



RISK CONTROL PLAN STOCKED HAND WASH SINKS

This "Risk Control Plan" is a pledge by the manager of the food establishment to implement and maintain the actions described below in an effort to gain control over a specific hazard identified at the time of inspection. The plan should remain in effect for at least 14 days as outlined in the time period below. Failure on the part of management to implement and maintain this plan during the specified timeframe may result in enforcement.

PART I: CODE REQUIREMENTS [310:257-11-24 through 25; 11-27 through 28]

Handwashing lavatories/sinks shall be provided with a supply of hand soap and hand-drying provisions. Those with disposable towels shall also provide a waste receptacle and all handwash sinks shall have proper signage.

PART II: DAILY CONTROL ACTIONS

- Manager, or designated employee, shall inspect all handwashing sinks two (2) times daily to ensure availability of hand soap, hand drying provisions and proper signage. The inspections shall be documented on a log.
- A re-inspection for compliance will be conducted in approximately two (2) weeks. This monitoring plan and all logs shall be available for review by the Health Department.

PART III: CORRECTIVE ACTIONS

Employees shall restock or replace the items as they are used up or identified as missing.

As manager of _____

located at _____

I pledge to implement the provisions of this Risk Control Plan for the period of time from:

_____ to _____

I decline to implement a Risk Control Plan designed to prevent the re-occurrence of specific hazards.

Owner/Manager Signature Date _____

Regulatory Representative (witness) County _____ Date _____