

# Preparing for a Virtual Remote Inspection



Anchorage  
Health  
Department

1

Email or phone call to facility operators to set up a virtual inspection appointment.

2

Appointment scheduled with inspector and confirms method of inspection. (Facetime, Microsoft Teams or other)

3

Virtual inspection occurs including food safety topics and temperature checks.

4

After inspection is completed, you will receive a copy of your report and can ask any questions.



Videoconferencing tool: Facetime, Microsoft Teams, or other virtual platform



Handwashing Sinks: hotwater (at least 100 F), soap and towel dispensers required at all stations

## Tools You Will Need:



Dial stem and/or a digital metal probe thermometer. Your inspector will have you check the temperatures of hot/cold foods

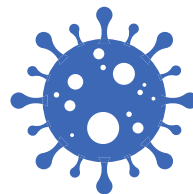


Food worker cards, COVID-19 mitigation plans and other related documentation for review



Sanitization and Disinfection process: Ensure the appropriate test kits are available such as chlorine or quaternary ammonium

## Be Prepared to Discuss:



COVID-19 Mitigation Plan in accordance with MOA Emergency Orders



Employee Health Policy