

Health Inspection Checklist

Date: _____

Food Storage:

- ☐ Food is kept at least 6" off the ground.
- ☐ Chemicals and food are separated.
- ☐ Food is stored in a clean, dry location that is not exposed to contamination.
- ☐ Food is stored using the FIFO (First In, First Out) method.
- ☐ Containers are labeled with the food name and delivery date.

Freezer and Refrigerator Maintenance:

- ☐ Thermometer is easily visible and displays the correct temperature.
- ☐ Food is stored at least 6" off the ground in walk-in refrigerators.
- ☐ Refrigeration temperature is within food safe range.
- ☐ Refrigerators and freezers are clean.
- ☐ Food is stored using the FIFO method.
- ☐ All food items are correctly labeled and dated.

Food Preparation:

- ☐ Food is protected from cross-contamination.
- ☐ Frozen food is thawed properly in a refrigerator or under running water.
- ☐ Staff uses gloves, clean hands, or utensils when handling food.
- ☐ Food is heated to the correct temperature to remove all bacteria before being placed in the hot holding area.
- ☐ Tasting utensils are not used more than once before being cleaned.

Sanitation:

- ☐ Washing station is organized into three sections for washing, rinsing, and sanitizing.
- ☐ Equipment is clean to sight and touch.
- ☐ Utensils are covered to protect them from dust and contaminants when stored.
- ☐ Food preparation area, shelving, and cabinets are all clean to sight and touch.
- ☐ Small equipment and utensils are cleaned between uses.
- ☐ Water temperature is heated to the correct temperature for sanitizing.
- ☐ The sanitizer is mixed to the correct concentration.
- ☐ Utensils are allowed to air dry after washing.

Refuse and Garbage Disposal:

- ☐ Garbage and refuse is properly disposed of.
- ☐ Outside receptacles have lids or covers.
- ☐ Garbage and recycling bins are emptied when full.
- ☐ The area around the dumpster is clean and free of pests.
- ☐ Garbage bins are cleaned regularly to prevent pests.
- ☐ The lid of the dumpster is shut.

Employee Hygiene:

- ☐ Employees wear hairnets, and male employees cover facial hair.
- ☐ Eating and smoking are limited to designated areas away from food prep areas.
- ☐ Jewelry is limited to simple earrings, plain rings, and watches.
- ☐ Employees wash their hands after sneezing, coughing, blowing their nose, or using the restroom.
- ☐ Cuts and bandages are covered when handling food.
- ☐ Employees wash their hands after working with raw food, handling money, or switching between stations.
- ☐ Employees wash their hands regularly using proper hand-washing techniques.
- ☐ Employees wear clean clothes and proper, closed-toed shoes.

Notes:

Employee Signature:

Supervisor Signature:
