



Compass Food Safety Quality Assessment

Type: Routine

Location: Higher Education Sector

Audit ID: 860075

Unit #: Higher Education - American University Wonk/ABSURDBIRD
1001-51457.001

Auditor ID: 56812

Address: 4400 Massachusetts Ave NW Mary

Audit Date: 1/23/2023

WASHINGTON , , 20016

Audit Time 2:20 PM
in:

Phone:

Audit Time 4:06 PM
out:

Clarification: No

Submit 02/02/2023
Date:

Accepted Gerald.hutchins@compass-usa.com
by:

Position:

Score: 0

**Rating: 5
Star**



YES = in compliance / NO = not in compliance / N/A = not applicable / N/O = not observed

Department	Critical	Major	Standard	Score
Operational Standards	0	0	0	0
Employee Health & Hygiene	0	0	0	0
Preventing Contamination	0	0	0	0
Preventing Temperature Abuse	0	0	0	0
Labeling & Record Keeping	0	0	0	0
Sanitation	0	0	0	0
Facilities	0	0	0	0
Total	0	0	0	0

Operational Standards

	YES	NO	N/A	N/O	CRT	MAJ	STD	PTS
100 Observe the facility floor, drain and toilet areas for any sewage overflow (note, this is actual soiled wastewater from the sewage system, NOT clear water). • No sewage present.	•							0
101 Observe the overall facility for electricity supply. Power should be available to all areas where food is prepared, stored and sold. • All areas facility areas used to store, prepare, and sell food are supplied with electricity.	•							0
102 Turn on the hot water at the three-compartment (ware wash) sink to observe whether it is potable and supplied at the proper temperature. The temperature of water in the three base sink was above 110. • The unit is supplied with potable water that reaches 110°F within one minute.	•							0
103 Review the Food Safety Certified Manager documentation. • At least one person on site during today's assessment has a current Food Manager Certification that was viewed at time of assessment.	•							0
104 Inspect all PPE that is not currently in use. • All not-in-use PPE has been inspected and found to be available and in good condition.	•							0
105 Inspect all PPE currently worn and in use by associates. • PPE is currently worn and in-use by associates handling sharp items, hot items, chemicals and when washing dishes.	•							0
106 Observe shoes worn by people in the production area(s) and any slip-resistant floor mats that are present.	•							0

- All precautions are being taken within the unit to prevent slips and falls by use of slip-resistant shoes and approved floor mats in high-risk areas where permanent anti-slip floors are not installed.

- 107 **Inspect all carts currently in use or available for use.**
 - All carts are maintained to ensure safe operation and are used appropriately.
- 108 **Inspect each fire extinguisher to confirm it complies with required standards.**
 - All fire extinguishers are proper type, current on inspections, visible and accessible.
- 109 **Each step ladder must be:• ANSI/OSHA approved (as observed by a decal or stamp).• Equipped with footies.• Maintained with no broken or missing safeguards: handles, footies, and all steps in good repair. Also mark off if chairs, milk crates, etc. are observed being used as a step ladder.***LITTLE GIANT BRAND STEP-LADDERS ARE APPROVED AND COMPLIANT*****
 A step ladder was observed. Only step ladders are used as temps.
 - All step ladders are ANSI/OSHA certified and have proper safeguards in place.

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Employee Health & Hygiene

- 200 **Observe food handler hands, hand washing, and gloves in use.**
 - Food handler hands observed to be washed appropriately and when required.
- 201 **Observe personnel in the food production area who are eating, drinking, using tobacco/vaping, tasting food and/or using/storing personal items.**
 Personnel in production areas are following all guidelines for eating,
 - drinking, tasting, smoking/vaping and usage/storage of personal items.

YES	NO	N/A	N/O	CRT	MAJ	STD	PTS
•							0
•							0

Preventing Contamination

- 300 **Observe all areas where exposed (unpackaged) ready-to-eat food is present.**
 - Exposed RTE foods are not being exposed to or at risk of contamination.
- 301 **Observe food storage and production areas for the potential of cross-contamination.**
 Ready to eat food was observed stored above raw food.
 - Non-exposed foods are stored without risk of cross-contamination.
- 302 **Observe stored foods for damage, recalls and source.**
 - Foods found within the unit are approved, free from damage/spoilage and recalled foods are segregated.
- 303 **Observe facility areas for pest activity.**
 - No pest sightings or evidence of pests was observed.
- 304 **Observe the guest signage/menus in the serving, sales and/or display area.**
 - Guest signage is posted as required

YES	NO	N/A	N/O	CRT	MAJ	STD	PTS
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Preventing Temperature Abuse

- 400 **Find and calibrate at least one food thermometer.**
 - A minimum of one food thermometer is available, functional and within calibration.
- 401 **Observe the receiving process.**
 During receiving, accepted foods are within temperature and
 - expiration and free from damage or quality issues - OR - receiving not occurring but logs were reviewed and found to be compliant.
- 402 **Take an internal temperature of THREE TCS foods in EACH**

YES	NO	N/A	N/O	CRT	MAJ	STD	PTS
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refrigeration unit (includes inside walk-ins, reach-ins, salad bars, sandwich bars, etc.), AND the internal temperature of one TCS cold food per station during preparation.

- All cold TCS foods observed with internal temperatures of 41.0°F or below.

403	•							0
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406	•							0

403 Take an internal temperature of THREE TCS foods in EACH hot holding unit (includes hot wells, soup kettles, hot boxes, etc.).
The temperature of products being held hot in hot holding units had an internal temperature of 135.

- All TCS foods in hot holding had an internal temperature of 135.0°F or above.

404 Following the cooking/frying/grilling or re-heating process, take an internal temperature of TCS food(s).

- Following the cooking/reheating process, internal temperature of TCS food observed at or above the required minimum temperature.

405 Take an internal temperature of TCS foods in coolers, freezers and/or blast chillers that have completed 6 hours of cooling.

- Cooled TCS food has an internal temperature of 41.0°F after 6 hours of cooling.

406 Observe TCS foods utilizing Time as a Public Health Control (TPHC).

- Facility using TPHC is compliant with requirements.

Labeling & Record Keeping

500 Observe the labels of TCS, RTE foods in storage and on display for customer self-service.

Labels were present on food products.

- Labels are present and complete for unit-prepped TCS RTE foods and grab-and-go items.

YES	NO	N/A	N/O	CRT	MAJ	STD	PTS
•							0

Sanitation

600 Observe each area where quat sanitizer is dispensed, stored and used.

- Quat sanitizer is available, testing between 200-400ppm, and test strips are available and usable.

601 Observe chemical containers stored and used within the facility.

- All chemicals are labeled and stored correctly.

602 Observe each dish machine.

- Dish machine is fully equipped and capable of sanitizing wares per standard.

603 Observe each ware washing sink.

- Ware washing is conducted following all steps in order, in a properly supplied sink.

604 Select THREE utensils/pieces of food handling equipment from each storage area (drawer, shelving unit, station, etc.) and observe the food contact surfaces.

- Food contact surfaces that are not currently in use have no signs of cleaning neglect and are in good repair.

605 Observe the overall level of sanitation throughout the unit.

The overall level of sanitation is high.

- Facility sanitation is excellent- no signs of cleaning neglect on facility or other non-food contact surfaces.

YES	NO	N/A	N/O	CRT	MAJ	STD	PTS
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Facilities

700 Inspect all ventilation systems (i.e., hood systems, exhaust vents, ceiling vents and Ansul system) to ensure all are clean, good condition and inspections are current.

- All ventilation systems are clean, in good condition and Ansul inspections are current.

YES	NO	N/A	N/O	CRT	MAJ	STD	PTS
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- 701 **Inspect all floors, floor drains and carpets in food production areas and food service areas.**
 • All floors, floor drains and carpets are in good repair, and free and clear of any trip or slip hazards.
- 702 **Observe dry storage areas for operational safety standards.**
 • Dry storage areas are properly setup for safe storage of heavy items and walkways are clear of trip hazards.
- 703 **Observe walk-in coolers and freezers for operational safety standards.**
 • Walk-in coolers and freezers are compliant with the proper operational safety standards.
- 704 **Inspect each emergency eye wash station.**
 • All emergency eye wash stations (both plumbed and portable) meet required standards.
- 705 **Inspect the compressed gas tanks (empty and full).**
 All compressed gas tanks are properly secured to a permanent structure (with an appropriate chain/strap) or in approved cylinder storage bin.
- 706 **Inspect each counter and floor mixer.**
 • Mixers (counter and floor) are safely maintained and equipped with bowl guards.
- 707 **Inspect all electrical connections, outlets and cords.**
 The electrical outlets were in good condition.
 • All electrical connections, outlets, and cords (including overhead and retractable power sources are in good condition.
- 708 **Inspect all each kitchen and dining area exits.**
 • Exits are marked with appropriate signage and free of obstructions.
- 709 **Inspect each circuit breaker panel within the unit.**
 • Circuit breaker panels have 3 feet of clear access.
- 710 **Review the SDS binder and flammable item safety program.**
 • All SDS binder requirements are available, up-to-date, flammable items are being stored in an approved locker.

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Additional Notes:
 Great job today!