

Health Inspection Checklist

Complete monthly checks of the following so when the restaurant Health Inspector surprises you, they won't be surprised by what they find.

- ☐ Cross-contamination
- ☐ Rodents
- ☐ Insects
- ☐ Line holding temperatures
- ☐ Freezer temperatures
- ☐ Cooler temperatures
- ☐ Cleanliness of ice bins
- ☐ Cleanliness of coolers
- ☐ Cleanliness of floors
- ☐ Cleanliness of equipment
- ☐ Employees must always wash their hands (signs posted at all sinks)
- ☐ Make sure soap and towels are stocked at all sinks
- ☐ Your employees should know your color coding system (have it posted as well)
- ☐ Dry bulk should be stored and labeled properly
- ☐ All food must be from a licensed source
- ☐ Foods must be cooked (and stored) to the proper temperature
- ☐ Raw foods are stored beneath cooked and ready to eat foods
- ☐ Frozen food is stored properly
- ☐ Frozen food is not thawed then refrozen again
- ☐ All sinks must have hot and cold water
- ☐ All drains are working properly and in good repair
- ☐ No cracked or chipped dishes and glasses
- ☐ Toxic materials are properly labeled and stored
- ☐ Sanitary buckets are around restaurant
- ☐ Make sure someone with proper certifications are always on staff
- ☐ Food is being thawed out properly
- ☐ Employees are eating, drinking and smoking in appropriate areas

Completed By _____ Date _____

Last Health Inspection Date _____

Grade _____

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