

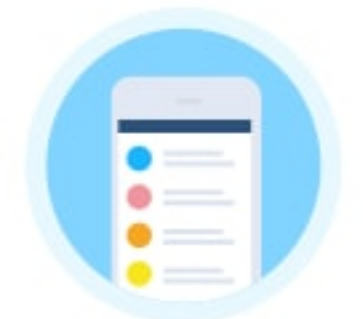
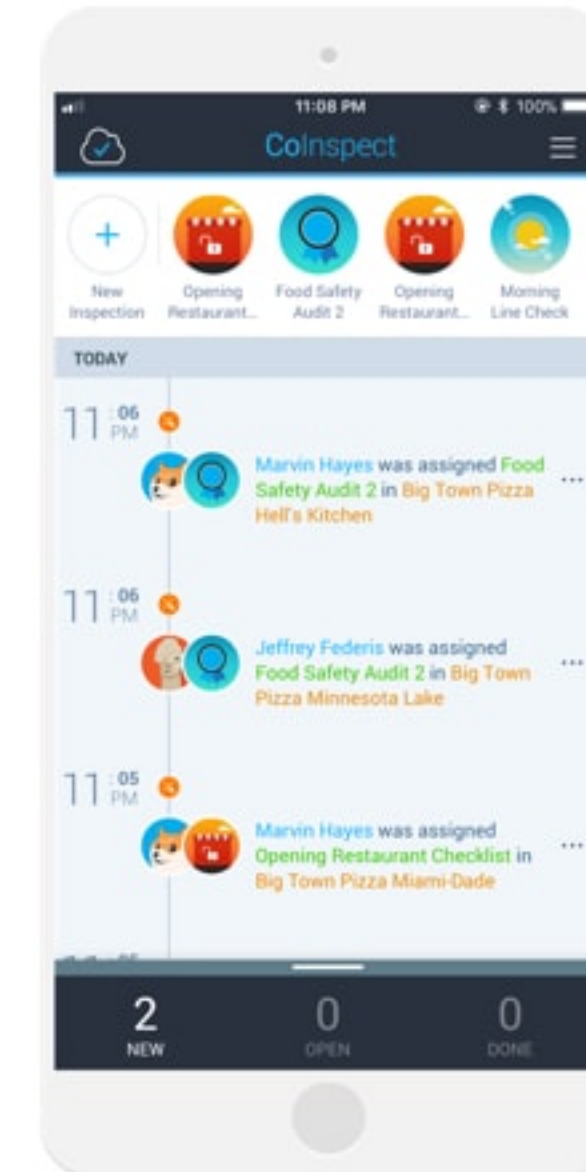
Restaurant Closing Line Check



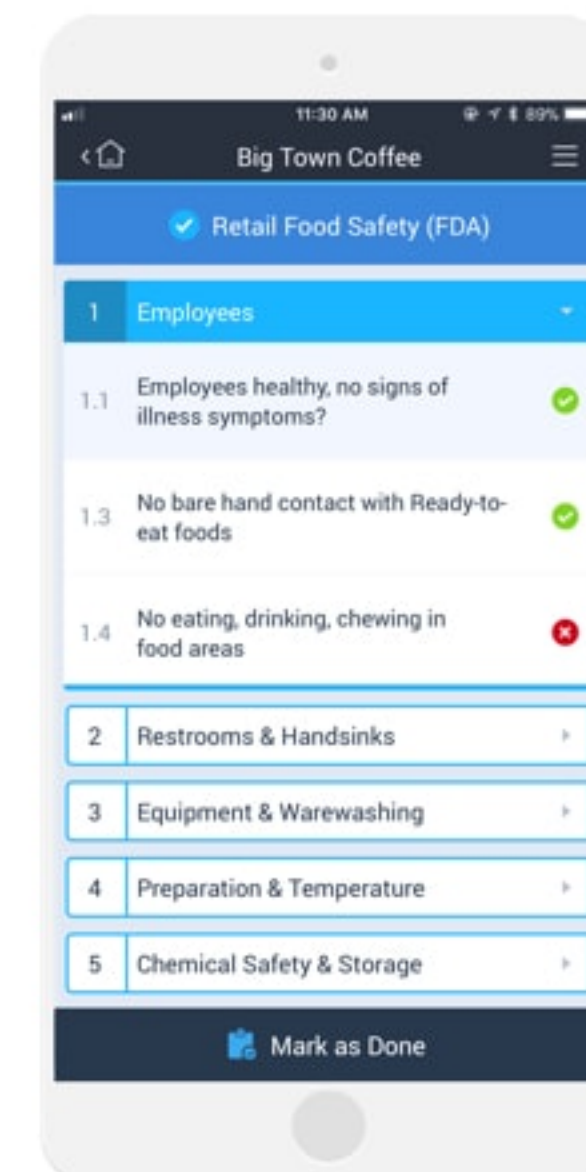
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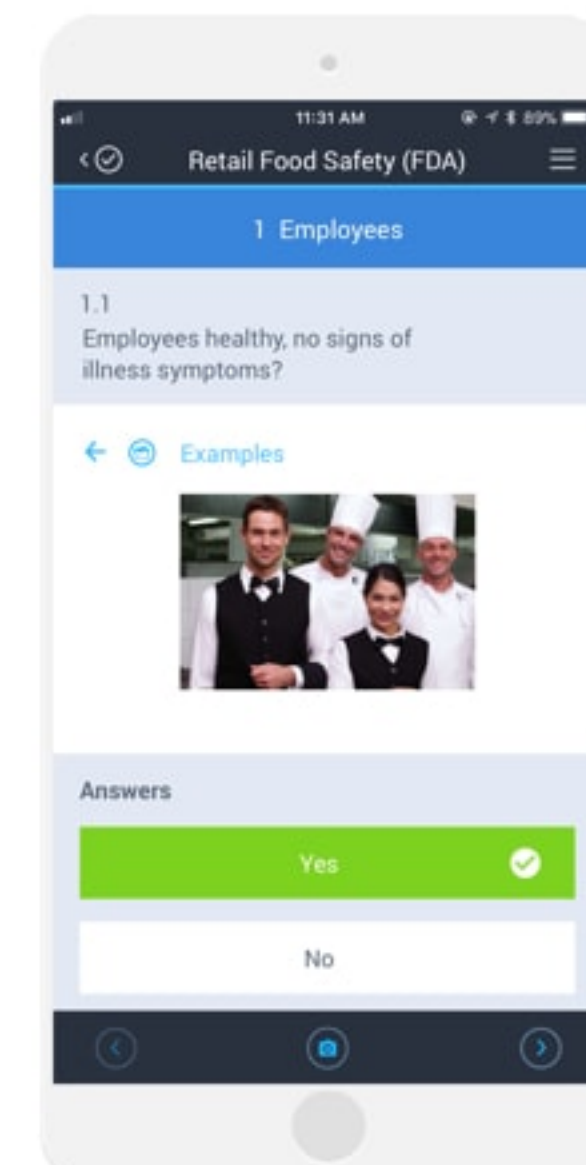
Questions	Description	Notes
1. Equipment		
1.1 ☐ WALK IN FREEZER: Temperature between -10F to +10F	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
1.2 ☐ SERVICE AREA: Ice clean, free of debris, ice scoop in use and stored correctly; items not stored in ice	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
1.3 ☐ SERVICE AREA: Soda tower clean and sanitized	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
1.4 ☐ ICE MACHINES: Ice scoop stored correctly with holder cleaned, sanitized	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
1.5 ☐ ICE MACHINES: No glasses or cups used to scoop ice	If non-compliant, please describe the root cause and any corrective actions taken.	
1.6 ☐ GENERAL: Storeroom clean and organized, no product on floor (6" clearance)	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
1.7 ☐ GENERAL: Chemicals and cleaners stored in a restricted area away from food and beverage products	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	



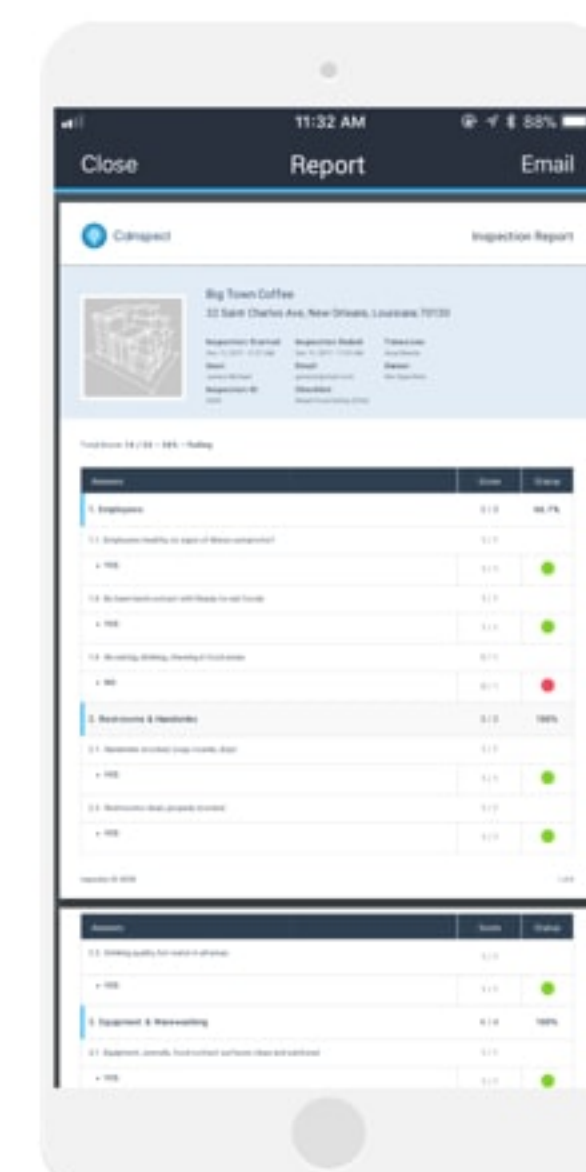
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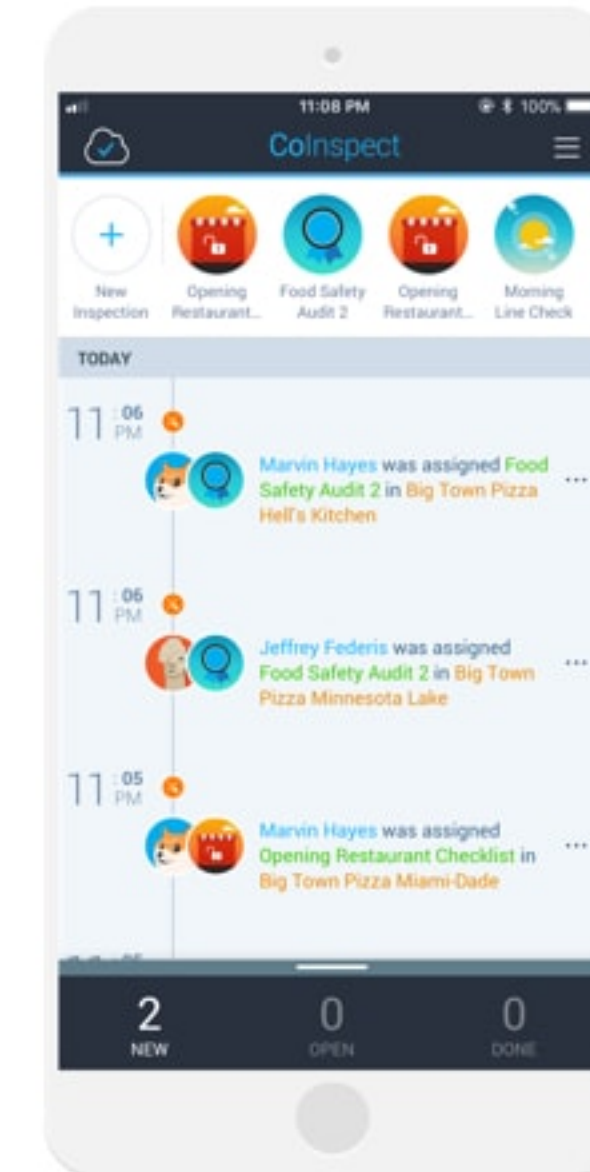
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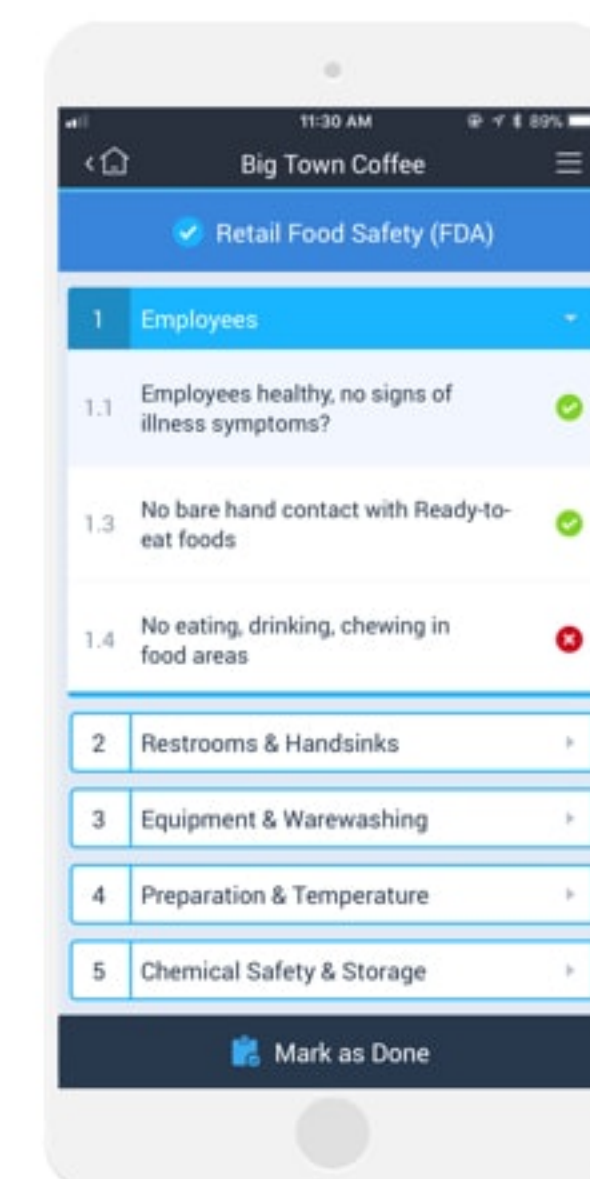
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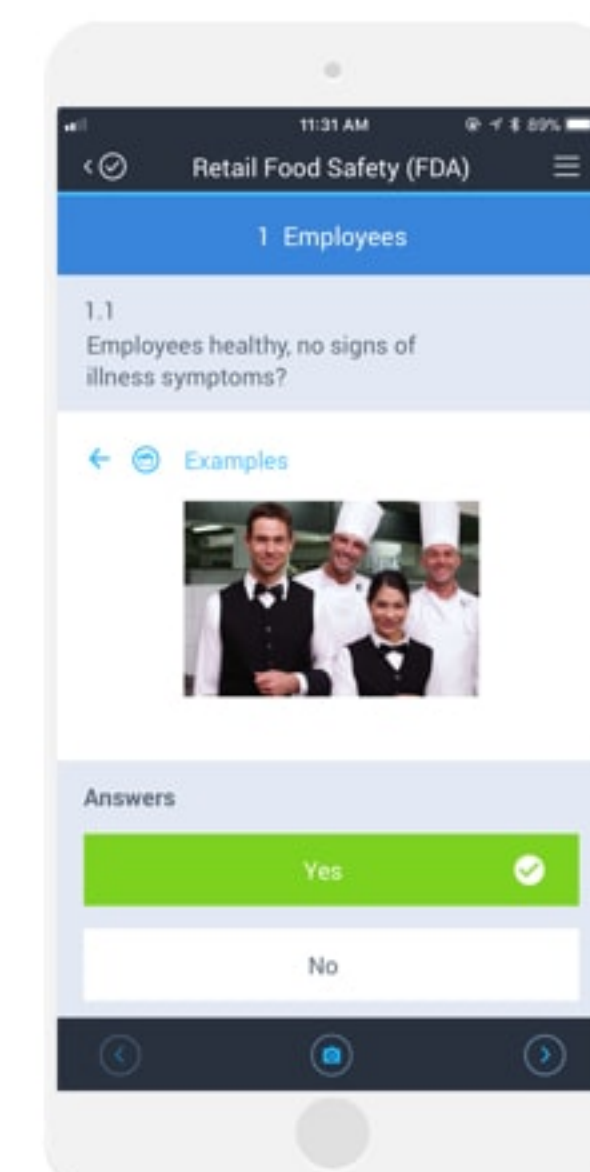
Questions	Description	Notes
☐ 1.8 GENERAL: Any pest activity observed.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
☐ 1.9 TOOLS & EQUIPMENT: Separate color coordinated tongs used for raw proteins and metal tongs for cooked products available and used properly.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
☐ 1.10 TOOLS & EQUIPMENT: Knives cleaned, sanitized and stored on a magnetic rack or similar device (Knives wedged between tables or equipment is a violation).	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
☐ 1.11 HANDWASHING AREAS: Hand washing sinks accessible and not obstructed.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
☐ 1.12 HANDWASHING AREAS: Sink is clean and free of debris.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
☐ 1.13 DISHWASHER: Minimum wash temperature at 120F to 145F.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
☐ 1.14 DISHWASHER: Washed and stacked dishes free of food particles.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	



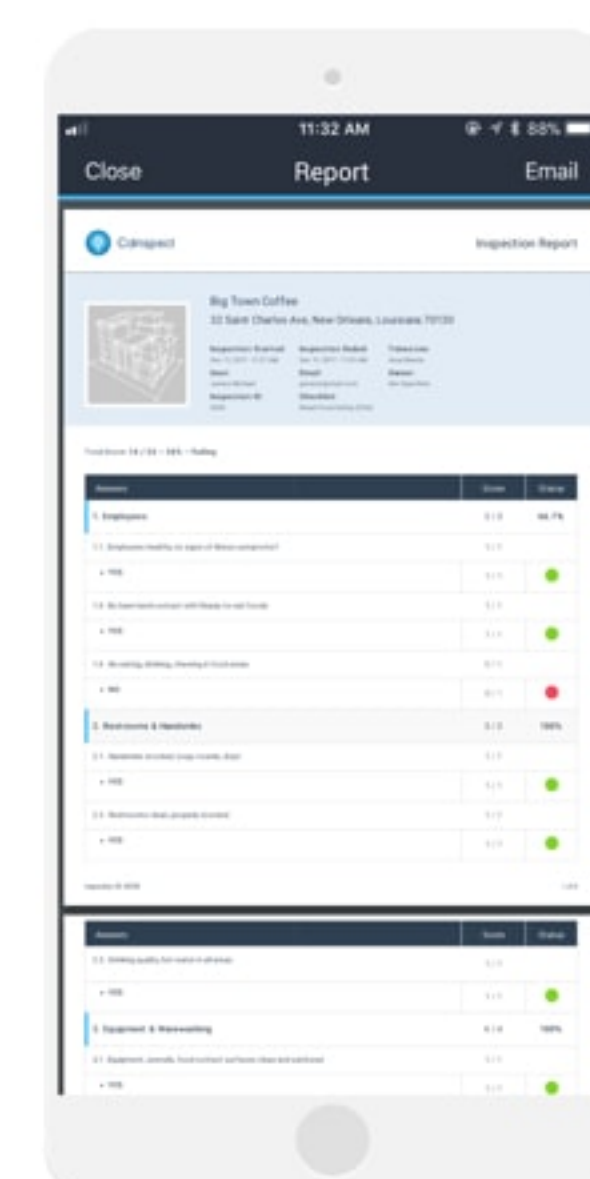
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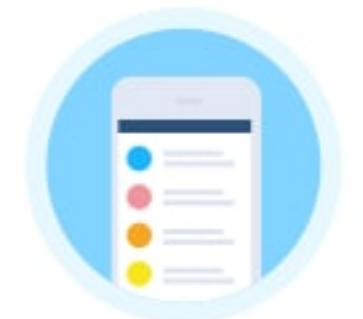
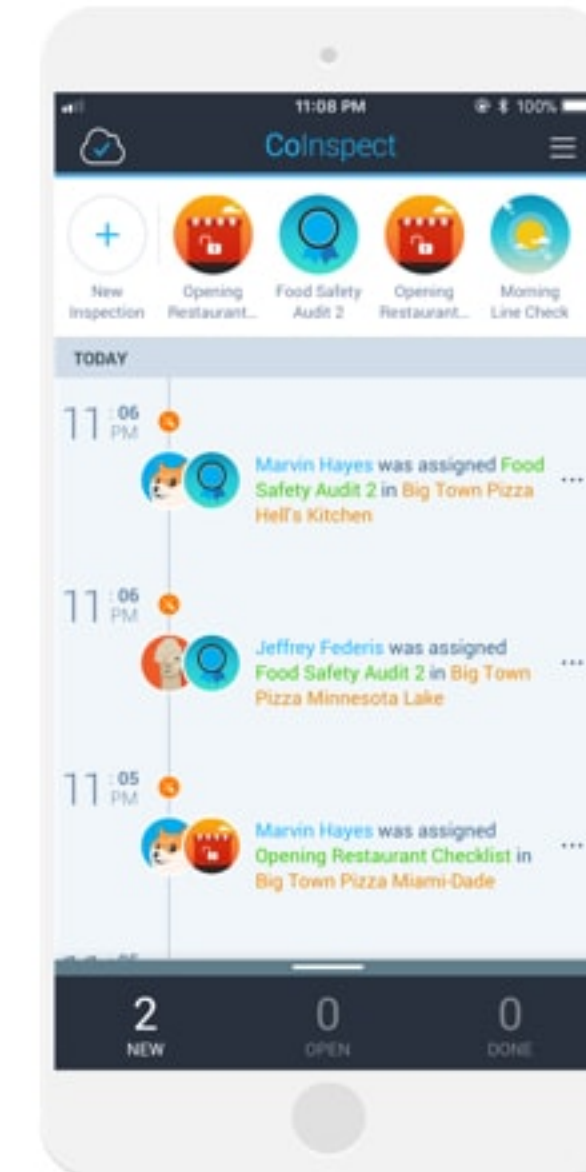
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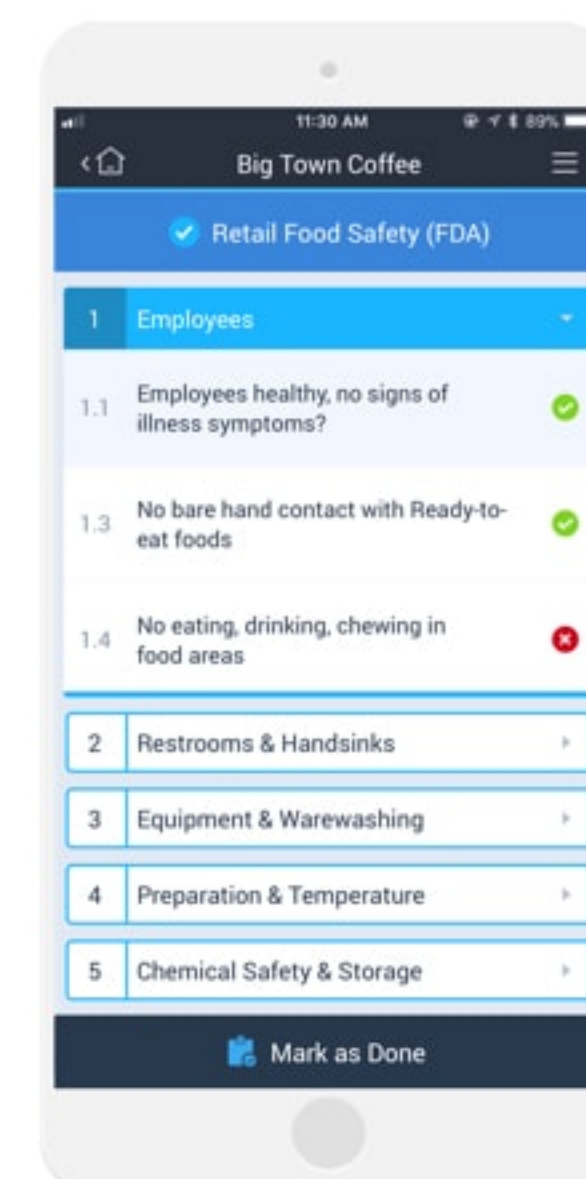
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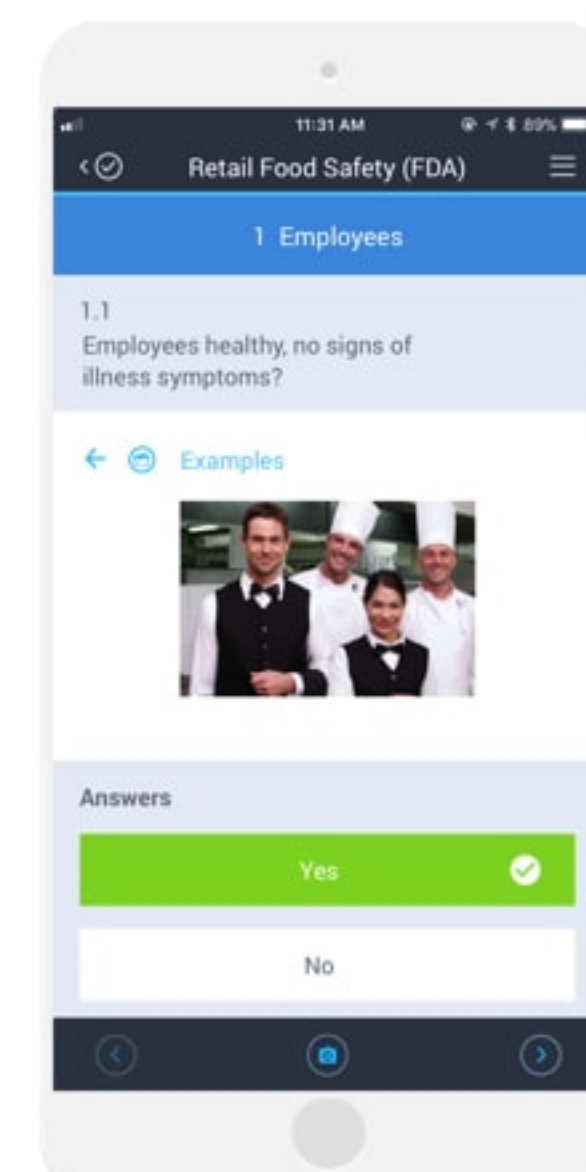
Questions	Description	Notes
2. Team Members		
2.1 ☐ Team Members are well and do not appear sick or ill before handling food and have had no symptoms for 48 hours.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
2.2 ☐ Proper hand washing by all Team Members.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
2.3 ☐ Gloves are available for all Team Members.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
2.4 ☐ Proper glove usage by Team Members.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
2.5 ☐ All Team Members in kitchen wearing hair restraints.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
2.6 ☐ Team Members in clean, proper uniforms at beginning of shift.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	



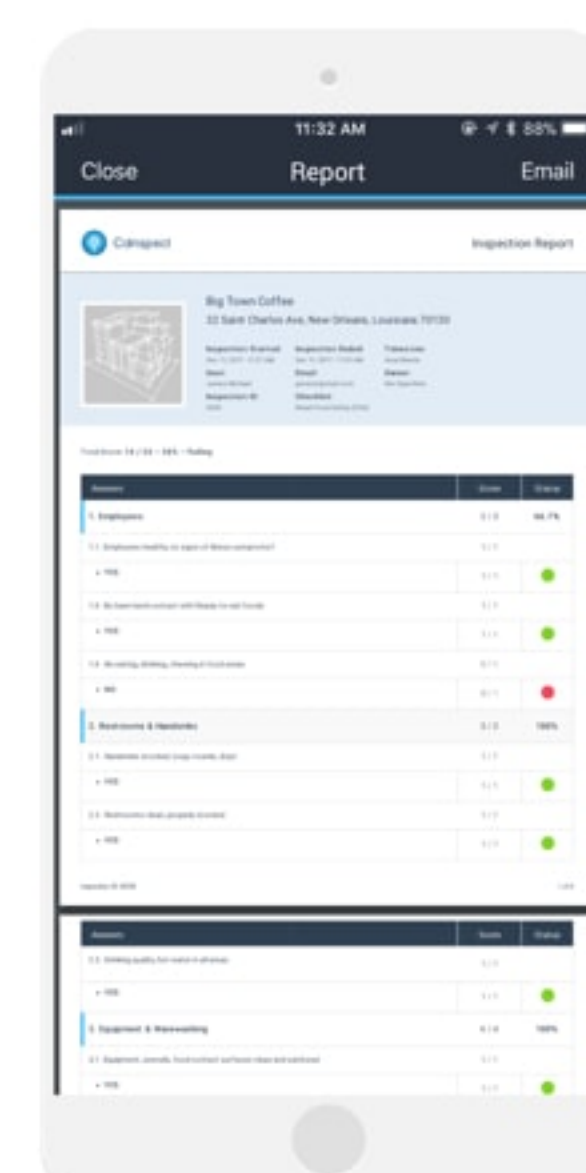
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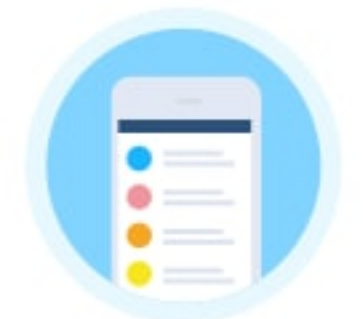
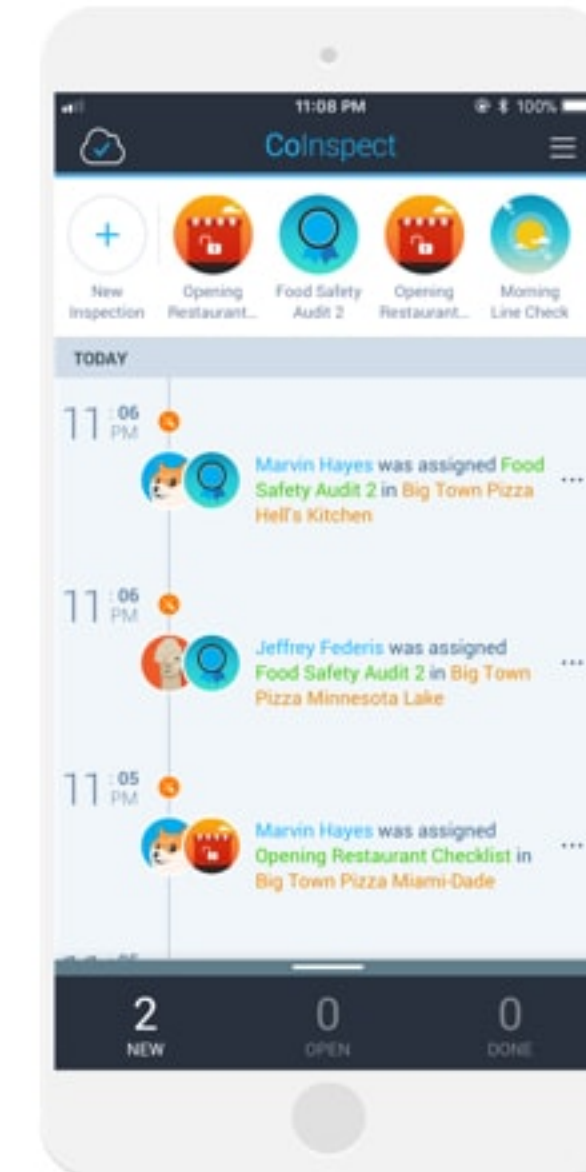
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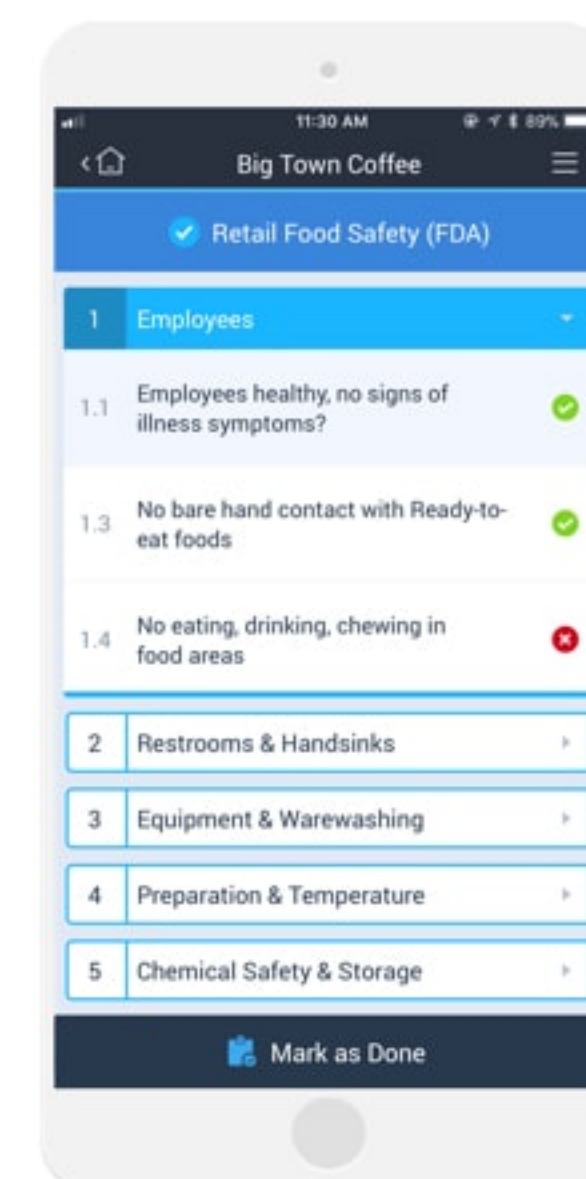
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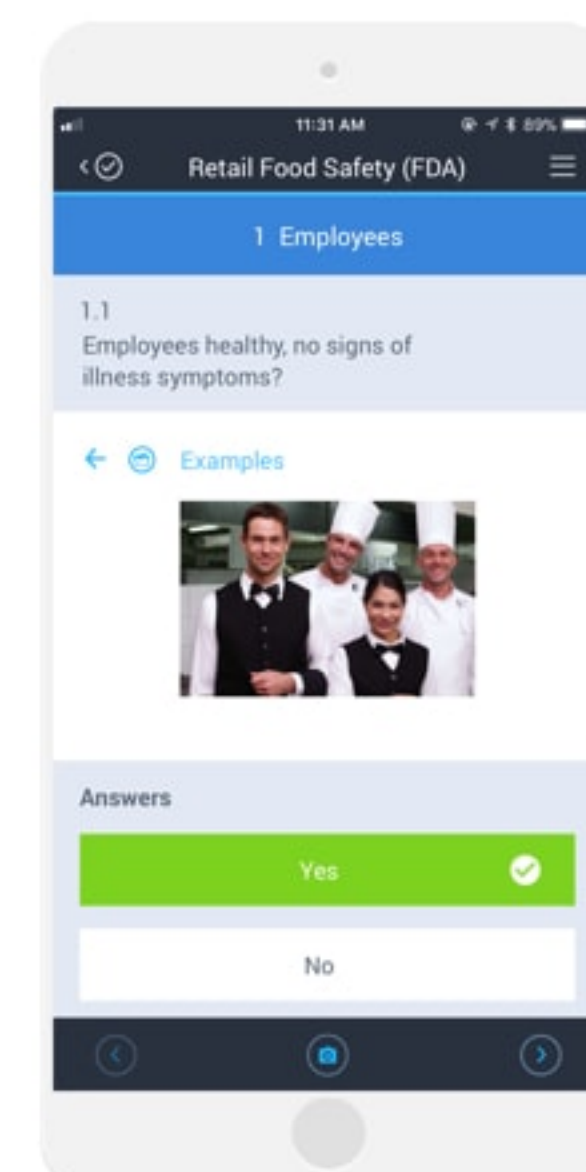
Questions	Description	Notes
3. Food Prep Station		
☐ 3.1 GRILL: Line Reach-in 3 at 33F to 41F	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
☐ 3.2 GRILL: Cold Rail at 33F to 41F	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
☐ 3.3 GRILL: Temperature at 525F +/- 25F	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
☐ 3.4 GRILL: Broiler Temperature at 575F +/- 25F	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
☐ 3.5 GRILL: Cleaned and seasoned grill	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
☐ 3.6 Visual and/or Taste: BACON COOKED	Light brown, slightly crisp, not burnt.	
☐ 3.7 Visual and/or Taste: BURGERS	Fresh, red; never frozen.	
☐ 3.8 Visual and/or Taste: CHEESE	Pale Yellow in color.	



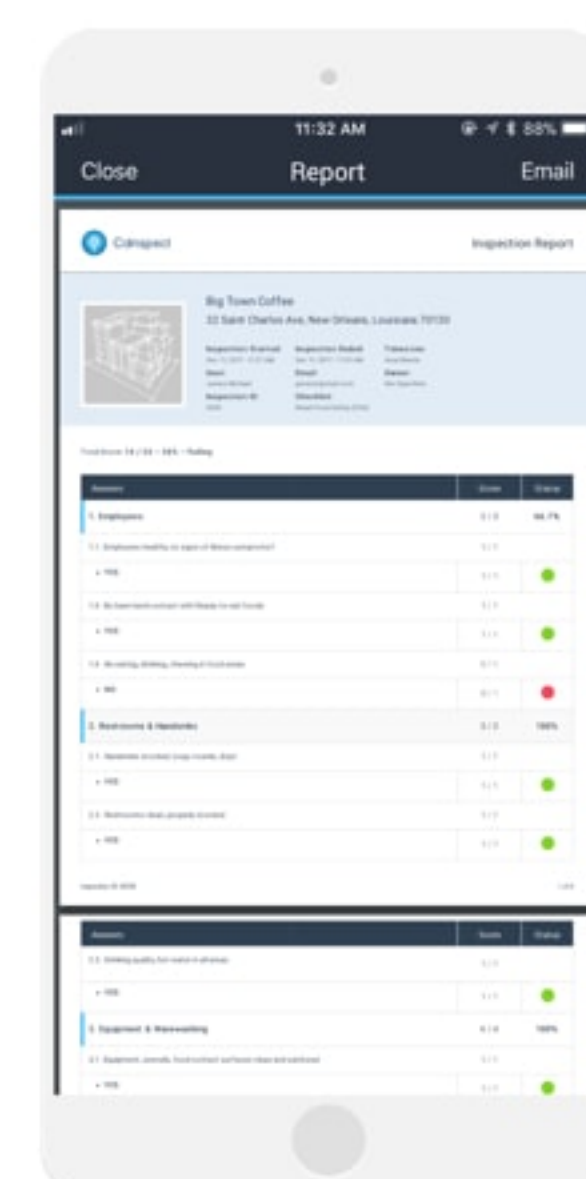
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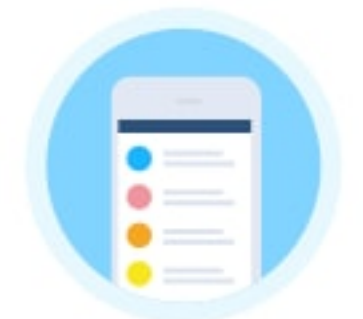
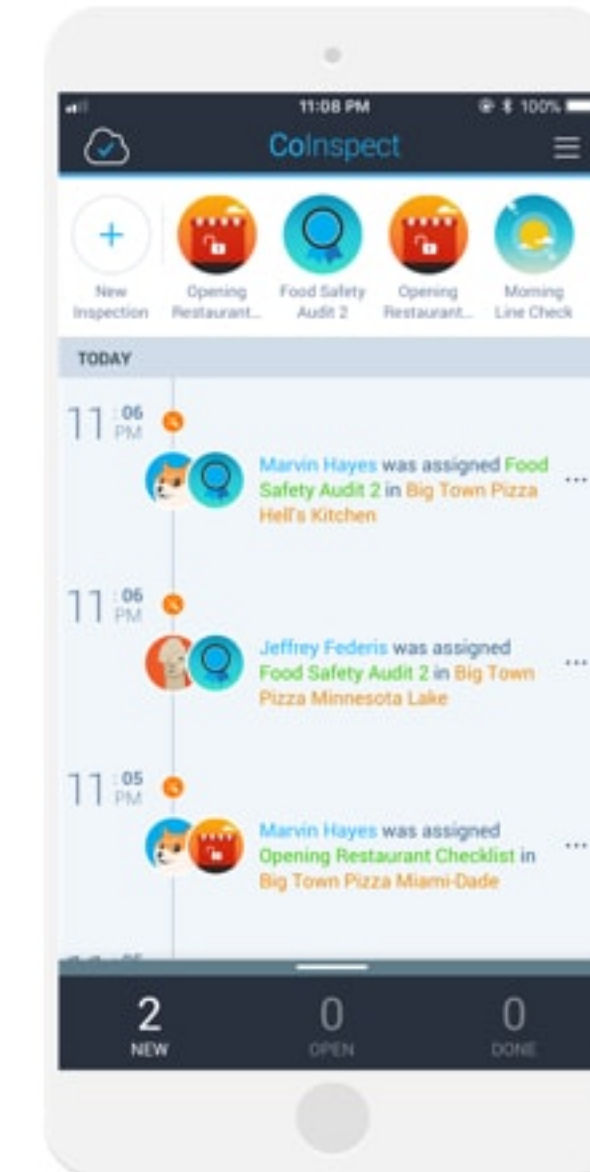
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Questions	Description	Notes
☐ 3.9 Visual and/or Taste: ONIONS	Caramelized light brown in color not burned with minimal liquid remaining	
☐ 3.10 Visual and/or Taste: LETTUCE	Crisp, fresh, green, no rust or brown spots.	
☐ 3.11 Visual and/or Taste: PICKLES	Slices have proper al dente crunch.	
☐ 3.12 Visual and/or Taste: POTATOES or FRENCH FRIES	Creamy texture for Mashed. Crisp, slightly brown on the edges for French Fries.	
4. Safety		
☐ 4.1 Dining chair pads, booth pads, bar stools, back rests and table tops are securely in place and tight.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
☐ 4.2 A designated container for broken glass is in place (no broken glass is disposed of in the trash cans.)	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
☐ 4.3 All team members are wearing non slip shoes.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
☐ 4.4 The restroom inspection log is being fully completed.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	

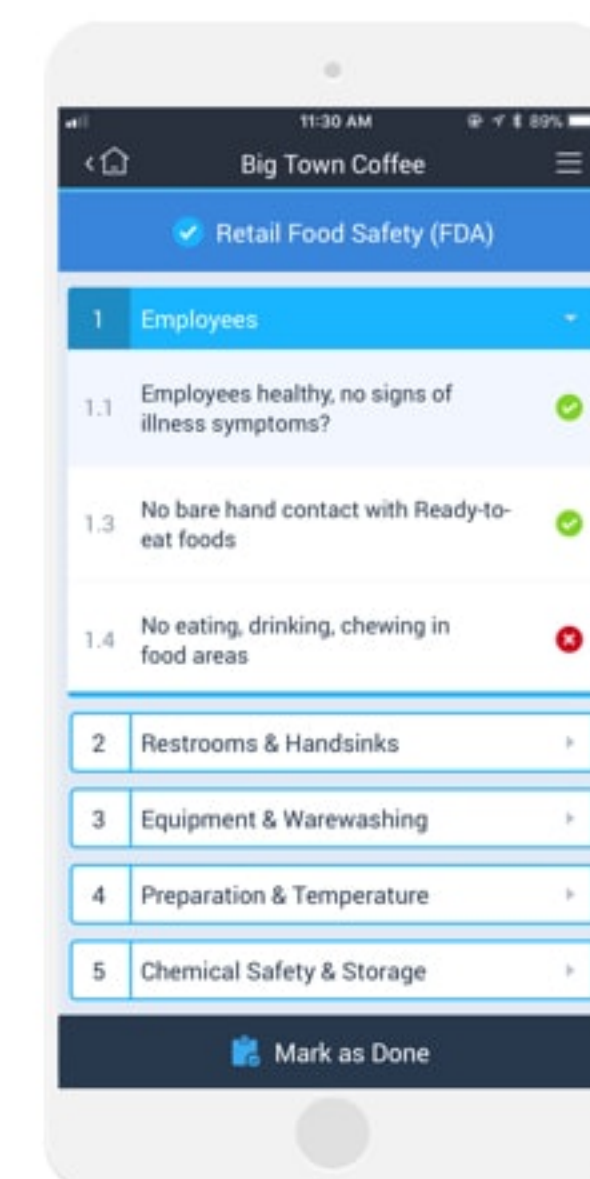


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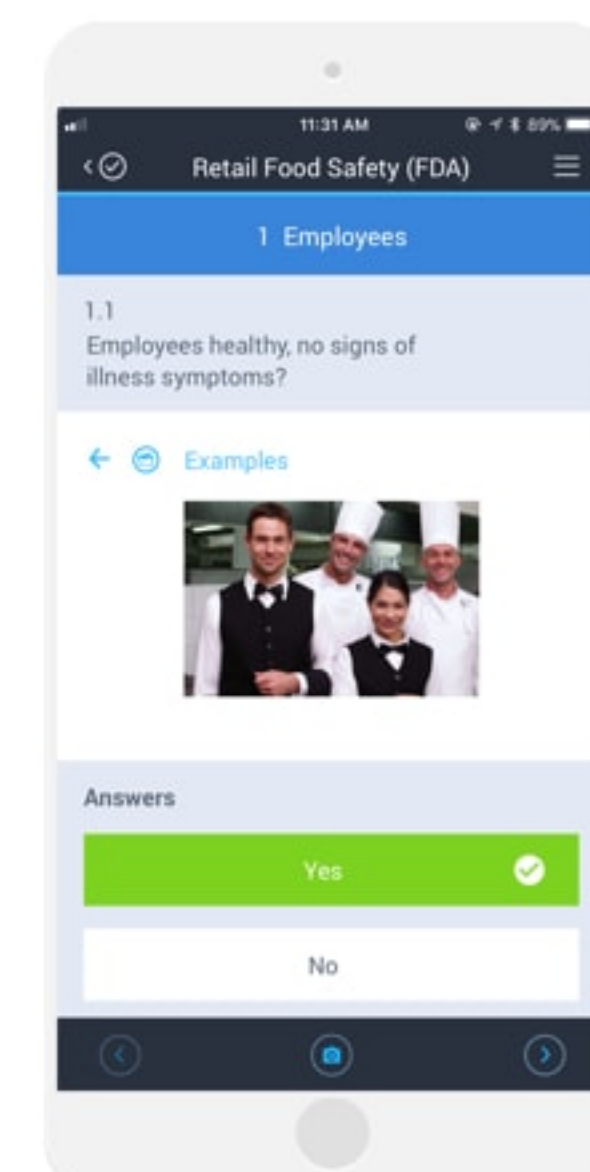
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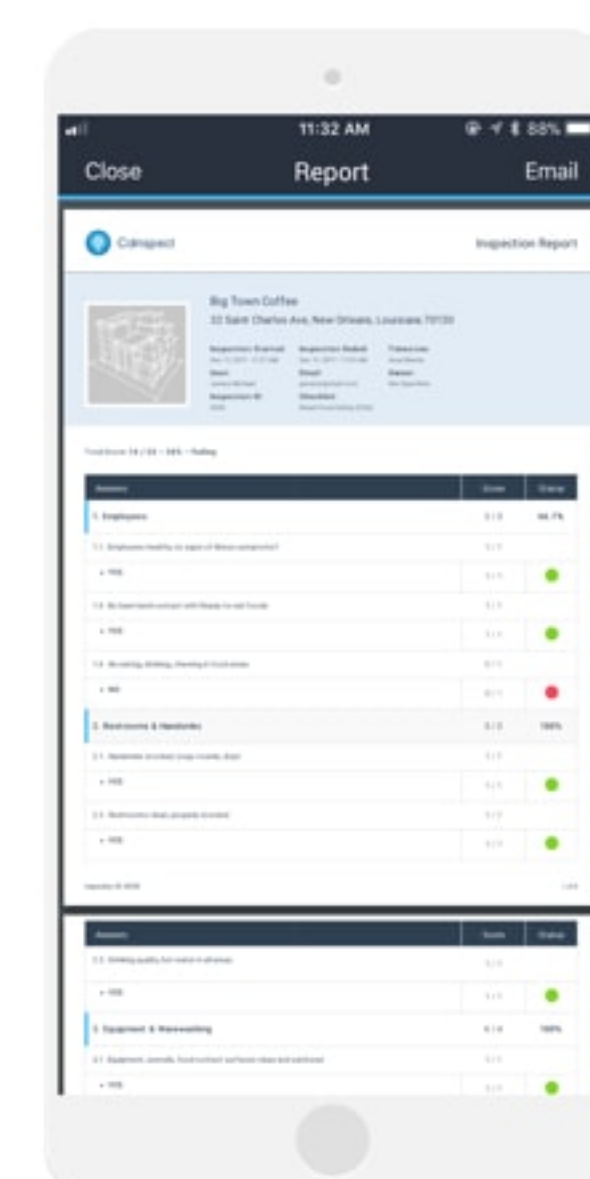
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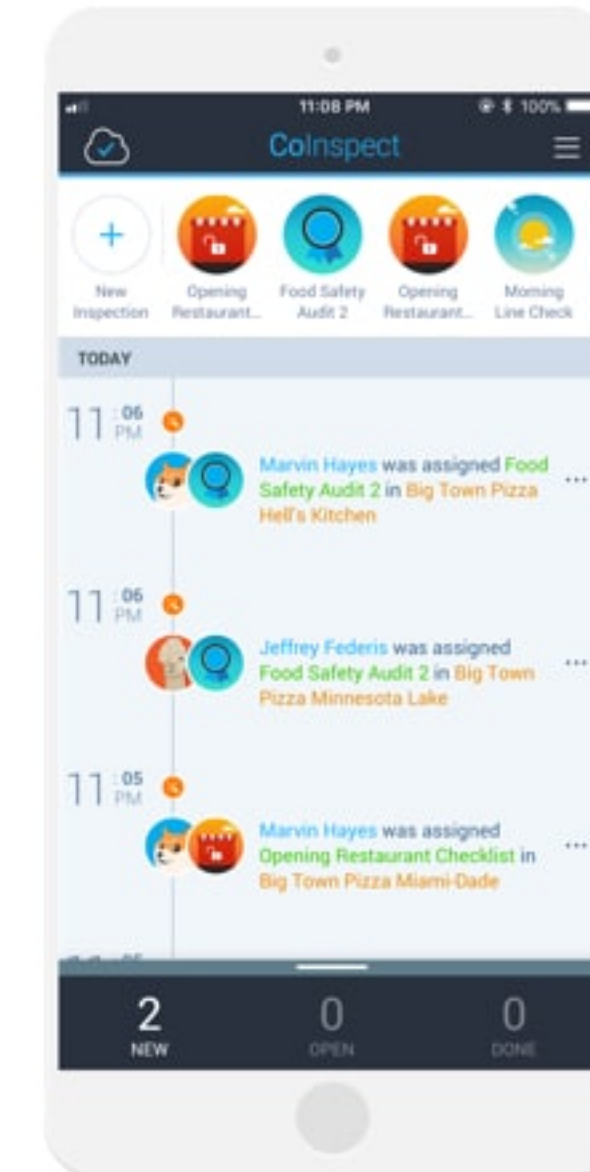
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Questions	Description	Notes
4.5 ☐ Two or more wet floor signs are available, clean and stored in an accessible location.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
4.6 ☐ All fire extinguishers in the FOH, BOH Cook line are hung in place charged and signs over each.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
4.7 ☐ First aid kit is in place and fully stocked with required supplies only.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
4.8 ☐ Personal protective equipment is available for team member use.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
4.9 ☐ Cigarette receptacle is in place in front of the restaurant.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	

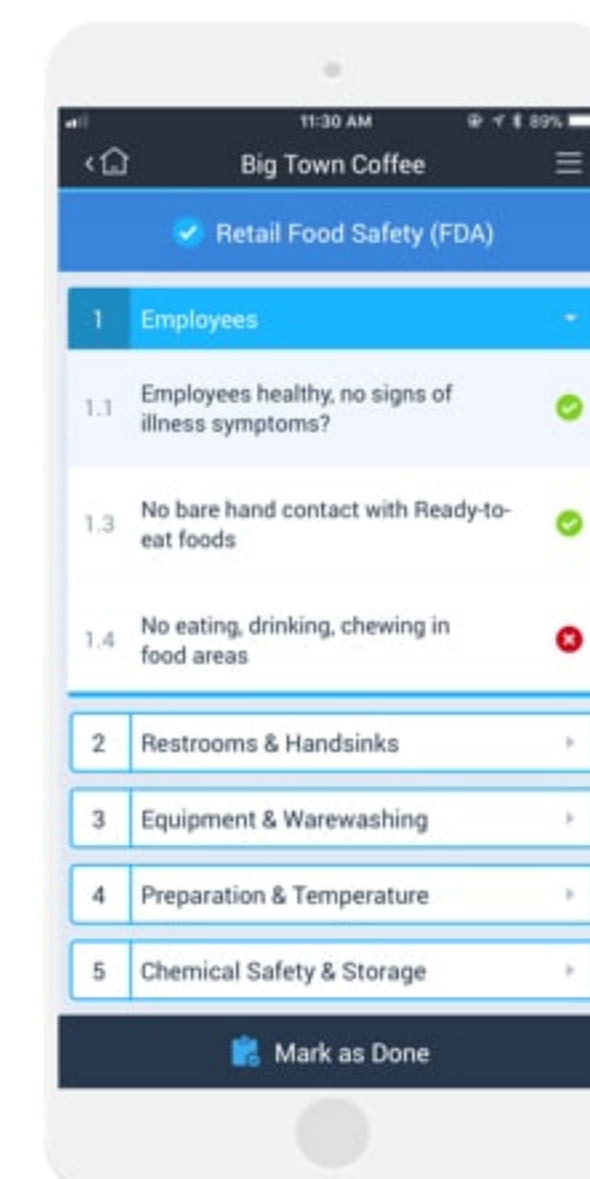


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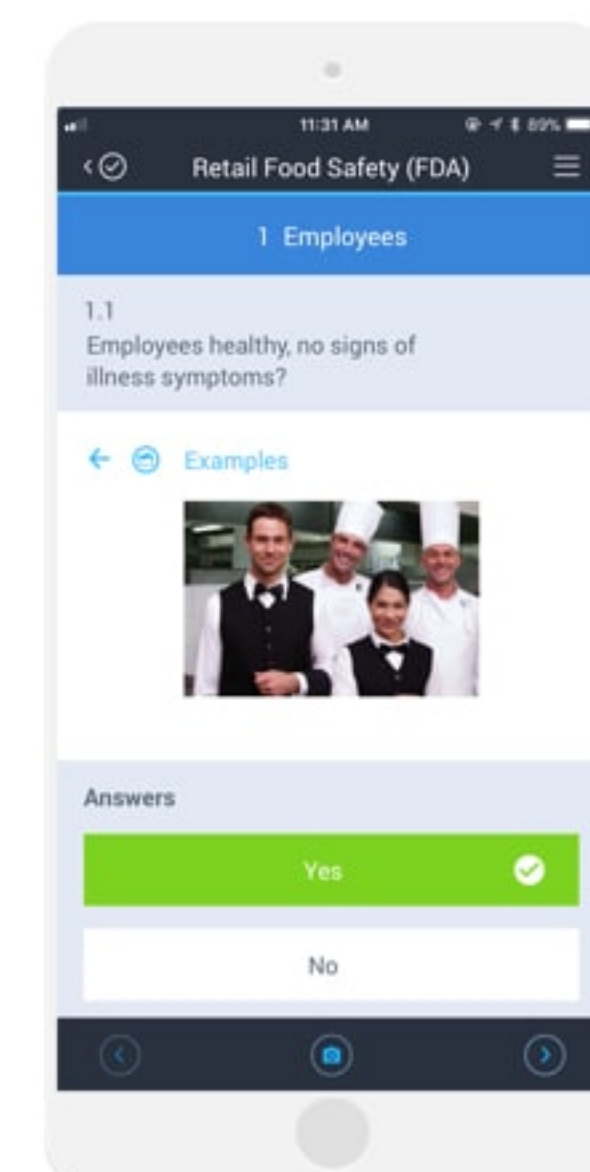
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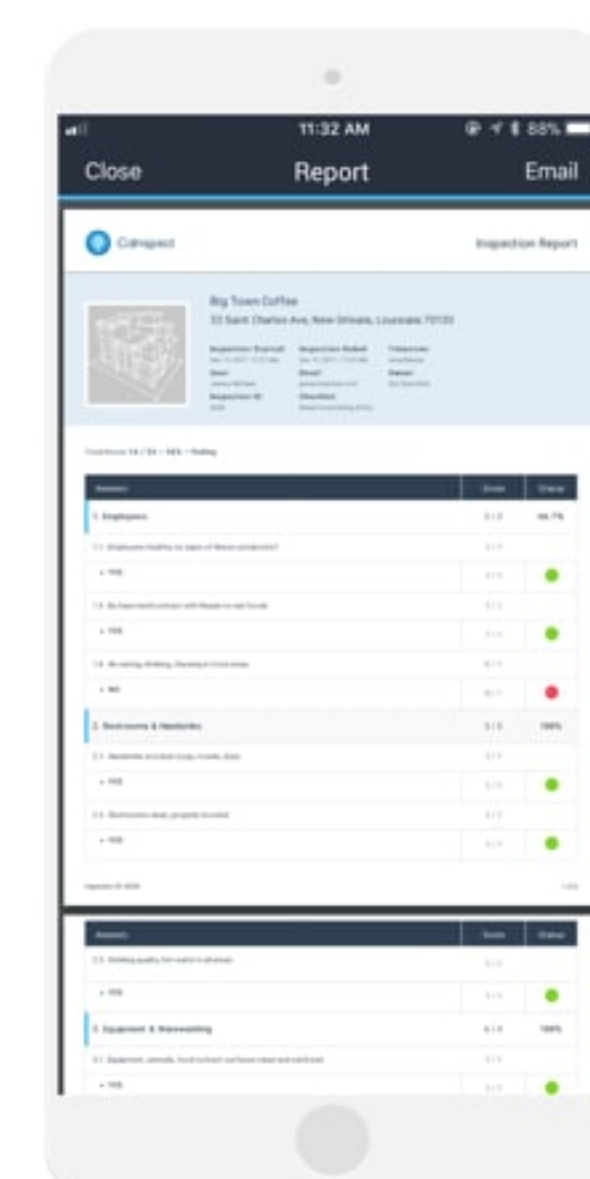
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