

# Daily Food Safety Self-Inspection

Date: \_\_\_\_\_ Time: \_\_\_\_\_ Initials: \_\_\_\_\_

Personnel	Response	Corrective Action
Employees with illnesses, cuts, and infections are restricted from handling food & utensils	Y N	
Employees are using designated areas for eating, using tobacco, and storing drinks	Y N	
Food handlers are washing their hands when needed (when change tasks; after handling raw meats/garbage; after returning to the kitchen; before putting on single-use gloves)	Y N	
All handsinks are clear/accessible and stocked with soap & paper towels	Y N	
Food handlers are using single-use gloves or utensils when handling ready-to-eat foods (no bare-hand contact)	Y N	
Employee clothing is clean and employees are not using cloth towels to wipe hands or utensils	Y N	
<b>Food Temperature/Equipment</b>		
Accurate thermometers are visible in hot and cold hold food units	Y N	
Cold hold equipment maintains temperatures of 41°F or below	Y N	
Raw meats/chicken/fish/eggs are stored below other foods	Y N	
Thermometers are calibrated	Degree:	
Employees are using food probe thermometers as needed	Y N	
Food temperature and/or cooling logs are being used and kept current	Y N	
Final cook temperatures are being checked by staff	Y N	
Potentially hazardous cold foods are held at 41°F or below	Y N	
Potentially hazardous hot foods are held at 135°F or above	Y N	
Potentially hazardous foods are reheated rapidly to 165°F within 2 hours	Y N	
Potentially hazardous foods are being cooled using approved rapid cooling methods	Y N	
Potentially hazardous foods are properly thawed	Y N	
<b>Sanitation/Other</b>		
3-compartment warewash sink set-up is: Scrape→Wash→Rinse→Sanitize→Air Dry	Y N	
Wiping cloth sanitizer concentration is within correct range	Conc:	
Warewash machine or 3 compartment sanitizer concentration and/or temperature	Temp: Conc:	
Warewash and food prep sinks are cleaned and sanitized before and after use	Y N	
Cutting boards and other in-use equipment is washed, rinsed, and sanitized every four hours and when tasks change	Y N	
Toxic chemicals are labeled and stored separately from food & utensils	Y N	
There is <b>NO</b> evidence of pests (e.g. mice/cockroaches/flies)	Y N	
Plumbing is in good working order (hot and cold water under pressure, backflow protection)	Y N	
Restrooms are stocked with toilet paper, soap, paper towels	Y N	

