

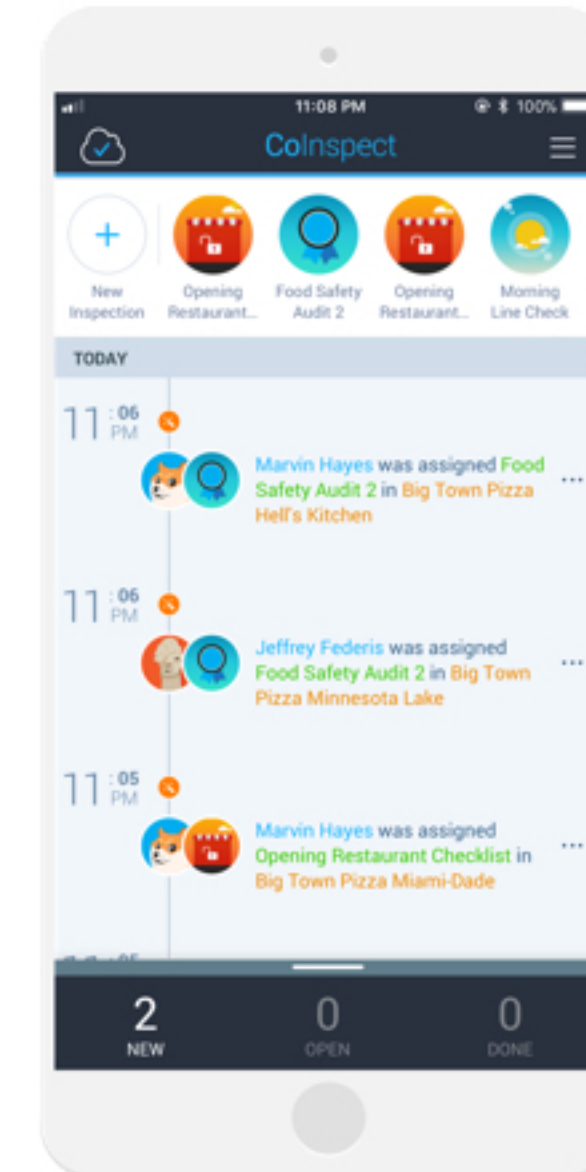
Restaurant Food Safety Line Check



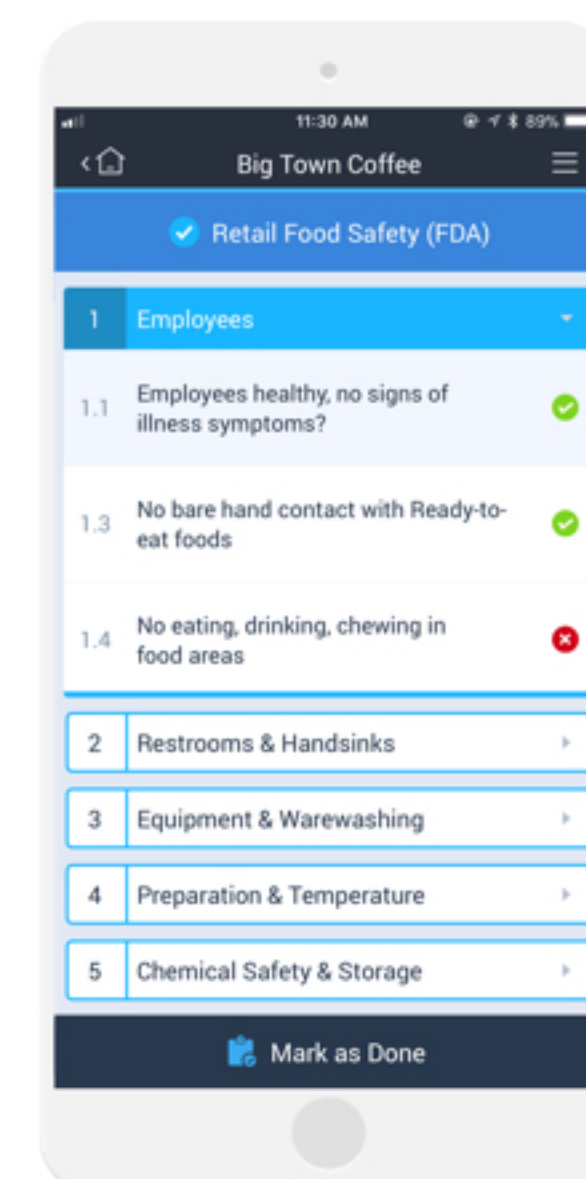
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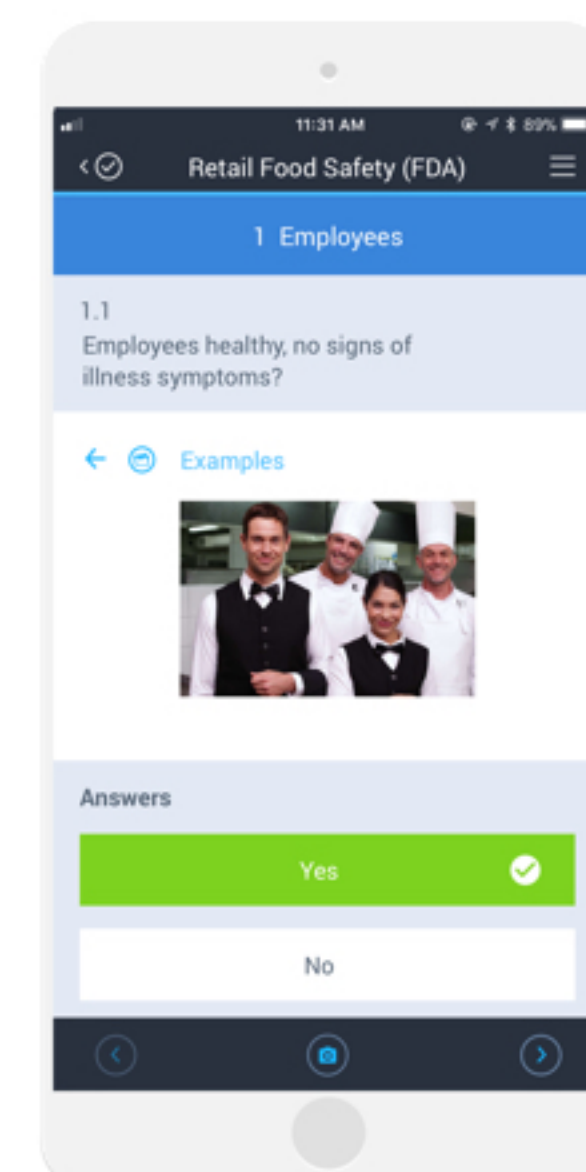
Questions	Description	Notes
1. Walk In Cooler		
1.1 ☐ Are all food stored 6 to 8 inches off the floor?	All foods must be stored at least six inches off the floor to reduce the chances of condensation brought on by temperature differences, as well as to facilitate cleaning and pest control activities.	
1.2 ☐ Is the Walk In Temperature between 33 degrees F to 41 degrees F?	Record cooler temperature with hand held thermometer. If non-compliant, please describe the root cause and any corrective actions taken.	
1.3 ☐ Are all products labeled with "Opened" and "Use By Dates"	All food items must be labeled prior to storage with food label stickers provided.	
1.3.1 ☐ Identify root causes and corrective actions, or describe further actions required in the notes section below.		
1.4 ☐ Use of FIFO Method of product rotation.	If non-compliant, please describe the root cause and any corrective actions taken.	
2. Walk In Freezer		
2.1 ☐ Is the walk in temperature between -10 degrees F to +10 degrees F?	Record freezer temperature with hand held thermometer. If non-compliant, please describe the root cause and any corrective actions taken.	



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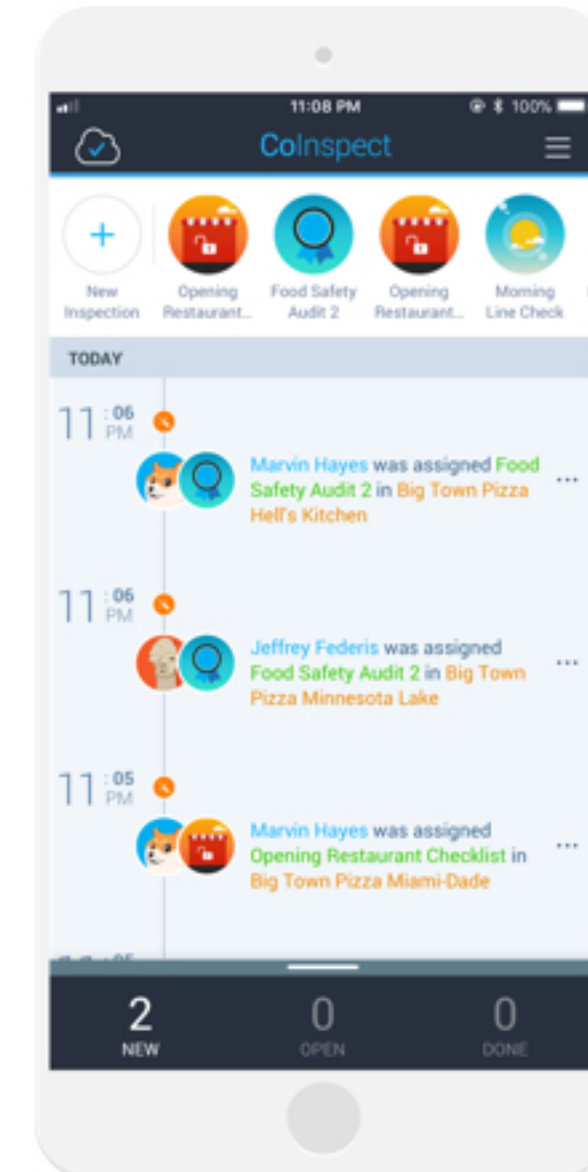
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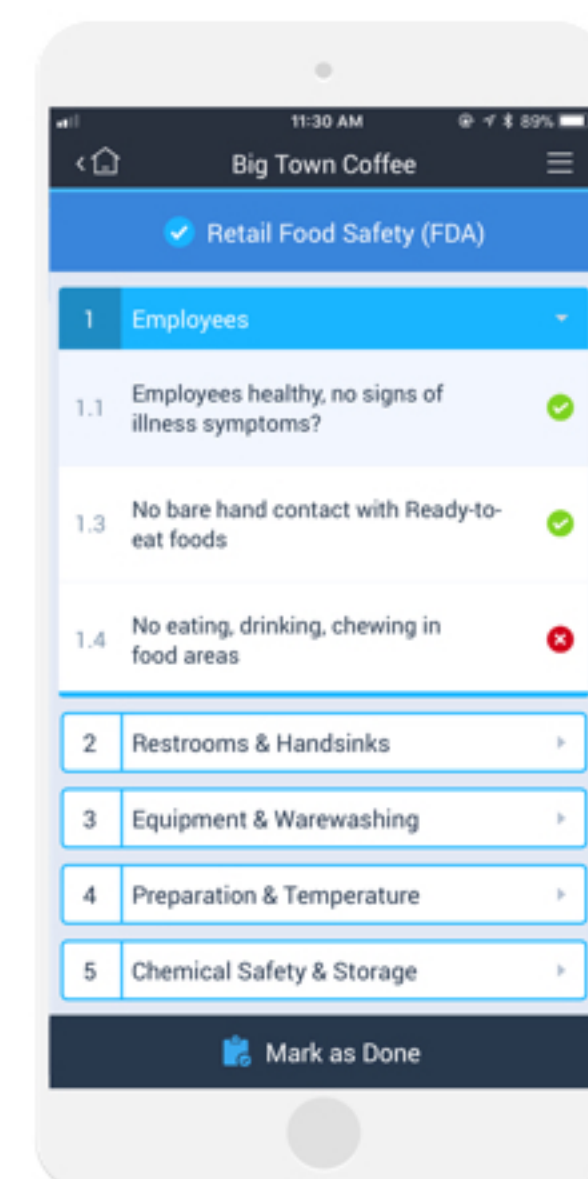
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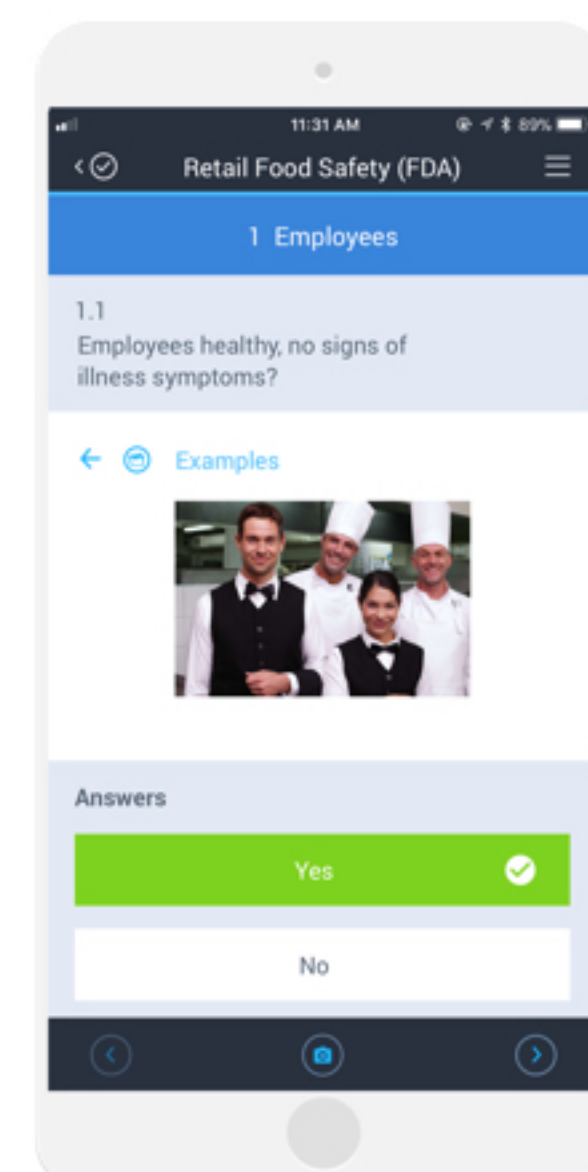
Questions	Description	Notes
2.2 ☐ Is the walk in temperature between -10 degrees F to +10 degrees F?	Record freezer temperature with hand held thermometer. If non-compliant, please describe the root cause and any corrective actions taken.	
3. Food Handling		
3.1 ☐ Is frozen food thawed under refrigeration or in cold running water?	If non-compliant, please specify the root cause and any corrective actions taken.	
3.2 ☐ Is food allowed to be in the "temperature danger zone" for more than 4 hours?	No food item shall be more than 10 degrees below it's normal storage temperature (38F degrees for refrigerated foods, 30F for frozen foods). If non-compliant, please specify the root cause and any corrective actions taken.	
3.3 ☐ Is food tasted using the proper method?	If non-compliant, please specify the root cause and any corrective actions taken.	
3.4 ☐ Is food allowed to become cross-contaminated?	If non-compliant, please specify the root cause and any corrective actions taken.	
3.4 ☐ Is food allowed to become cross-contaminated?	If non-compliant, please specify the root cause and any corrective actions taken.	
3.5 ☐ Is all food handled with utensils, clean gloved hands, or clean hands?	If non-compliant, please specify the root cause and any corrective actions taken.	



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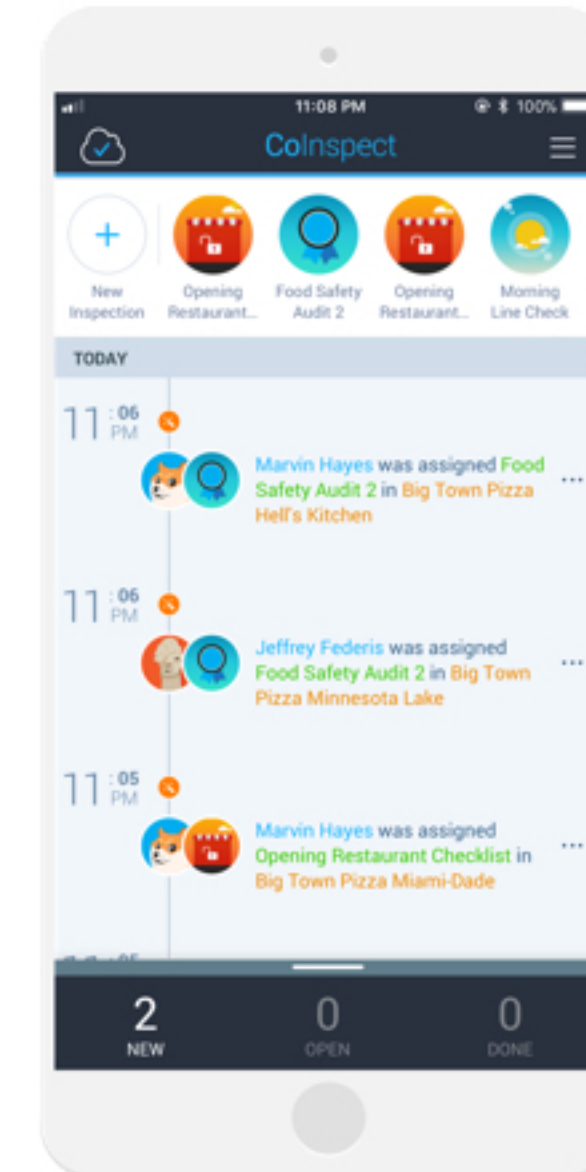
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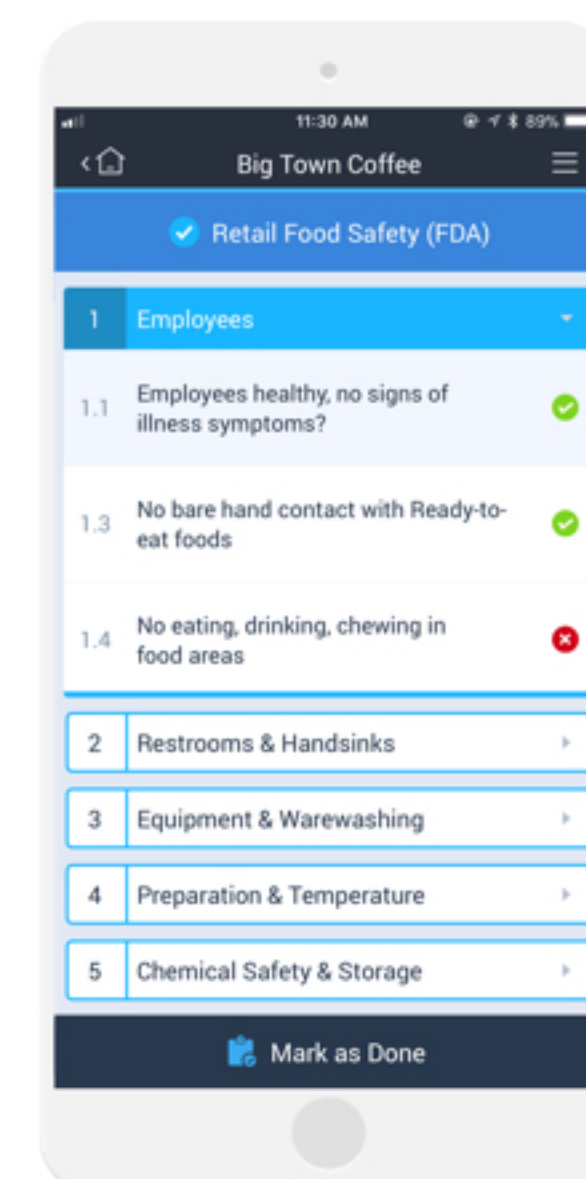
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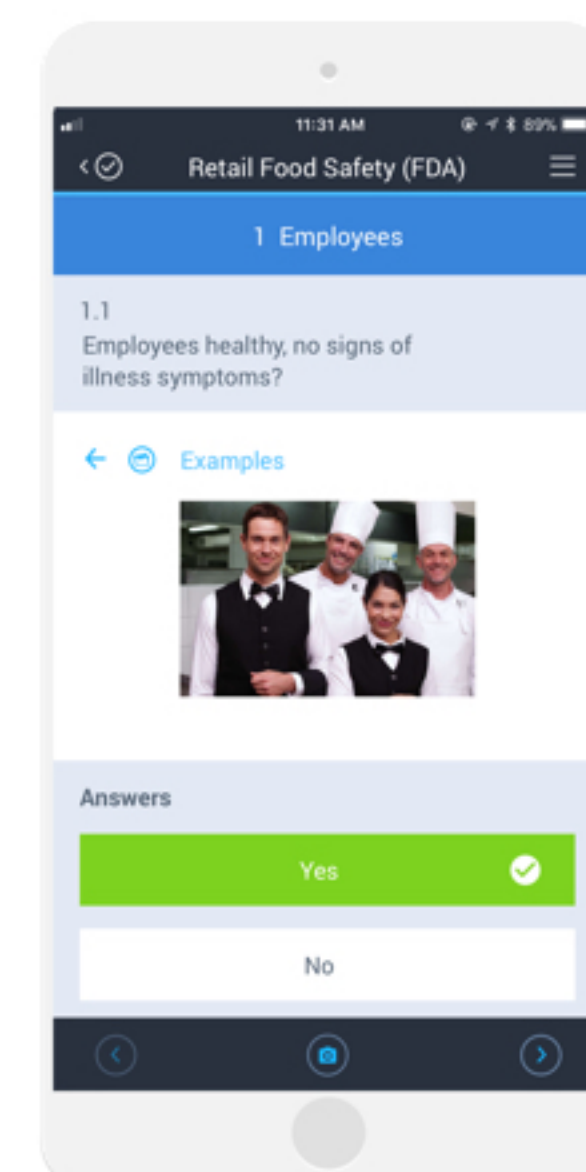
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4. Hot Holding Station		
4.1 ☐ Are all food stored 6 to 8 inches off the floor?	All food must be heated to 165F to 180F prior to placement in hot holding units.	
4.2 ☐ Is the hot holding unit clean?	Hot holding unit surfaces must be cleaned prior to the start of every shift. See website link for cleaning instructions for this unit from the manufacturer.	
4.3 ☐ Is the temperature of food being hot-held above 140 degrees Fahrenheit?	All food must be stored above 140F upon placement in hot holding units.	
5. Cleaning and Sanitizing		
5.1 ☐ Is the walk in temperature between -10 degrees F to +10 degrees F?	If non-compliant, please specify the root cause and any corrective actions taken. Please take a picture of any sinks that are non-compliant.	
5.2 ☐ Is the three-compartment sink properly set up for warewashing?	If non-compliant, please specify the root cause and any corrective actions taken.	
5.3 ☐ Is a chlorine test kit or thermometer used to check sanitizing rinse?	If non-compliant, please specify the root cause and any corrective actions taken.	
5.4 ☐ Are the water temperatures accurate?	If non-compliant, please specify the root cause and any corrective actions taken.	



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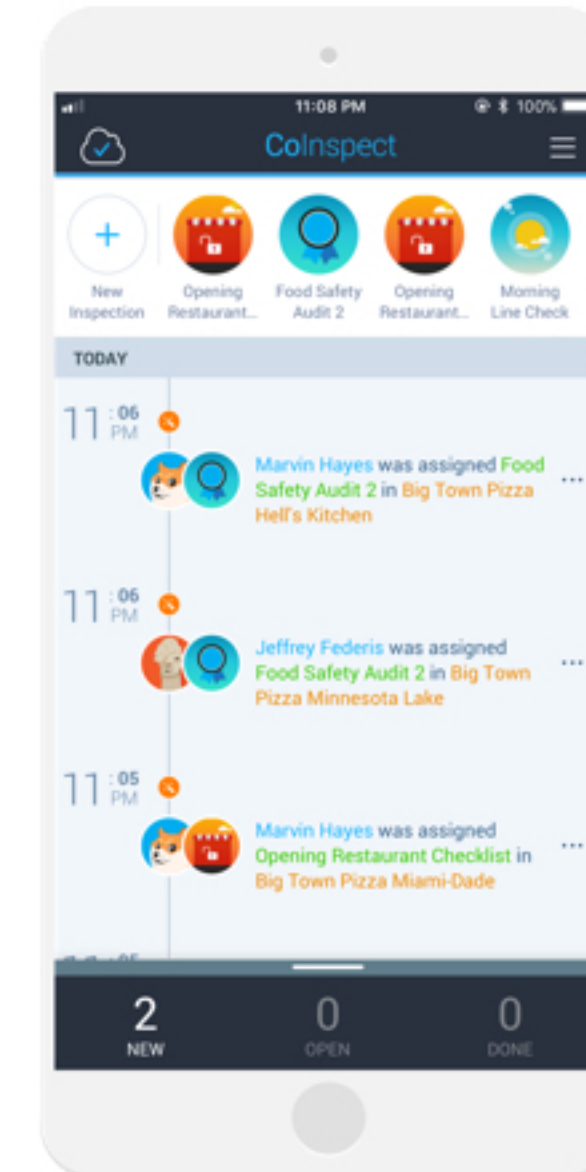
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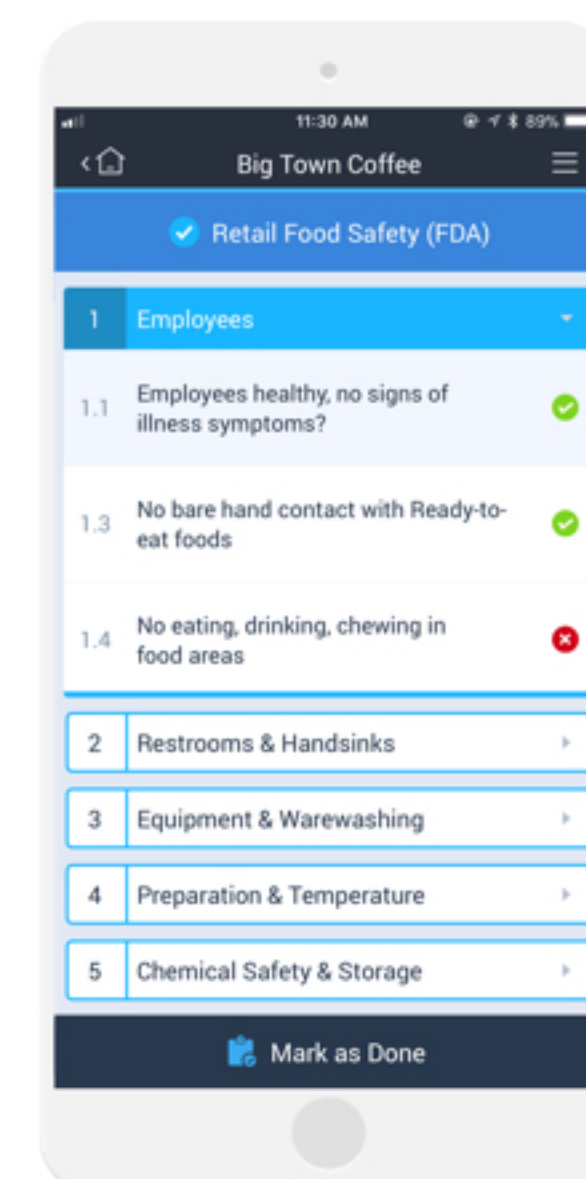
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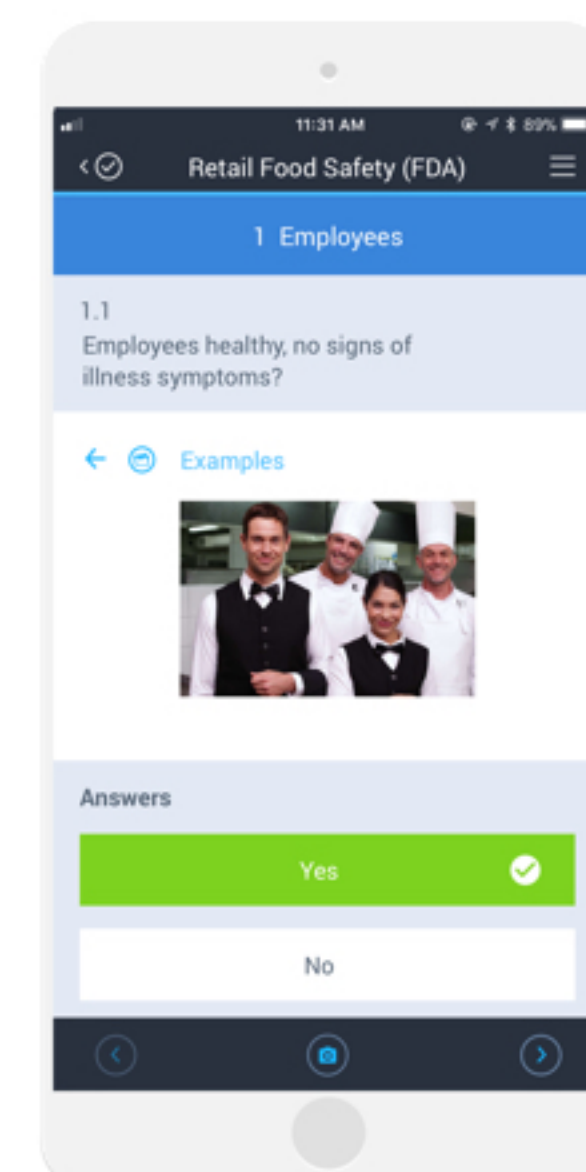
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5.5 ☐ When heat sanitizing, are the utensils allowed to remain immersed in water at 170F for 30 seconds?	If non-compliant, please specify the root cause and any corrective actions taken.	
5.6 ☐ When using chemical sanitizer, is the sanitizer of the proper dilution?	Use test strips to assess the appropriate level (200 PPM). If non-compliant, please specify the root cause and any corrective actions taken.	
5.7 ☐ Is the water clean and free of grease and food particles?	If non-compliant, please specify the root cause and any corrective actions taken.	
6. Ice Machines		
6.1 ☐ Is the ice scoop stored correctly with holder cleaned and sanitized?	If non-compliant, please specify the root cause and any corrective actions taken.	
6.2 ☐ No glasses or cups are being used to scoop ice?	If non-compliant, please specify the root cause and any corrective actions taken.	
6.3 ☐ Are all ice buckets being stored inverted and hanging?	If non-compliant, please specify the root cause and any corrective actions taken.	
6.4 ☐ Is the ice clean and free of debris?	If non-compliant, please specify the root cause and any corrective actions taken.	



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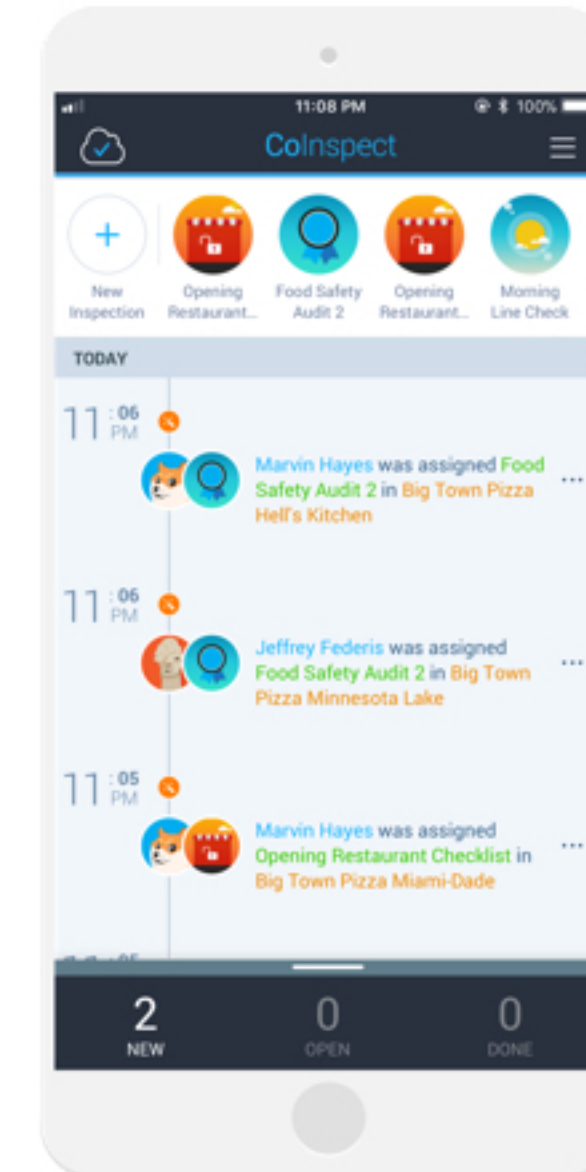
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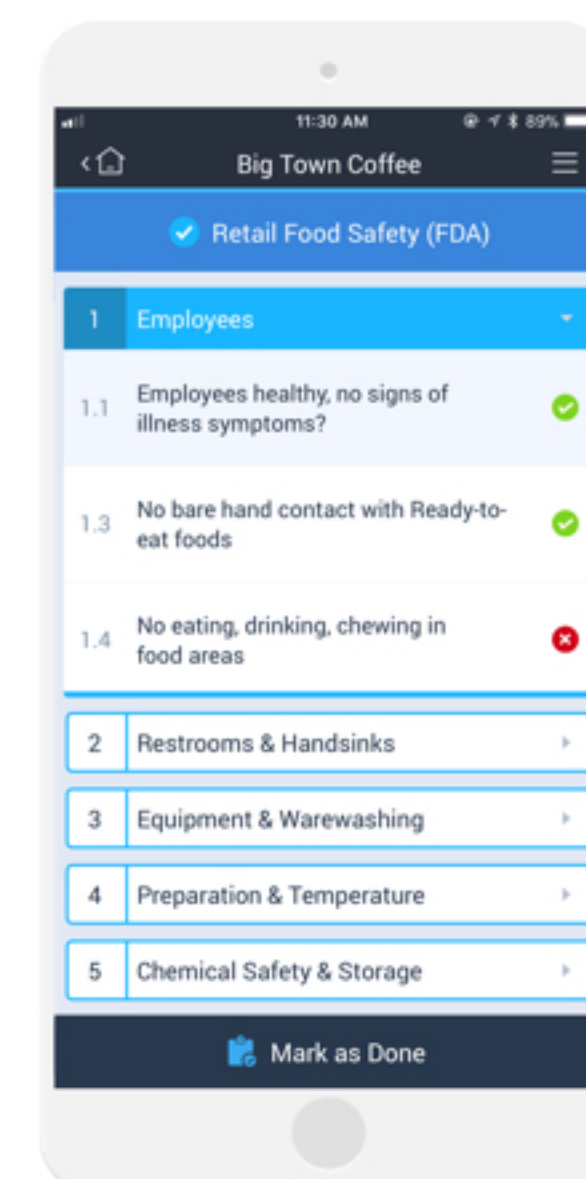
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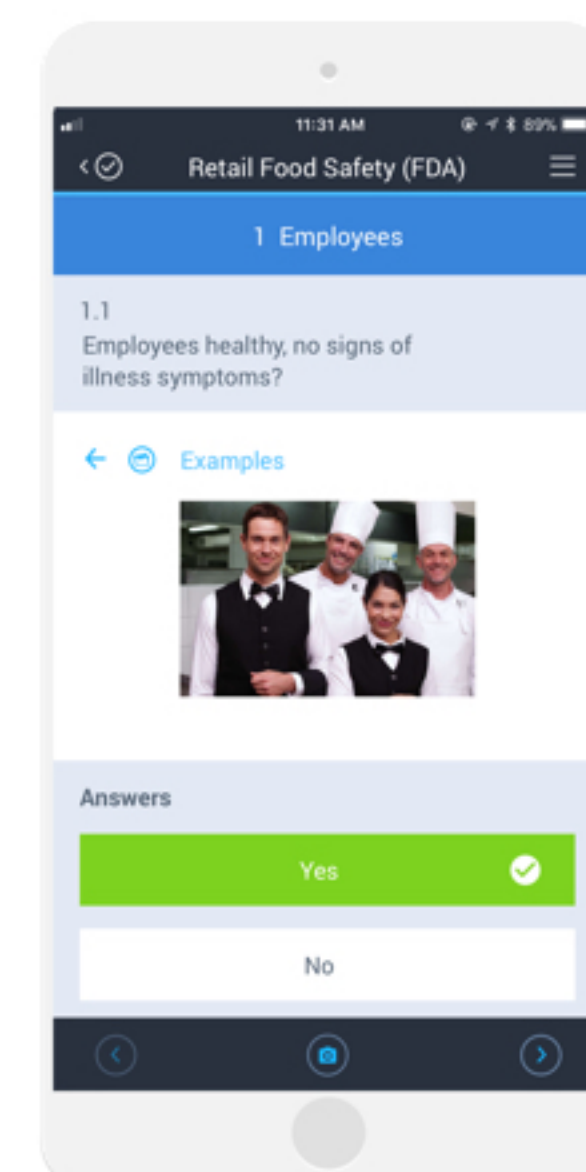
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7. Pest Control		
7.1 ☐ Are screens affixed to all open windows and doors?	If non-compliant, please specify the root cause and any corrective actions taken.	
7.2 ☐ Is any evidence of pests present?	If non-compliant, please specify the root cause and any corrective actions taken.	
8. Handwashing Areas		
8.1 ☐ Are hand washing sinks accessible and not obstructed?	If non-compliant, please specify the root cause and any corrective actions taken.	
8.2 ☐ Is the sink clean and free of debris?	If non-compliant, please specify the root cause and any corrective actions taken.	
5.3 ☐ Are the hot and cold water faucets in working order?	If non-compliant, please specify the root cause and any corrective actions taken.	
5.4 ☐ Is approved soap present?	If non-compliant, please specify the root cause and any corrective actions taken.	
8.5 ☐ Is a sanitized nail brush present and stored correctly?	If non-compliant, please specify the root cause and any corrective actions taken.	
8.6 ☐ Are paper towels present?	If non-compliant, please specify the root cause and any corrective actions taken.	



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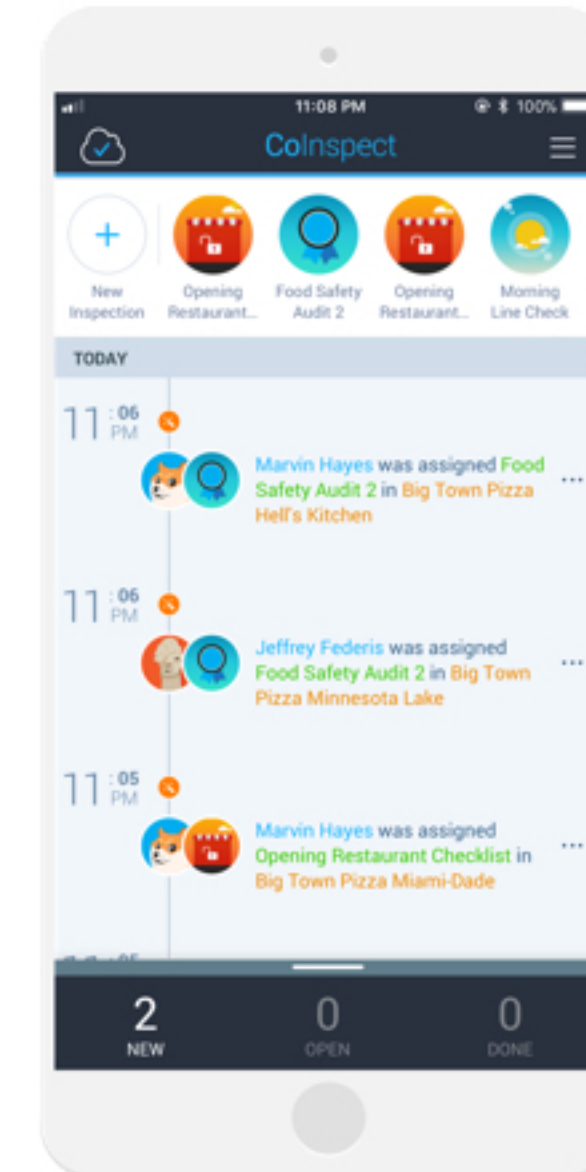
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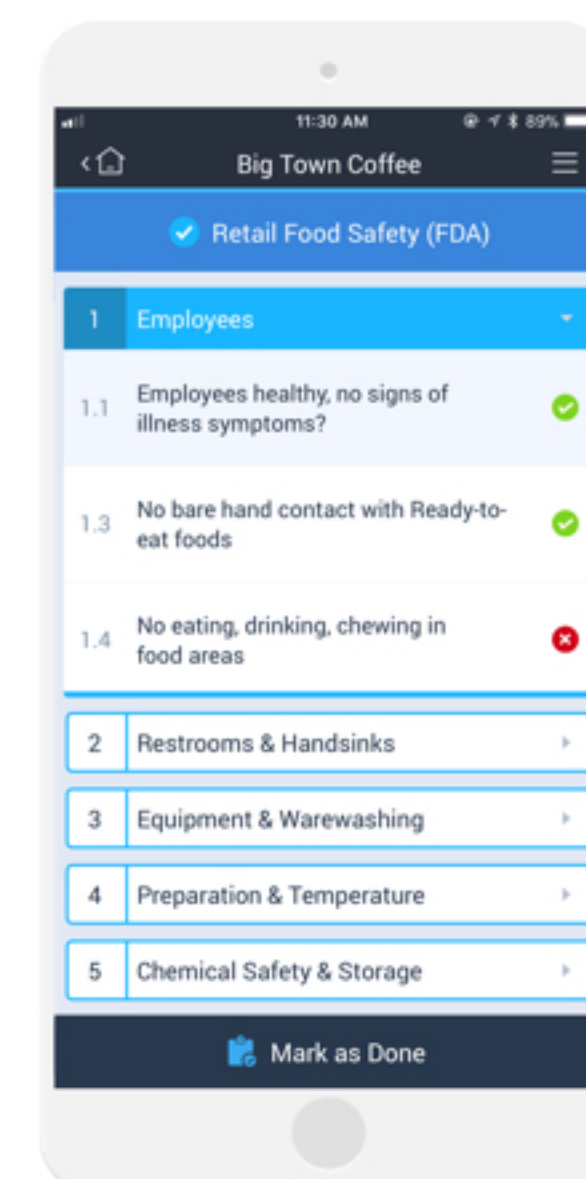
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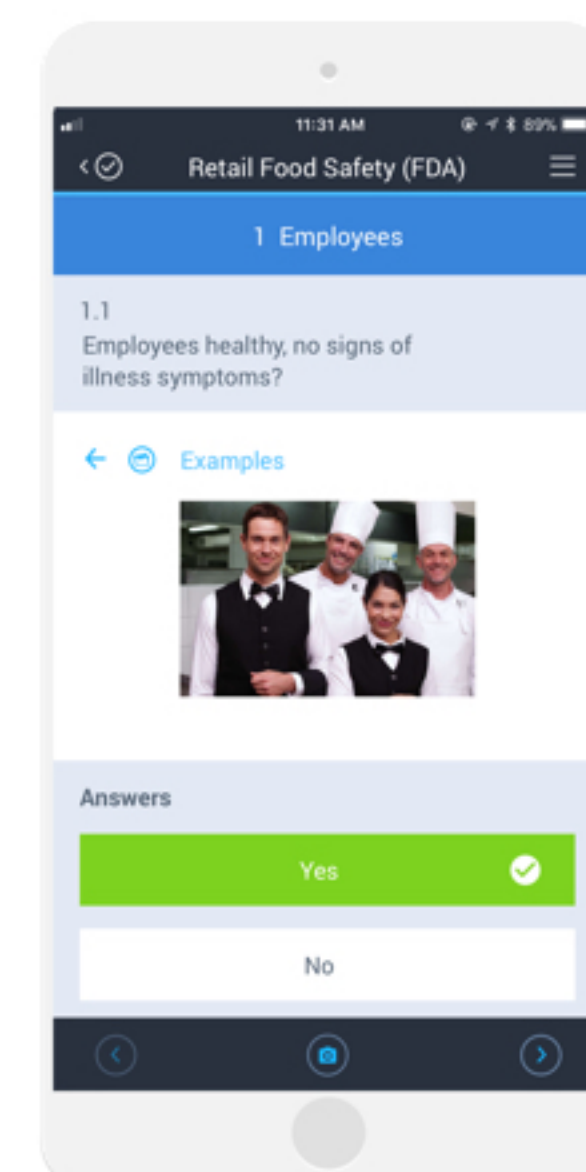
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9. Dishwasher		
9.1 ☐ Is the dishwasher cleaned and de-limed?	All food must be heated to 165F to 180F prior to placement in hot holding units.	
9.2 ☐ Record the final rinse temperature	If non-compliant, please specify the root cause and any corrective actions taken.	
9.3 ☐ Are Test ppm/Test strips available?	All food must be stored above 140F upon placement in hot holding units.	
9.4 ☐ Is the proper concentration of chemical sanitizer present?	Chlorine must be 50 - 100 ppm.	
9.5 ☐ Are all dishes and utensils properly washed, stacked and free of food particles?	If non-compliant, please specify the root cause and any corrective actions taken.	
9.6 ☐ Are team member washing hands between loading and unloading machine?	If non-compliant, please specify the root cause and any corrective actions taken.	
10. Employee Appearance		
10.1 ☐ Do team members appear sick or ill before handling food?	If non-compliant, please specify the root cause and any corrective actions taken.	
10.2 ☐ Are team members wearing jewelry other than a plain wedding band?	If non-compliant, please specify the root cause and any corrective actions taken.	



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