

Food Safety Checklist

Hand Washing and Hygienic Practices	Yes/No	Corrective Action(s)
Gloves or utensils are used when handling ready to eat foods.		
Hand sinks are accessible/unobstructed and stocked with soap and dispensed hand towels.		
Food handlers are washing their hands when needed.		
Food Temperature Management	Yes/No	Corrective Action(s)
Cold held foods and refrigerators are holding 41 F or less.		
Hot held foods and equipment are holding 135 F or greater.		
Effective cooling methods are used to rapidly cool foods. Foods are cooled from 135F to 70F in 2 hours then below 41F in 4 more hours.		
Foods are reheated rapidly to >165F before being hot held.		
Food Protection	Yes/No	Corrective Action(s)
Raw meats, chicken, fish, eggs are stored by cooking temperature and below or away from produce, prepared foods and ready to eat foods.		
Refrigerated (TCS), ready-to-eat foods are date marked. Foods with date markings exceeding 7 days have been discarded.		
Sanitation	Yes/No	Corrective Action(s)
Dish Machine, 3-Compartment sink and sanitizer buckets/spray bottles have appropriate concentrations. Chlorine sanitizer: 50-200 ppm, Quaternary ammonia 150-400 ppm.		

Initials: _____

Date: _____