

Food Safety Inspection

Date:

Area	Response
Personnel	
Employees with illnesses excluded or restricted.	Y N NA
Cuts/burns on hands, wrists or arms covered.	Y N NA
Food handlers are using single-use gloves or utensils when handling ready to eat foods.	Y N NA
Employee clothing is clean. Employees are not using aprons/ towels to wipe hands.	Y N
Jewelry worn by kitchen employees limited to a plain ring. No watches, bracelets.	Y N NA
Designated areas for drinking, eating and tobacco use.	Y N NA
Hand Washing	
Food handlers are washing their hands when needed (in the restroom, upon entering kitchen, before putting on gloves, when changing tasks, after handling raw meats/poultry/fish and handling trash, etc).	Y N
Hand sinks accessible/unobstructed.	Y N
Hand sinks stocked with soap and dispensed hand towels	Y N
Hand sink plumbing in good repair, hot and cold water provided.	Y N
Refrigeration	
Equipment plugged in and turned on.	Y N
Refrigerators holding <41°F, temperature log completed.	Y N
Conspicuous thermometers provided in units.	Y N
Hot Holding	
Equipment plugged in and turned on.	Y N NA
Equipment holding >135°F, temperature log completed.	Y N
Conspicuous thermometers provided in units.	Y N
Food Temperature Management	
Food probe thermometers provided.	Y N
Food probe thermometers calibrated +/- 2°F at 32°F, calibration log completed.	Y N
Food temperature logs completed.	Y N
Correct process utilized for cooling hot foods. Cooling logs completed.	Y N NA
Rapidly reheat foods to >165°F prior to hot holding. Reheating logs completed.	Y N NA
Final cook temperatures are being taken by staff: • Chicken 165°F, Burgers 155°F, Fish 145°F.	Y N NA
Frozen foods properly thawed: • In refrigerator. • Packaging removed and under cold running water. • Vacuum packaging of fish opened or removed.	Y N NA

Area	Response
Food Protection	
Raw meats, chicken, fish, eggs stored below or away from produce, prepared foods and ready to eat foods.	Y N NA
Raw meats, chicken, fish, eggs stored by cooking temperatures.	Y N NA
Food stored off floor and covered.	Y N
Sanitation	
Food prep sink, ware washing sink, dish machine plumbing in good repair, hot and cold water provided.	Y N
Food prep sink, ware washing sink, dish machine clean.	Y N
3-Compartment sink set up: pre-scrape, wash, rinse, sanitize, air dry—sanitizer logs completed. • Chlorine sanitizer 50-200 ppm • Quaternary ammonia sanitizer 150-400 ppm	Y N
Dish machine—sanitizer logs completed. • Heat sanitizing: >150°F wash cycle, >180°F final rinse. • Chemical sanitizing: >120°F wash cycle, 50-200 ppm chlorine final rinse.	Y N NA
In-use cutting boards, knives, utensils and equipment washed and sanitized every four hours.	Y N
Wiping cloth bucket sanitizer--logs completed. • Chlorine sanitizer 50-200 ppm. • Quaternary ammonia sanitizer 150-400 ppm.	Y N
General Sanitation	
Spray bottles and containers containing cleaners and sanitizers labeled.	Y N
Spray bottles and other chemicals store below and away from food, dishes, utensils and equipment.	Y N
Restroom hand sinks supplied with hot and cold water, hand soap and dispensed hand towels.	Y N
Doors to outside closed and tight fitting.	Y N
No evidence of flies, rodents or other pests.	Y N
Morning check found kitchen equipment, counters, floors clean. Dishes done.	Y N

Corrective Actions: