

	Food Safety and Sanitation Checklist		
F-tags	Review	Yes	No
364	1. Is hot food that leaves the kitchen at a temperature above 140°F?		
	2. Is cold food that leaves the kitchen at a temperature below 41°F?		
370	1. Does the facility appear in sound condition, without filth or contamination?		
	2. Is food purchased from a reputable and approved source?		
	3. Do refrigerators have thermometers?		
	4. Are the refrigerator temperatures monitored and recorded?		
	5. Do freezers have thermometers?		
	6. Are the freezers temperatures monitored and recorded?		
	7. Has the manager scheduled deliveries at off-peak times?		
	8. Do refrigerators and freezers have adequate space?		
	9. Is food inspected before it is placed into storage?		
	10. Are potentially hazardous foods (PHFs) received at a temperature of 41°F or below?		
	11. Is frozen food received at a temperature of 0°F or below?		
	12. Is modified atmospheric packaging inspected for time/temperature abuse?		
	13. Does the facility identify food not stored in its original container by its proper name?		
371	1. Is a first in, first out (FIFO) storage system utilized?		
	2. Is the dry storage cool, 50°F-70°F?		
	3. Is the dry storage well lighted?		
	4. Are thermometers calibrated on a routine basis?		
	5. Are thermometers properly sanitized before using?		
	6. Are food temperatures in storage areas monitored and recorded?		
	7. Are all foods covered, labeled and dated?		
	8. Are all food stored off the floor?		
	9. Are the storage areas monitored for cleanliness?		
	10. Are the storage areas organized?		
	11. Are food and nonfood items stored separately		
	12. Are food bins clean and labeled, with no scoops inside?		
	13. Are PHFs handled in a sanitary manner?		
	14. Is hot food held at or above 140°F?		
	15. Is cold food held at or below 41°F?		
	16. Does the facility thaw foods properly?		
	17. Are the refrigerators clean inside and out?		
	18. Are the freezers clean inside and out?		
	19. Are leftovers handled properly?		
	20. Is food transported in a safe manner?		
	21. Is food at least 6" off the floor?		
	22. Is food at least 18" from the ceiling?		
	23. Are raw animal foods separated from raw or ready-to-eat foods?		

	24. Are utensils, surfaces, and equipment cleaned and sanitized after each use?		
	25. Does the staff work to prevent cross contamination?		
	26. Are scoops or tongs used when serving ice? Are these stored outside the ice maker?		
371	1. Do employees thoroughly wash their hands and exposed arms before starting work and as often as necessary?		
	2. Is the work area clean and organized?		
	3. Are hand-washing sinks designated?		
	4. Are employees eating only in designated areas?		
371	1. Are food contact surfaces smooth, easily cleaned, and free of breaks, seams, cracks, chips, and pits?		
	2. Is the toaster clean?		
	3. Is the slicer clean?		
	4. Is the mixer clean?		
	5. Is the can opener clean?		
	6. Is the coffee machine clean?		
	7. Is the range/oven clean?		
	8. Is the hood professionally cleaned on a routine basis?		
	9. Is a cutting board used?		
	10. Are the carts clean? Are the wheels clean?		
	11. Is the steam table clean?		
	12. Is the microwave clean?		
	13. Is the fryer clean?		
	14. Are hoods and vents used?		
	15. Is the 3-sink area utilized correctly (including checking sanitizer)?		
	16. Is the dishwashing area clean?		
	17. Are dish-machine temperatures adequate?		
	18. Is the pot-and-pan area clean?		
	19. If a low-temperature machine is used, is the chemical adequate and recorded?		
	20. Are cleaning cloths stored in sanitizing solution between uses (check pH)?		
	21. Are food-prep equipment, utensils, and dishes effectively sanitized and cleaned and stored properly?		
	22. Are dishes free of stains and dirt?		
	23. Are dishes air dried and stored dried?		
	24. Are potable and no-potable water systems connected in accordance with state/local laws?		
372	1. Are garbage containers covered unless in use?		
	2. Are mops stored properly?		
469	1. Is the facility free of evidence of insects or pests?		
	2. Are outside openings protected against pests?		
	3. Are floors, walls, and ceilings clean and in good repair?		

Comments:

_____ out of 74

Threshold: _____% **Expected threshold:** _____%

Facility: _____

Completed by: _____ **Date:** _____

Review Date 6/08

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