

# 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