

# Health Inspection Checklist

Date: \_\_\_\_\_

## Food Storage:

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

## Freezer and Refrigerator Maintenance:

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

## Food Preparation:

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

## Sanitation:

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

## Refuse and Garbage Disposal:

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- 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:

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- 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:

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Supervisor Signature:

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