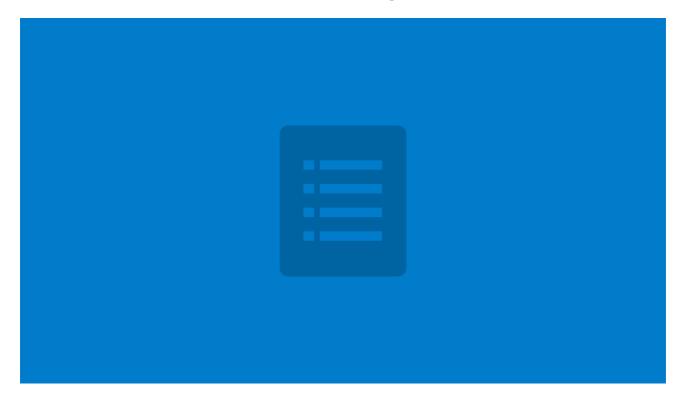
# **Cantina Bar and Food Inspection Checklist**



#### PERSONAL HYGIENE

- Hair nets are worn
- Gloves worn by food handlers during preparation of raw and cooked food
- Open sores, cuts, or bandages on hands are completely covered while handling food
- Adequate hand washing and drying facilities are available
- Catering staff demonstrate understanding regarding when to wash hands
- No smoking in kitchen or canteen
- Is Personal Hygiene training regularly provided (records available )

#### UTENSILS AND EQUIPMENT

- All small equipment and utensils, including cutting boards, are thoroughly cleaned between uses and sanitized where necessary
- Utensils are clean and dry
- Work surfaces are clean and sanitized
- Thermometers are available and calibrated
- Drawers and racks are clean
  - Utensisl are stored in a safe manner

# **CLEANING AND SANITIZING**

Routine cleaning schedule are in place for utensisl, equipment and premises

- Deep cleaning schedule
- Sanitation chemicals used correctly
- Separate rags used for floors and work surface cleaning
- Cleaning equipment stored appropriately
- Dining area is clean and sanitized

#### **GARBAGE DISPOSAL**

- Garbage containers are washed and sanitized
- Garbage storage area is protected from insect or rodent infestation
- Skips emptied / removed from site at least 2x per week

# **PEST CONTROL**

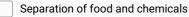
Screens are on open windows and doors and in good repair

A pest control program is in place

#### RECEIVING

- Products are supplied by approved suppliers
- Immediately upon receipt, incoming food and supplies are inspected
- All food and supplies are promptly moved to proper atorage areas
- Temperature is checked and recorded of shipping chillers/freezers on arrival
- Chillers/freezer content is checked for defrosting or spoiling/damage before unloading
- All food is labeled with name and delivery/expiry date
- Food is protected from contamination

# STORAGE



- Air-conditioned storage
- All food are stored off the floor
- Unit is clean

# **COLD STORAGE**

Foods are arranged to allow cool air flow

- Food is heated to 75C° before placing in hot holding
- Fridge/Bain Mari is clean
- Temperature of food being held is 63C° or above, record is available
- Temperature of cold food being held is 4C° or below, record is available

Food is protected from contamination

# Transport

Transport containers and carts are regularly cleaned and sanitized

Proper temperatures are maintained during transport at 4C° or below for foods and above 63C° for hot foods, record available

Transport vehicle is clean

# HEALTH

Food handlers' medical certificate up to date.

Is Food Safety training regularly provided (records available)

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