of 25 possible | Bathrooms Topic | Score | | 1Poor | 2 | 3 | 4 | 5Excellent | Sinks \* in good repair, is clean | 1 | Mirrors \* clean, no streaks | 5 | Floors \* in good repair, no trash, no water puddles | 1 | Baby changing tables \* clean, in good repair | 5 | Toilets \* clean, in working order, clean base | 1 | Bathroom stalls \* clean, no dust on tops of stalls | 5 | Walls \* clean, no graffiti | NA | Ceilings \* no dust, in good repair | 5 | Trash cans \* clean, no smells | 1 | Paper towel dispensers \* in working order, stocked | 1 | TOTAL SCORE | 25 (1 N/A) / out of 50 possible | Total Score for the Restaurant TOTAL SCORE FOR THE RESTAURANT(Total of not applicable points added. If they added these items or services it would bring them up to this amount) | 152. 5 / out of 190 possible80% B |

References National Resturant Association. (2011). ServSafe Coursebook. Chicago: National Restaurant Association Educational Foundations and Solutions. Restaurant, W. (2012, November 1). Weathervane Restaurant Inspection. (XXXXX, Interviewer)