

Script: FINAL

Date: Oct 10, 2012

ECHO Digital Short “Be Your Own Food Safety Inspector”

Finalized Script Deadline: October 18, 2012

Flesch-Kincaid grade reading level: 5.0 | Total words: 599

-1- Guest on camera, in commercial kitchen.

Hi, my name is _____ and I am a health inspector. I visit restaurants and commercial kitchens to make sure things are safe and healthy. We all want safe food and a safe workplace. No one wants customers to get sick. So here's an idea: you can be your own food safety inspector! Why would you ever want to do that? Well, here are a few good reasons.

-2- Inspector conducting routine inspection, writing up citation.

First, if WE do an inspection and find problems, your restaurant or kitchen will get fines and maybe even shut down. That's not good.

-3- Employees conducting inspection.

But if YOU do your own inspection and find problems, you can fix them and keep everyone safe. No citations, no fines. And you can all keep doing what you do best! Also, it puts you and your coworkers in charge. If there are problems, your team can work together to solve them. You can be proud and confident in the place you work, because you know food safety and security are taken seriously. By doing your own inspections, you and your coworkers will fix issues before they become big problems. That saves us all time and money.

-4- Inspector conducting routine inspection.

Most of the things we look for when we do food safety inspections are just good common sense. There are specific rules and guidelines, and when we do our inspections, we use a form like this to check your kitchen in eight key areas of food safety.

-5- Self-Inspection Form.

Let's go through these areas, so you can see how easy it will be.

-6- Your Health and Hygiene - activity shots.

The first area is your health and hygiene. Wash your hands thoroughly. Don't eat or smoke in food areas. Don't use your bare hands on food. Keep track of the health of all employees.

-7- Cross-Contamination - activity shots.

The second area is about preventing cross-contamination. Don't work with raw and cooked foods on the same work surface. Clean and sanitize all surfaces and utensils that food might touch. Store raw food away from cooked food.

-8- Times and Temperatures - activity shots.

The third area is about times and temperatures for cooking and storing food. Check temperatures regularly. Keep germs away, cook foods to the right temperatures, keep hot foods hot and cold foods cold.

-9- Food Sources - activity shots.

The fourth area deals with where food comes from. Buy and accept deliveries from approved sources. No home prepared foods. Inspect food deliveries thoroughly, check temperatures and keep records of all orders and deliveries.

-10- Chemicals - activity shots.

The fifth area is chemicals, like the ones we regularly use to keep our work areas clean. And while we need to use them—and use them safely—they need to be stored away from food.

-11- Utensils and Equipment - activity shots.

The sixth area is about utensils and equipment. Store utensils so people can grab the handles without touching other parts. Cleaning them requires three sinks: one for washing, one for rinsing and one for sanitizing.

-12- Facility Security - activity shots.

The seventh area is keeping your facilities secure. Keep back doors and loading areas locked when not in use. Keep aisles and work areas well lit and clean.

-13- Management - activity shots.

The eighth area is the management of your restaurant or kitchen. Managers inform, train and supervise staff. Does everyone know what to do if there's an emergency?

-14- Guest on camera, in commercial kitchen.

These are the basics of being your own food safety inspector in your restaurant or kitchen. You don't have to be the owner or the manager to keep food and people safe in your workplace. You could even take turns. There are many good reasons to be your own food safety inspector. A little work each day by you and your team can ensure the safety of your workplace. And that's good for everyone!