

Food Operations Inspections (DD 2973)

[1] Open a blank Inspection. Ensure you have accessed your Location (a), expand the Surveys folder to 'Food Operation Inspection' (b) and Add Survey (c) as shown.

Food Operation Inspection Surveys

To view Food Operation Inspection Survey details, click the Survey ID link.

Other Actions: [-Surveys-]

Location Name: Installation US, CA, Fort Irwin, 06419

Select All | Deselect All | Completed | Export to PDF | Delete

| Select | Survey ID | Location | Food Facility Name | Food Facility Type(s) | Survey Type | Start Date | Close Date | Responsible PO Person | Inspection Rating | Inspection Status |
|--------------------------|-----------------------|--|-------------------------|-----------------------|---|------------|------------|-------------------------|-------------------|--------------------------------------|
| | New | Installation US, CA, Fort Irwin, 06419 | Bldg 1500, Pizza Hut-PX | Food Service | Food Sanitation - Food Operation Inspection (EH/FP) | | | | | |
| <input type="checkbox"/> | 55477 | Installation US, CA, Fort Irwin, 06419 | | | | | | Nicodemus, Matthew Adam | Fully Compliant | Import In Progress |
| <input type="checkbox"/> | 55476 | Installation US, CA, Fort Irwin, 06419 | Matt's BBQ Stand | Food Service | Food Sanitation - Food Operation Inspection (EH/FP) | 2019/11/13 | 2019/11/13 | Nicodemus, Matthew Adam | Fully Compliant | Import Completed |
| <input type="checkbox"/> | 55475 | Installation US, CA, Fort Irwin, 06419 | Matt's BBQ Stand | Food Service | Food Sanitation - Food Operation Inspection (EH/FP) | 2019/11/13 | 2019/11/13 | Nicodemus, Matthew Adam | Fully Compliant | Import Completed |

Completed | Export to PDF | Delete

TIP: Click the (+) and (-) while navigating to 'Food Operation Inspection'. Do not click the words directly (they are hyperlinks)

[2] Search/Select the Facility to add Inspection results.

Create Food Operation Inspection Survey Task - Step 1 of 3 - Food Facility Search

Select search criteria to find a Food Facility within this program office. Other Actions: [-Master Schedule-]

Search

Facility Name:

Location:

Include Sublocations

Food Facility Type:

Facility Start Date Between: (yyyy/mm/dd) and (yyyy/mm/dd)

Facility Stop Date Between: (yyyy/mm/dd) and (yyyy/mm/dd)

Include Archived Records

TIP: No name is required to search, but the Bldg # or partial name can shorten the return list.

Create Food Operation Inspection Survey Task - Step 2 of 3 - Select Food Facility

Select Food Facility to create a new master schedule task. Other Actions: [-Master Schedule-]

Food Facilities

| Select | Facility Name | Food Facility Type | Location |
|----------------------------------|---------------------------|--------------------|--|
| <input checked="" type="radio"/> | Matt's BBQ Stand (Mobile) | Food Service | Installation US, CA, Fort Irwin, 06419 |

Page: 1 (Displaying results 1 - 1 of 1)

[3a] Get a Survey ID First! All inspections will *start without an ID* and display as (New). Add the required *Inspection Date* and *Inspection Type* **before** adding any other inspection results so an ID is obtained.

Food Operation Inspection Survey
 This survey is equivalent to DD FORM 2973, March 2019.
 * Indicates Required Field

Location: Installation US, MD, Aberdeen Proving Ground, 24004
 Survey ID: (New)

Save Save And Continue Working Cancel

Location: Installation US, MD, Aberdeen Proving Ground, 24004
 Survey ID: 58056

Save Save And Continue Working Cancel

General Survey Information

Survey Start Date/Time* 2020/02/27 (yyyy/mm/dd) 1412 (1500)
 Survey Completion Date/Time (yyyy/mm/dd) (1500) Various Timeframes

Surveyor Selection
 Surveyor's Name
 Surveyor's Phone Number
 Surveyor's Email
 Surveyor's Unit

Food Facility Information

Bldg 2400, DFAC
 Food Service
 DFAC

Address
 City
 Country United States (NATO member) Zip
 Coordinates Lat/Long (Decimal Degrees)

Inspection Information

Person In Charge Selection Tim Cook
 Person In Charge Name Tim Cook
 Person In Charge Phone Number 410-555-4444
 Person In Charge Email Address tim.cook@apple.com

Type of Inspection*
 Routine
 Follow-up
 Complaint
 Pre-Opening
 Other(Specify)

Callouts:

- Tip: Adjust the stat date to the day the inspection occurred. It defaults to the current day.
- Do the 2 required fields first!
- If the wrong facility is selected and the record is saved accidentally, the record (i.e. the DOEHRs Survey ID) needs to be requested for deletion.
- The PIC is a self-populating drop down specific to this Facility. Tip: Do this after you get an ID.

[3b] Complete the Survey. Address the Items and Provisions (see technical notes) as observed *after* an ID is obtained. Save periodically via the 'Save and Continue Working' button to ensure no data has to be reentered.

| Item Num. | Item Description | Evaluation | | | | | | COS | R |
|-----------|---|----------------------------------|----------------------------------|-----------------------|-----------------------|-----------------------|--------------------------|--------------------------|---|
| | | C | NC | N/I | N/A | N/O | | | |
| 1 | PIC, present, demonstrates knowledge, approved to operate | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 2 | PIC & employees, duties, 1/2 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 3 | Hand wash sink, available, s | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 4 | Handwashing <input type="checkbox"/> [2-301.11] Clean co <input checked="" type="checkbox"/> [2-301.14] When wa <input checked="" type="checkbox"/> [2-301.15] Where to v <input checked="" type="checkbox"/> [2-301.16] Hand anti | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 5 | Ill employee, report, restrict. | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 6 | Bare hand/arm contact with | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 7 | Personal hygiene: clothing, <input type="checkbox"/> [2-302.11] Fingernails <input checked="" type="checkbox"/> [2-303.11] Jewelry <input checked="" type="checkbox"/> [2-304.11] Outer cloth <input checked="" type="checkbox"/> [2-304.12] Hair restr | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 8 | Eating, drinking, tobacco us | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | <input type="checkbox"/> | |

Supervision and Training

Mark All Unanswered Items Compliant (C)

Legend:

- C = Compliant
- N/C = Non-Compliant
- N/I = Not Inspected
- N/A = Not Applicable
- N/O = Not Observed
- COS = Corrected on Site
- R = Repeat
- Comments = space for details and recommendations (4000 character limit)

Annotations:

- Mixed Item groupings with Critical & Non-critical violations:
 - Mark the Item COS if all of the critical violation are corrected, **regardless** if any non-critical violations remain uncorrected (e.g. 2-301.15 was not COS, but the Item is still marked COS).
- Item grouping with only Critical or only Non-critical violations:
 - Only mark COS if all violations are corrected (e.g. 2-304.11 was not COS, so the Item is not COS).
- If 'No' is selected because a violation was observed, comments will be required to mark the inspection 'Completed'.

DOEHRS-IH EH Tutorial #12
Updated Oct 2023

Overall Inspection Results

Overall Inspection Rating: **Substantially Compliant**

Number of Violations: [Blank]

| IHH | | No |
|--------------|-------|----|
| Critical | Total | 1 |
| Critical | COS | 1 |
| Non-Critical | Total | 1 |
| Non-Critical | COS | 0 |

Additional Remarks: [Blank]

Follow-Up Required: Yes No

Follow-Up Date: [Blank]

Associated Samples: [Blank]

Attachments (0): [Blank]

Program Office Information: [Blank]

Buttons: Save, Save And Continue Working, Cancel

While 4 Provisions were marked i.e. "checked", the score is only seen as 2 total Items with 1 Critical COS per the TSFC.

[4] Address any Sanitizing questions if that item is present.

Sanitizing

Process - Measurements

Dishwasher -- Hot Water: Deg C Deg F

Dishwasher -- Chemical Sanitizer: Make [Blank], Model [Blank], ppm [Blank]

3-Compartment sink -- Hot Water: Deg C Deg F
30 second minimum contact time is met: Yes No

3-Compartment sink -- Chlorine Bleach Sanitizer: ppm [Blank]
15 second contact time met if 100 ppm; or 7 second contact time met if less than 100 ppm and criteria for pH and water temperature IAW Table 4-2 are met: Yes No

3-Compartment sink -- Other Chemical Sanitizer: Quats, Iodine, Other
Specify: [Blank], ppm [Blank]

| Present? | |
|----------------------------------|----------------------------------|
| Yes | No |
| <input checked="" type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> | <input type="radio"/> |
| <input type="radio"/> | <input checked="" type="radio"/> |
| <input type="radio"/> | <input checked="" type="radio"/> |

[5] If Item(s) 27, 28 or 29 is Non-compliant (NC), a Food Internal Temperature will be required.

| | | | | | | | | | |
|----|--|-----------------------|----------------------------------|-----------------------|-----------------------|-----------------------|-------------------------------------|--------------------------|------|
| 27 | Cooking & reheating time and temperatures <input checked="" type="checkbox"/> [3-401.11] Raw animal foods--cooking <input type="checkbox"/> [3-401.12] Microwave cooking <input type="checkbox"/> [3-401.14] Noncontinuous cooking of raw animal foods <input type="checkbox"/> [3-403.11] Reheating for hot holding | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Test |
| 28 | Fruits & vegetables heated for hot holding <input checked="" type="checkbox"/> [3-401.13] Plant food cooking for hot holding | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Test |
| 29 | Cooling time & temperature <input checked="" type="checkbox"/> [3-501.14] Cooling | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 30 | Cooling: methods; adequate equipment | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="checkbox"/> | <input type="checkbox"/> | |

Food Internal Temperature

* Indicates Required Field

Survey ID: 56038

Buttons: Save, Save And Add Another, Cancel

Food Item*: Salad

Temperature Type: Hot Hold Cold Hold Cook/Re-heat

Temperature*: 38 deg C deg F

Buttons: Save, Save And Add Another, Cancel

| Select | Food Item | Temperature Type | Temperature |
|--------------------------|-----------|------------------|-------------|
| <input type="checkbox"/> | Salad | Cold Hold | 38.0 deg F |

[6] The last step is to add the signed DD 2973 as an attachment. This ensures there is proof the PIC was notified. This can be done after the inspection is marked Completed if needed.

[7] Finish the Inspection. Mark the Inspection Completed, then click 'Save and Continue' and it will turn read-only if there are **no validation errors** (i.e. missing comments, missed items).

| Select | Survey ID | Location | Food Facility Name | Food Facility Type(s) | Survey Type | Start Date | Close Date | Responsible PO Person | Inspection Rating | Survey Report | Status |
|--------------------------|-----------|---|--------------------|-----------------------|---|------------|------------|-------------------------|-------------------------|---------------|-----------|
| <input type="checkbox"/> | 39838 | Installation US, MD, Aberdeen Proving Ground, 24004 | Bldg 2400, DFAC | Food Service | Food Sanitation - Food Operation Inspection (EH/FP) | 2014/12/15 | 2014/12/15 | Nicodemus, Matthew Adam | Substantially Compliant | Import | Completed |
| <input type="checkbox"/> | 56038 | Installation US, MD, Aberdeen Proving Ground, 24004 | Bldg 2400, DFAC | Food Service | Food Sanitation - Food Operation Inspection (EH/FP) | 2020/02/25 | 2020/02/27 | Nicodemus, Matthew Adam | Partially Compliant | Import | Completed |