

## FOOD SAFETY CHECKLIST

Date \_\_\_\_\_ Observer \_\_\_\_\_

Directions: Complete this checklist regularly. Determine areas in your operations requiring corrective action. Record corrective action taken and keep completed records in a notebook for future reference.

### PERSONAL HYGIENE

	Yes	No	Corrective Action
• Employees wear clean and proper uniform including shoes.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Effective hair restraints are properly worn.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Fingernails are short, unpolished, and clean (no artificial nails).	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Jewelry is limited to a plain ring, such as wedding band and a watch and no bracelets.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Hands are washed properly, frequently, and at appropriate times.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Burns, wounds, sores or scabs, or splints and water-proof bandages on hands are bandaged and completely covered with a foodservice glove while handling food.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Eating, drinking, chewing gum, smoking, or using tobacco are allowed only in designated areas away from preparation, service, storage, and ware washing areas.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Employees use disposable tissues when coughing or sneezing and then immediately wash hands.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Employees appear in good health.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Hand sinks are unobstructed, operational, and clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Hand sinks are stocked with soap, disposable towels, and warm water.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• A handwashing reminder sign is posted.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Employee restrooms are operational and clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____

### FOOD PREPARATION

	Yes	No	Corrective Action
• All food stored or prepared in facility is from approved sources.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food equipment utensils, and food contact surfaces are properly washed, rinsed, and sanitized before every use.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Frozen food is thawed under refrigeration, cooked to proper temperature from frozen state, or in cold running water.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Thawed food is not refrozen.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Preparation is planned so ingredients are kept out of the temperature danger zone to the extent possible.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is tasted using the proper procedure.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Procedures are in place to prevent cross-contamination.	<input type="checkbox"/>	<input type="checkbox"/>	_____

- Food is handled with suitable utensils, such as single use gloves or tongs.   \_\_\_\_\_
- Food is prepared in small batches to limit the time it is in the temperature danger zone.   \_\_\_\_\_
- Clean reusable towels are used only for sanitizing equipment and surfaces and not for drying hands, utensils, or floor.   \_\_\_\_\_
- Food is cooked to the required safe internal temperature for the appropriate time. The temperature is tested with a calibrated food thermometer.   \_\_\_\_\_
- The internal temperature of food being cooked is monitored and documented.   \_\_\_\_\_

**HOT HOLDING**
**Yes No Corrective Action**

- Hot holding unit is clean.   \_\_\_\_\_
- Food is heated to the required safe internal temperature before placing in hot holding. Hot holding units are not used to reheat potentially hazardous foods.   \_\_\_\_\_
- Hot holding unit is pre-heated before hot food is placed in unit.   \_\_\_\_\_
- Temperature of hot food being held is at or above 135 °F.   \_\_\_\_\_
- Food is protected from contamination.   \_\_\_\_\_

**COLD HOLDING**
**Yes No Corrective Action**

- Refrigerators are kept clean and organized.   \_\_\_\_\_
- Temperature of cold food being held is at or below 41 °F.   \_\_\_\_\_
- Food is protected from contamination.   \_\_\_\_\_

**REFRIGERATOR, FREEZER, AND MILK COOLER**
**Yes No Corrective Action**

- Thermometers are available and accurate.   \_\_\_\_\_
- Temperature is appropriate for pieces of equipment.   \_\_\_\_\_
- Food is stored 6 inches off floor or in walk-in cooling equipment.   \_\_\_\_\_
- Refrigerator and freezer units are clean and neat.   \_\_\_\_\_
- Proper chilling procedures are used.   \_\_\_\_\_
- All food is properly wrapped, labeled, and dated.   \_\_\_\_\_
- The FIFO (First In, First Out) method of inventory management is used.   \_\_\_\_\_
- Ambient air temperature of all refrigerators and freezers is monitored and documented at the beginning and end of each shift.   \_\_\_\_\_

**FOOD STORAGE AND DRY STORAGE**

	Yes	No	Corrective Action
• Temperatures of dry storage area is between 50 °F and 70 °F or State public health department requirement.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• All food and paper supplies are stored 6 to 8 inches off the floor.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• All food is labeled with name and received date.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Open bags of food are stored in containers with tight fitting lids and labeled with common name.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• The FIFO (First In, First Out) method of inventory management is used.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• There are no bulging or leaking canned goods.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is protected from contamination.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• All food surfaces are clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Chemicals are clearly labeled and stored away from food and food-related supplies.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• There is a regular cleaning schedule for all food surfaces.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is stored in original container or a food grade container.	<input type="checkbox"/>	<input type="checkbox"/>	_____

**CLEANING AND SANITIZING**

	Yes	No	Corrective Action
• Three-compartment sink is properly set up for ware washing.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Dishmachine is working properly (such as gauges and chemicals are at recommended levels).	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Water is clean and free of grease and food particles.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Water temperatures are correct for wash and rinse.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• If heat sanitizing, the utensils are allowed to remain immersed in 171 °F water for 30 seconds.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• If using a chemical sanitizer, it is mixed correctly and a sanitizer strip is used to test chemical concentration.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Smallware and utensils are allowed to air dry.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Wiping cloths are stored in sanitizing solution while in use.	<input type="checkbox"/>	<input type="checkbox"/>	_____

**UTENSILS AND EQUIPMENT**

	Yes	No	Corrective Action
• All small equipment and utensils, including cutting boards and knives, are cleaned and sanitized between uses.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Small equipment and utensils are washed, sanitized, and air-dried.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Work surfaces and utensils are clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Work surfaces are cleaned and sanitized between uses.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Thermometers are cleaned and sanitized after each use.	<input type="checkbox"/>	<input type="checkbox"/>	_____

- Thermometers are calibrated on a routine basis.   \_\_\_\_\_
  - Can opener is clean.   \_\_\_\_\_
  - Drawers and racks are clean.   \_\_\_\_\_
  - Clean utensils are handled in a manner to prevent contamination of areas that will be in direct contact with food or a person's mouth.   \_\_\_\_\_
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**LARGE EQUIPMENT**
**Yes No Corrective Action**

- Food slicer is clean.   \_\_\_\_\_
  - Food slicer is broken down, cleaned, and sanitized before and after every use.   \_\_\_\_\_
  - Boxes, containers, and recyclables are removed from site.   \_\_\_\_\_
  - Loading dock and area around dumpsters are clean and odor-free.   \_\_\_\_\_
  - Exhaust hood and filters are clean.   \_\_\_\_\_
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**GARBAGE STORAGE AND DISPOSAL**
**Yes No Corrective Action**

- Kitchen garbage cans are clean and kept covered.   \_\_\_\_\_
  - Garbage cans are emptied as necessary.   \_\_\_\_\_
  - Boxes and containers are removed from site.   \_\_\_\_\_
  - Loading dock and area around dumpster are clean.   \_\_\_\_\_
  - Dumpsters are clean.   \_\_\_\_\_
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**PEST CONTROL**
**Yes No Corrective Action**

- Outside doors have screens, are well-sealed, and are equipped with a self-closing device.   \_\_\_\_\_
- No evidence of pests is present.   \_\_\_\_\_
- There is a regular schedule of pest control by a licensed pest control operator.   \_\_\_\_\_