

# 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 \_\_\_\_\_ **Make and Share Free Checklists**  
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