

Food Establishment Self-Inspection Checklist

Food Establishment Self-Inspection Checklist												
	1st shift			2nd shift			3rd shift			Comments/ Corrections		
	Yes	No	N/A	Yes	No	N/A	Yes	No	N/A			
EMPLOYEE HEALTH AND HYGIENE												
Employees showing no sign of illness												
Employees practicing appropriate personal hygiene (clean uniforms, no open cuts or wounds, hair restraints worn, fingernails maintained, no jewelry)												
No eating, drinking, or tobacco in prep areas												
HANDWAHING/GLOVE USE												
Hand washing sinks accessible												
Hot & cold water, soap & paper towels at sink												
Hands washed properly, frequently at appropriate times.												
Employees using and changing gloves appropriately, no bare hand contact with ready to eat foods.												
TIME TEMPERATURE MONITORING												
Cold food held at 41° F or below												
Food reheated to 165												
Hot food held at 135° F or above												
Cooking temperatures taken/appropriate												
Food cooled from 135-70 in 2 hrs and 135-41 in 6 hours or less												
Food received at 41° F or below												
PREVENTION OF ADULTERATION & CONTAMINATION												
Raw animal foods are stored to prevent cross contamination of ready to eat food.												
Major food allergens separate from other foods.												
All chemicals properly stored and labeled												
All food and food supplies stored off floor												
CLEANING & SANITIZING												
Food contact surfaces of equipment & utensils												
Sanitizer at correct concentration												
Dishwashing equipment functioning properly												
Utensils and equipment in good repair												
Utensils stored properly												
No evidence of pests/animals in facility												
Floors, walls, ceiling clean												
Nonfood contact surfaces of equipment clean												
										Signature: _____ Date: _____		

