

Cantina Bar and Food Inspection Checklist



PERSONAL HYGIENE

- ☐ Hair nets are worn
- ☐ Fingernails are short and clean
- ☐ 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
- ☐ Utensils are stored in a safe manner

CLEANING AND SANITIZING

- ☐ Routine cleaning schedule are in place for utensils, 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 storage 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

- ☐ Separation of food and chemicals
- ☐ 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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