

Health Inspection Checklist

Restaurant and beverage health inspection checklist. Free to download, save or copy.

Receiving

- Internal temperatures are sampled from all arriving shipments of uncooked meat, poultry and fish, and must register 41 degrees F or colder.
- Accurate thermometers are available for sampling internal temperatures of food shipments.
- Receiving area is clean and well lit (to discourage pests).

Dry Storage

- All inventory is labeled and dated.
- All containers are airtight and undamaged.
- Dated containers are arranged for rotation on a first in, first out (FIFO) basis.
- Dry foods are stored off the floor and away from walls.
- Chemical cleaners are stored away from food and labeled.
- There is no sign of pest presence in storage area (check beneath and behind racks).

Refrigerated Storage

- All inventory is labeled and dated. All potentially hazardous foods (meat, soup, tuna salad, etc.) more than seven days old have been thrown out.
- All raw meat, poultry and fish is stored separately or below fresh, ready-to-eat foods.
- Prepared foods are stored in shallow pans, uncovered (to accelerate cooling to safe cold-storage temperature).
- All food is stored in leak-proof containers, tightly covered with lids, plastic wrap or aluminum foil.

Preparation

- Every employee employs proper hand-washing technique: Scrubs hands for 20 seconds with soap and water, Uses paper towels, Turns off water with the paper towel
 - Food contact surfaces are in good repair, and are cleaned and sanitized regularly.
 - Measures to prevent cross-contamination are in place. For example, cutting boards of different colors are used for meats and vegetables; countertops and cutting boards are washed, rinsed and sanitized after each use.
 - Pre-prepared foods are reheated to 165 degrees F to kill any bacteria before serving.
 - Steam tables (if present) are kept at a minimum temperature of 140 degrees F and the temperatures of various foods on the line are checked regularly.
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- Personnel with infections or communicable diseases are restricted from food handling areas.
- All food preparation sinks, dishwashers and ice machines are equipped with indirect drains to prevent sewage backups.
- After washing, dishes and utensils are sanitized with chemicals (e.g., chlorine) or by separate rinse in very hot water (180 to 190 degrees F)

Restrooms & Waste Disposal

- Staff restrooms are equipped with cold and hot running water, the hot water is between 100 and 120 degrees F, and the sinks are stocked with soap and paper towels.
- Garbage does not pass through food preparation areas on its way to disposal.
- Garbage containers are covered and leak-proof.
- All outside garbage containers have tight-fitting lids.
- Garbage containers are cleaned and sanitized regularly, away from food preparation and storage areas.
- All employees follow proper hand-washing procedures after handling garbage.

The Final Step: Documentation

- Annual permit
- Hand-washing policy
- Information on food-safety training for staff
- Staff list (all must have up-to-date food-handler cards)
- Pest management documentation (including pest management company's license, service reports, pesticide usage logs and material safety data sheets)

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