



## Fixed Food Establishment Standard Operating Procedure (SOP) Cover Sheet

Establishment Name: \_\_\_\_\_

Address, City: \_\_\_\_\_

County: \_\_\_\_\_

√ or NA	
<b>All Food Establishments, except vending locations:</b>	
	Handwashing
	Personal Hygiene
	Bare Hand Contact with Ready-to-Eat Food
	Employee Health
	Food from Approved Sources
	Cleaning and Sanitizing Food Contact Surfaces (i.e. Warewashing)
	Protecting Food from Contamination
<b>When applicable to the establishment:</b>	
	Date Marking Ready-to-Eat, TCS Food
	Time as a Public Health Control
	Thawing TCS Food
	Cooking TCS Food
	Cooling TCS Food
	Reheating TCS food
	Hot holding TCS food
	Cold holding TCS food
	Catering /Off-Site/Satellite Food Service
	Outdoor Exposed Dining/Food Preparation

The documents noted above were reviewed and found to be technically correct:

Agency Name: \_\_\_\_\_

Agency Representative: \_\_\_\_\_

Date: \_\_\_\_\_

Attached SOPs are numbered pages: \_\_\_\_\_ to \_\_\_\_\_

Agency Notes: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Note: Attach SOP's to cover sheet or note if SOPs were in electronic form.