Health Inspection Checklist

Complete monthly checks of the following so when the restaurant Health Inspector surprises you, they won't be surprised by what they find.

- ◯ Cross-contamination
- ◯ Rodents
- ◯ Insects
- ◯ Line holding temperatures
- ◯ Freezer temperatures
- ◯ Cooler temperatures
- ◯ Cleanliness of ice bins
- ◯ Cleanliness of coolers
- ◯ Cleanliness of floors
- ◯ Cleanliness of equipment
- ◯ Employees must always wash their hands (signs posted at all sinks)
- ◯ Make sure soap and towels are stocked at all sinks
- ◯ Your employees should know your color coding system (have it posted as well)
- ◯ Dry bulk should be stored and labeled properly
- ◯ All food must be from a licensed source
- ◯ Foods must be cooked (and stored) to the proper temperature
- ◯ Raw foods are stored beneath cooked and ready to eat foods
- ◯ Frozen food is stored properly
- ◯ Frozen food is not thawed then refrozen again
- ◯ All sinks must have hot and cold water
- ◯ All drains are working properly and in good repair
- ◯ No cracked or chipped dishes and glasses
- ◯ Toxic materials are properly labeled and stored
- ◯ Sanitary buckets are around restaurant
- ◯ Make sure someone with proper certifications are always on staff
- ◯ Food is being thawed out properly
- ◯ Employees are eating, drinking and smoking in appropriate areas

Completed By_____**Date**_____

Last Health Inspection Date_____Grade_____

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