

NUTH-1 Did the Provider maintain the temperature of the last flash-frozen meal on the route at 32°F or below? (Standard 2.5.1)

NUTH-2 Did the Provider maintain the temperature of (a) the last hot meal on the route at a minimum of 140 F (b) the last cold meal on the route at a maximum of 40 F.

NUTH-3 Did the Provider test the temperature of the (a) last hot meal (b) last frozen meal on each route monthly? A sample meal should be included for the purpose of testing for each route.

NUTH-4 If the sampled temperatures did not fall within the requirements above in Q2 and Q3, did the Provider document the controls and corrections implemented in writing and promptly make them available to DFTA upon request? (Standard 2.5.4)

NUTH-5 Did the provider train and supervise the Deliverers in the following responsibilities: Temperature maintenance; Meal assembly at each stop.

NUTH-6 Did the Provider's actual meals match Approved Menus in content and portion size? (Standard 3.1.3)

NUTH-7 DFTA must give prior approval before the menu can be served. If DFTA required menu changes, did the provider adhere to DFTA's changes in the menu?

NUTH-8 If applicable, were last-minute substitutions comparable in nutritional value to the Approve menu?

NUTH-9 Does the provider retain the Approved menus served (Current one posted & Past)

NUTH-10 Are meals acceptable in terms of appearance, color, consistency, texture and arrangement?

NUTH-11 Does the Provider have their current Permit to Operate from NYC DOHMH? (Standard 3.2.1 & 4.1)

NUTH-12 Does the Provider retain the most recent Department of Health Inspection records? (Standard 3.2)

NUTH-13 During the current year, did the program pass its DOHMH inspection (i.e., had an accumulated score of less than 28 points from critical and/or general violations?

NUTH-14 Did the program correct all "general violations" and/or "critical violation(s)" in its most recent DOHMH inspection?

NUTH-15 Is there at least two food handlers with a current NYC Food Handlers Certificate issued by the DOHMH present on site at all times?

NUTH-16 An individual with a Food Protection Certificate shall conduct training quarterly for all employees and volunteers who do not hold a Food Protection Certificate. Was this done quarterly?

NUTH-17 Are bread and uncooked fruits and vegetables with edible skins prepared and served in a manner that prevents contamination before they are eaten? For uncooked fruits and vegetables, that also includes having been washed.

NUTH-18 Do all food handlers (paid and unpaid) maintain a high degree of cleanliness during meal preparation and service and wash hands as needed; wear hair restraints and clean and

appropriate attire; and use disposable gloves and/or appropriate utensils when handling ready to serve and/or ready to eat foods?

NUTH-19 Is bathroom used by food handlers (including meal deliverers) equipped with hot and cold running water, soap filled dispenser, paper towels for hand washing and hand wash sign?

NUTH-20 Is the sink used for hand washing in the food service area equipped with hot and cold running water, soap filled dispensers, paper towels and a hand washing sign?

NUTH-21 Are there written cleanup schedules and are they posted and routinely followed?

NUTH-22 Did the Provider divide food into portions and place it in individual compartments with covers? In addition, containers must also be made of non-porous, disposable, recyclable materials that are microwave and oven safe. The containers shall not be made of Styrofoam. Did the provider meet all these conditions?

NUTH-23 Were (a) Frozen meals and (b) cold/chilled meals stamped with a “packed on” and expiration/consumed by date. Cold/chilled meals have a maximum shelf life of 48 hours from the day of production. For Hot meals, were they stamped with a consumed by date?

NUTH-24 Directions and labels: (a) For Hot meals and cold/chilled meals, did the Provider include directions regarding by what date they should be consumed and proper handling and storage if not eaten promptly? (b) Did the Provider label the food containers with clear instructions on heating and serving in large print?

NUTH-25 Were milk cartons labeled with the recommended date for use, or the manufacturer’s expiration date?

NUTH-26 Did the Provider pack hot, cold and frozen food separately and in a sanitary fashion? (Standard 3.3.2)

NUTH-27 Frozen Food temperature: Was Frozen food stored and kept at a temperature below 32°F at all times? (Standard 3.3.3.A)

NUTH-28 Did the Provider: (a) measure food temperature with a probe thermometer (that was properly cleaned and sanitized) before portioning and packaging on a daily basis and (b) were Hot foods kept at a minimum temperature of 160°F during this process?

NUTH-29 Did the Provider: (a) measure food temperature with a probe thermometer (that was properly cleaned and sanitized) before portioning and packaging on a daily basis and (b) were Frozen foods were kept at a temperature of 41°F or below during this process?

NUTH-30 Does the Provider retain the Food temperature records for the past year?

NUTH-31 Did the Provider put the food in appropriate, individual carriers (and then in pre-heated or pre-chilled vehicles with temperature control thermostats, if appropriate) to maintain food within the temperature ranges specified for HOT, COLD and FROZEN for all of the following applicable delivery methods: meal delivery by foot; meal delivery by hot shot vans; and/or meal delivery by non-hot shot vans? If necessary, carriers must also have appropriate temperature control devices, such as heated bricks, hot water bottles or cold packs/refreezants, depending on the mode of delivery.

NUTH-32 Did the Provider clean food carriers with soap and water and a sanitizing solution after each use, then air-dry them, and store them at least 6 inches off of the floor? (Standard 3.3.4.C)

NUTH-33 Are delivery vehicles clean, sanitary, and equipped with working thermometers in the oven and/or refrigerated units?

NUTH-34 Did the Provider record the quantity of food used and daily meal consumption? [Caterers and Commissaries need also keep daily production sheets]

NUTH-35 Did the Provider conduct monthly self-inspections and correct unsanitary or unclean conditions noted at self-inspection and did the Provider document the dates and specific actions of all relevant inspections and corrective actions, if any, taken? (Standard 3.5.1)

NUTH-36 Did the food service supervisor or director make documented visits to the caterer's preparation site, of which at least four of these visits shall be unannounced, to observe whether bulk and/or individual plated meals are prepared, packaged and handled in accordance with health codes, basic sanitary requirements, and DFTA policies?

NUTH-37 Did the food service supervisor or director visit the caterer/preparation site if there are substantial or repeated Client complaints or noted problems, and did they document the problem and its resolution? (Standard 3.5.3)

NUTH-38 Food-borne illness: Did the Provider promptly report any suspected outbreaks of food-borne illness to the City DOHMH and to DFTA? (Standard 3.5.5)

NUTH-39 If the program's meals are catered, does the program check each delivery from the caterer for: arrival at the agreed upon time; whether the meals/food are safely packaged; whether the meals/food are safely packed; and whether the agreed upon quantity of food was delivered?

NUTH-40 Windows and doors that open into the outer air (with the exception of emergency exits) shall be equipped with screens. (Standard 4.2.C)

NUTH-41 Plumbing: sinks shall be of sufficient size and have hot and cold running water, indirect drains, protection from back flow, and grease traps (if designed after 1997). (Standard 4.2.E)

NUTH-42 Food storage, preparation and utensil-washing areas shall be restricted to food service use. (Standard 4.2.F) In addition, all equipment (such as stoves, ovens, refrigerators, freezers, etc) that is used in the preparation, storage and /or serving of food maintained according to State Sanitary Code 14-1

NUTH-43 Lighting, ventilation, sewage, toilet facilities, and hand washing areas shall all be in compliance with DOHMH regulations. (Standard 4.2.G)

NUTH-44 The Provider shall ensure that its facility remains free of rodents or vermin, utilizing the services of an appropriately-licensed pest control service, if needed. (Standard 4.4)

NUTH-45 Is food at all stages of preparation, serving and storage maintained at the temperature required to inhibit bacterial growth and kept safe for consumption, and placed in areas such as refrigerators, freezers and storerooms in covered containers to safeguard against contamination?

NUTH-46 Are storerooms ventilated and adequately monitored with an appropriate, temperature control in those rooms?

NUTH-47 Does the site's kitchen (and/or the caterer's kitchen) have hot and cold running water?

NUTH-48 Is the Fire Extinguishing System (Ansul System) tagged with a current date of inspection from a license maintenance service?

NUTH-49 Does each refrigerator and/or freezer have an internal working thermometer?

NUTH-50 Is site and/or caterer's foods, cleaning supplies and disposables stored separately on clean shelves at least 6 inches above the floor?

NUTH-51 Are garbage cans lined and sanitarily maintained?

NUTH-52 Are appropriate measures taken for fly control?

NUTH-53 Is there a file of quantity recipes?

NUTH-54 Did the Provider deliver to each Client a meal that meets one-third of the Dietary Reference Intake (DRI)? (Standard 3.1.1)

NUTH-55 Did the Provider meet the City Agency Food Standards? [\leq 800mg sodium for all Kosher and \leq 650mg sodium for all Non-kosher; \leq 480mg sodium per serving for individual items; use 100% fruit juice; use fruits canned in its own juice; use 1% or non-fat milk; use bread and baked good with \leq 215mg sodium per serving; use canned vegetables with \leq 215mg sodium per serving; use canned vegetables with \leq 290mg sodium per serving or have "No Salt Added?"; use canned meat with \leq 480mg sodium per serving; use portion controlled items and other convenience foods such as breaded chicken and veal patties containing \leq 480 mg sodium per serving; use margarine, vegetable oils, shortening and baked goods with \leq 0.5 grams trans fat per serving

NUTH-56 Does the provider retain Program's participants' surveys?