

Cantina Bar and Food Inspection Checklist

PERSONAL HYGIENE

- Hair nets are worn
- Fingernails are short and clean
- Gloves worn by food handlers during preparation of raw and cooked food
- Open sores, cuts, or bandages on hands are completely covered while handling food
- Adequate hand washing and drying facilities are available
- Catering staff demonstrate understanding regarding when to wash hands
- No smoking in kitchen or canteen
- Is Personal Hygiene training regularly provided (records available)

UTENSILS AND EQUIPMENT

- All small equipment and utensils, including cutting boards, are thoroughly cleaned between uses and sanitized where necessary
- Utensils are clean and dry
- Work surfaces are clean and sanitized
- Thermometers are available and calibrated
- Drawers and racks are clean
- Utensils are stored in a safe manner

CLEANING AND SANITIZING

- Routine cleaning schedule are in place for utensils, equipment and premises
- Deep cleaning schedule
- Sanitation chemicals used correctly
- Separate rags used for floors and work surface cleaning
- Cleaning equipment stored appropriately
- Dining area is clean and sanitized

GARBAGE DISPOSAL

- Garbage containers are washed and sanitized

Garbage storage area is protected from insect or rodent infestation

Skips emptied / removed from site at least 2x per week

PEST CONTROL

Screens are on open windows and doors and in good repair

A pest control program is in place

RECEIVING

Products are supplied by approved suppliers

Immediately upon receipt, incoming food and supplies are inspected

All food and supplies are promptly moved to proper storage areas

Temperature is checked and recorded of shipping chillers/freezers on arrival

Chillers/freezer content is checked for defrosting or spoiling/damage before unloading

All food is labeled with name and delivery/expiry date

Food is protected from contamination

STORAGE

Separation of food and chemicals

Air-conditioned storage

All food are stored off the floor

Unit is clean

COLD STORAGE

Foods are arranged to allow cool air flow

Food is heated to 75C° before placing in hot holding

Fridge/Bain Mari is clean

Temperature of food being held is 63C° or above, record is available

Temperature of cold food being held is 4C° or below, record is available

Food is protected from contamination

Transport

- Transport containers and carts are regularly cleaned and sanitized
- Proper temperatures are maintained during transport at 4C° or below for foods and above 63C° for hot foods, record available
- Transport vehicle is clean

HEALTH

- Food handlers' medical certificate up to date.
- Is Food Safety training regularly provided (records available)

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