Stearns County Food Safety Resources

TOOLBOX

Important: Print and use these Checklists.
The inspector may verify your use of them.

[Restaurant Cleaning Checklist](#)
[Self-Inspection Checklist](#)
[Mini-Reminders](#) - The mini reminders are intended to be posted in the appropriate areas of the establishment to aid staff in knowing what to be aware of in their work areas.

Forms, Logs, and Charts

[Daily Log](#)
[Cooling Log](#)
[Temperature Log](#)
[Cook Temperature Chart](#)
[Employee Illness Log](#)
[Employee Reporting Agreement](#)

Food Employee Illness Guidelines

http://www.health.state.mn.us/foodsafety/dwi/eicondguide.pdf

Illness Reporting for Food Service Fact Sheet

http://www.health.state.mn.us/foodsafety/dwi/empillfs.html

Fact sheet for food workers and food managers. This fact sheet is available for download in five languages (English, Spanish, Somali, Hmong, Chinese).

Catering MDH Fact Sheet

https://www.health.state.mn.us/communities/environment/food/docs/fs/cateringfs.pdf

Reporting hotline:

MN Department of Health 1-877-FOOD-ILL (1-877-366-3455).

http://www.health.state.mn.us/divs/idepc/dtopics/foodborne/reporting.html

Manager's Decision Guide for Exclusion of Ill Employees

http://www.health.state.mn.us/foodsafety/dwi/decisionguide.html

Employee Responsibility Posters

http://www.health.state.mn.us/foodsafety/dwi/custcompill.html
http://www.health.state.mn.us/foodsafety/dwi/attention.html
http://www.health.state.mn.us/foodsafety/dwi/dwi.html

Are You Ready For The Health Inspector?

Are You Ready for the Health Inspector.pdf