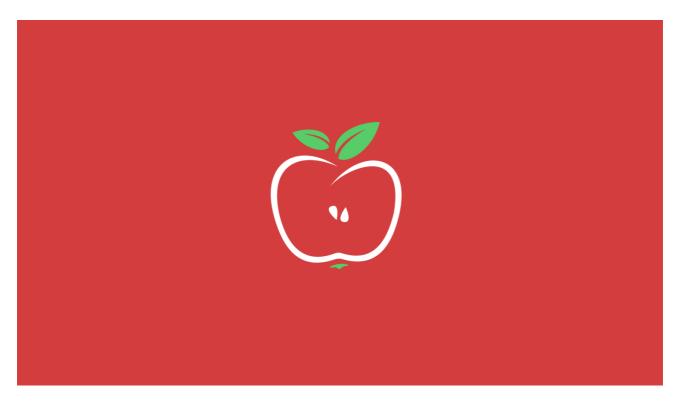
A Free Sample Health Inspection Checklist for Restaurants

A free checklist to review before the health inspectors come by your restaurant. Download or copy this free PDF.



Check food temperature control (use your local health regulation requirements) Avoid the Danger Zone. Keep cold food COLD (below 4°C/40°F) and hot food HOT (above 60°C/140°F) and keep frozen below -18°C/0°F. Check refrigerators and freezers to ensure they have indicating thermometers and in compliance with temperature requirements. Cook all hazardous food such as meat to a safe internal temperature, use a probe thermometer. Check food storage to ensure food protected from contamination Store cooked and ready-to-eat food items on shelves above raw food. Cover food with lids or wrap and use utensils to reduce direct hand contact with prepared food. Use clean safe water for making drinks, ice and preparing food. Label chemicals and pesticides and store them away from food and the food preparation area. Keep all food items off the floor and store on shelves, racks or pallets.

Check to ensure good personal hygiene is required from all employee

All food handlers must wash hands thoroughly before and after handling food.

basins only for hand washing and not for other purposes such as food preparation or dishwashing.
Wear clean outer garments and hair constraints
Check food contact surfaces/equipment to ensure good maintenance/sanitation
Clean and sanitize with soap and water followed by a solution of approved sanitizer.
Keep all food contact surfaces clean and in good condition.
Discard cracked utensils such as cutting boards or deeply grooved food contact surfaces.
Wash all utensils, dishes and equipment either by hand, using the two or three sink method (wash-rinse-sanitize) or in a mechanical dishwasher as required.
Empty and clean ice bin regularly. Twice a year, ice machine (inner-workings) must be professionally sanitized. (Note: A service like Easy Ice subscription provides your restaurant with an ice machine and includes professional deep-cleanings 2x year)
Check non-food contact surfaces/equipment to ensure good maintenance/sanitation
Keep floors, walls and ceilings clean and in good repair and to ensure all surfaces are smooth, non-absorbent and easy to clean.
Ensure the mechanical dishwasher and other equipment in good working condition.
Check all public and staff washrooms to ensure good maintenance/sanitation
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	d service staff knowledge on food safety
C	Check to ensure food service staff have received food handler training & certified through a Food Safety Certification Course (like ServSafe) as per local health department's requirement. Re-fresh food handlers regularly with the knowledge of afe food handling practices