Preparing for a Virtual Remote Inspection

1. Email or phone call to facility operators to set up a virtual inspection appointment. (Facetime, Microsoft Teams or other)

2. Appointment scheduled with inspector and confirms method of inspection.

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.

Tools You Will Need:
- Videoconferencing tool: Facetime, Microsoft Teams, or other virtual platform
- Handwashing Sinks: hot water (at least 100 F), soap and towel dispensers required at all stations
- 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

Be Prepared to Discuss:
- Sanitization and Disinfection process: Ensure the appropriate test kits are available such as chlorine or quaternary ammonium
- COVID-19 Mitigation Plan in accordance with MOA Emergency Orders
- Employee Health Policy

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