

RESTAURANT HEALTH INSPECTION CHECKLIST

Store food properly

- ☐ Store food 6 inches above floor
- ☐ Label unmarked containers
- ☐ Rotate inventory using FIFO method
- ☐ Sweep storage areas and clean at least once a week

Maintain safe storage temperatures

- ☐ Ensure equipment is in top working condition
- ☐ Mount thermometers so as to be easily seen
- ☐ Clean interiors and exteriors regularly

Carefully manage chemical products

- ☐ Stored safely away from food storage and prep
- ☐ Buckets, brooms, mops and cleaning gear in closed area
- ☐ Chemicals and equipment in kitchen after food put away

Provide separate hand washing sinks

- ☐ Designate at least one sink for employee hand washing
- ☐ Stock all hand sinks with soap dispensers & paper towels

Make cleaning routine (daily, weekly, monthly)

- ☐ Develop three tiered schedule: daily, weekly, monthly
- ☐ Post cleaning checklist next to health inspection checklist

Follow safe food handling practices

- ☐ Insist employees practice safe food handling at all times
- ☐ Emphasize cleanliness, dangers of cross-contamination, and monitoring of temperatures
- ☐ Work with produce supplies that adhere to strict practices

Watch for unexpected contamination

- ☐ Watch for sources of contamination
- ☐ Check plumbing in refrigerated equipment for leaks
- ☐ Regularly maintain cooking equipment
- ☐ Keep exterior doors tightly screened

Be careful with trash disposal

- ☐ Empty garbage and recycling bins before they're too full
- ☐ Wash garbage and recycling bins at least once a week

Discourage pest infestations

- ☐ Clean areas around loading docks and dumpsters
- ☐ Make sure all doors close tightly
- ☐ Install air curtains on back of house exterior doors
- ☐ Arrange for professional pest control

Keep plumbing in top shape

- ☐ Address plumbing repairs right away

Regularly refresh staff training

- ☐ Schedule regular staff meetings to review checklists
- ☐ Ask for employee input and incorporate staff ideas
- ☐ One member each shift certified as Food Service Sanitation Manager

Perform your own health inspections

- ☐ Unannounced self-inspections
- ☐ Designate different employee or manager as in-house inspector each month
- ☐ Schedule self-inspection during a regular service