



Restaurant Inspection Checklist

Date: _____

Manager: _____

Temperatures

- AM unit log done | By: _____
- PM unit log done | By: _____
- Cooling log completed

Service Line

- Employees are wearing gloves when handling food
- Hands are washed at the correct times
- Cold-holding units have ambient thermometers and are clean
- Cold-holding unit temperatures are below 41° F | If no, which units are out: _____
- Hot-holding unit temperatures are above 135° F | If no, which units are out: _____
- Food-prep areas are clean and sanitized
- Floors, walls and ceilings are clean
- Food is covered, labeled and dated in the reach-ins
- Raw meats are stored properly
- Cooking surfaces are clean (grills, microwaves, impingers)
- Sanitizer bucket concentration: _____ ppm
- Hand-wash sink has soap, towels and hot water

Walk-In

- Ambient temperature: _____
- All food is covered, labeled and dated, and off the floor
- Prepared food is less than 7 days old
- Shelves and condenser covers are clean
- Floor, walls and ceiling are clean
- Raw meats and ready-to-eat foods are stored properly

Prep Areas

- Food is off the floor
- All bulk ingredient bins are labeled
- Floor, walls and ceiling are clean
- Sanitizer bucket concentration: _____ ppm
- Hand-wash sink has soap, towels and hot water
- Prep counters are clean and sanitized

Warewash Area

- Mechanical dishwasher: Temp: _____ Chemical concentration: _____
- All equipment is air dried before stacking
- Equipment bins are clean in the bottom
- Floor, walls and ceiling are clean
- Hand-wash sink has soap, towels and hot water

Chemicals

- All chemical bottles and sanitizer buckets are properly labeled

Overall Operations

- All working employees have current food handler cards
- Have any employees called in sick? If yes, who: _____
- Have there been any interruptions in service (power, water, sewer backup? If yes, what action was taken:

Additional Comments / Corrective Actions

Employee Signature

Date

Supervisor Signature

Date