

# CONTROL MEASURES

**I**t is recommended that a Food Establishment owner/operator/manager complete a Food Safety Checklist daily as a means of monitoring food safety and preventing foodborne illnesses. If no checklist is available, refer to Appendix TOOL 11 – SAMPLE FOOD ESTABLISHMENT FOOD SAFETY CHECKLIST FORM.

- Review the most recent internal and Regulatory/Health Authority food safety inspections (i.e., formal inspections/audits, temperature logs, employee illness logs, daily Food Safety Checklists, etc.) to look for potential issues, including:
  - Were critical/priority violations identified?
  - Could the critical/priority violations have contributed to this outbreak?
  - Were all critical/priority violations corrected?