

RESPRO INSPECTION CHECKLIST

Date: _____

Manager: _____

Temperatures:

Unit logs done AM: _____ PM: _____ By whom: _____

Cooling log completed: Yes _____ No _____

Service Line:

Employees wearing gloves when handling food: Yes _____ No _____

Hands are washed at appropriate times: Yes _____ No _____

Cold holding unit temperatures below 41°: Yes _____ No _____

Hot holding temperatures above 135°: Yes _____ No _____

If no, which units are out? _____

Food prep areas are clean and sanitized: Yes _____ No _____

Floors / walls / ceilings are clean: Yes _____ No _____

Food covered, labeled, and dated in the reach ins: Yes _____ No _____

Raw meats stored properly: Yes _____ No _____

Cooking surfaces (grills, microwaves, impingers) clean: Yes _____ No _____

Cold holding units have ambient thermometers and are clean: Yes _____ No _____

Sanitizer bucket concentration: _____ ppm

Hand wash sinks have soap, towels, and hot water: Yes _____ No _____

Walk In:

Ambient temperature: _____

All food is covered, labeled, dated, and off the floor: Yes _____ No _____

Prepared food is less than 7 days old: Yes _____ No _____

Shelves and condenser covers are clean: Yes _____ No _____

Raw meats and ready-to-eat foods are stored properly: Yes _____ No _____

Floor / walls / ceiling are clean: Yes _____ No _____

Prep Areas:

Food is off the floor: Yes _____ No _____

All bulk ingredient bins are labeled: Yes_____ No_____

Sanitizer bucket concentration:_____

Floors / walls / ceilings are clean: Yes_____ No_____

Prep counters are clean and sanitized: Yes_____ No_____

Hand wash sinks have soap, towels, and hot water: Yes_____ No_____

Warewash Area:

Mechanical dishwasher: Temp._____ Chemical concentration_____ppm

All equipment is air dried before stacking: Yes_____ No_____

Equipment bins are clean in the bottom: Yes_____ No_____

Floors / walls / ceilings are clean: Yes_____ No_____

Hand wash sink has soap, towels, and hot water: Yes_____ No_____

Chemicals:

All chemical bottles and sanitizer buckets are properly labeled: Yes_____ No_____

Overall Operations:

All working employees have current food handler cards: Yes_____ No_____

Have any employees called in sick? Yes_____ No_____

If yes, who:_____

Interruption in service (power, water, sewer backup): Yes_____ No_____

If yes, what action was taken:_____

Additional Comments / Corrective Actions

