

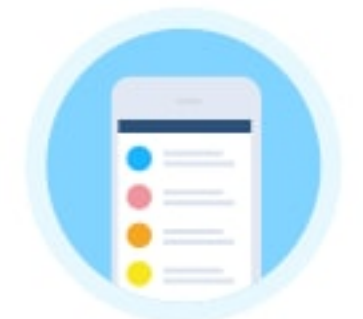
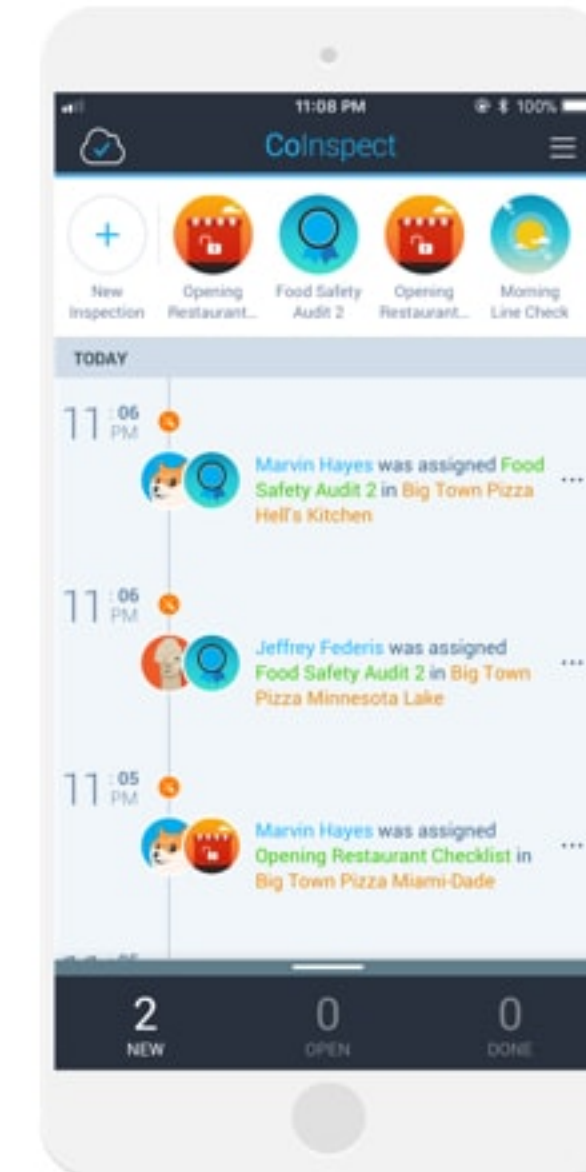
Restaurant Opening Line Check



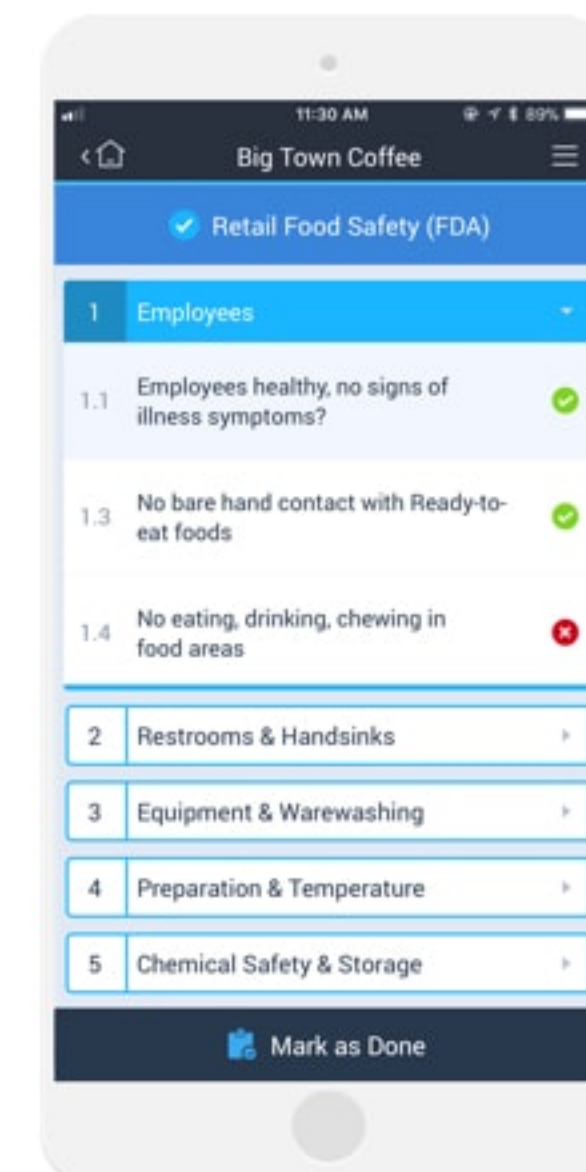
Complete this checklist and 1000s more with our mobile apps. Take photos, create professional reports, and analyze your results with ColInspect.

Find out more at coinspectapp.com

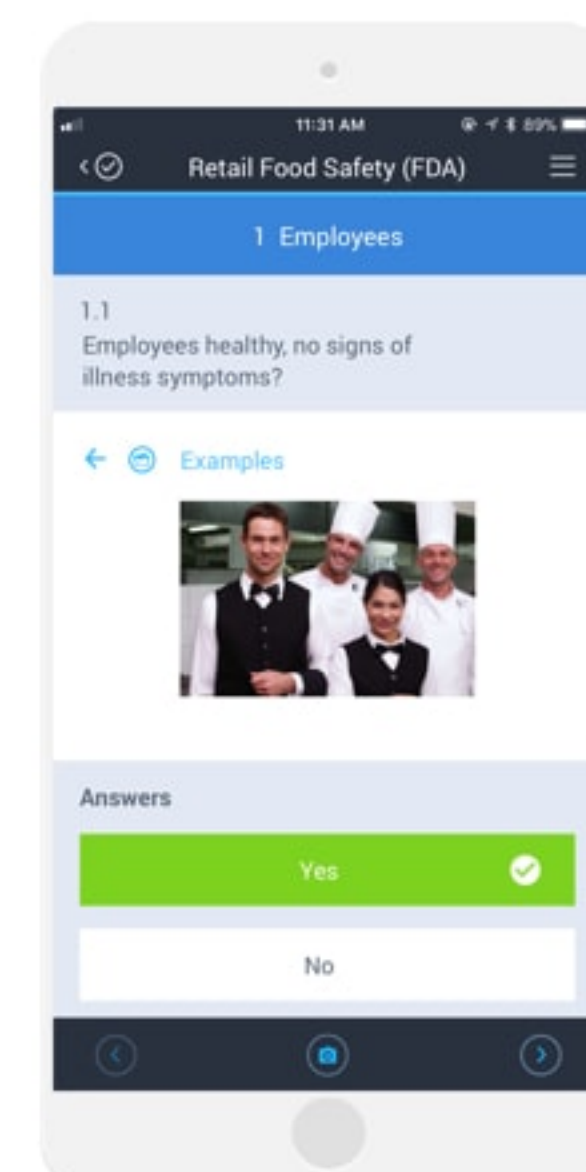
Questions	Description	Notes
1. Equipment		
1.1 <input type="checkbox"/> WALK IN COOLER: Temperature between 33F to 41F	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
1.2 <input type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> 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.	



Visualize inspection activities in real-time



Free quality and safety checklists made by experts



Take photos and include annotations



Export and email PDF reports

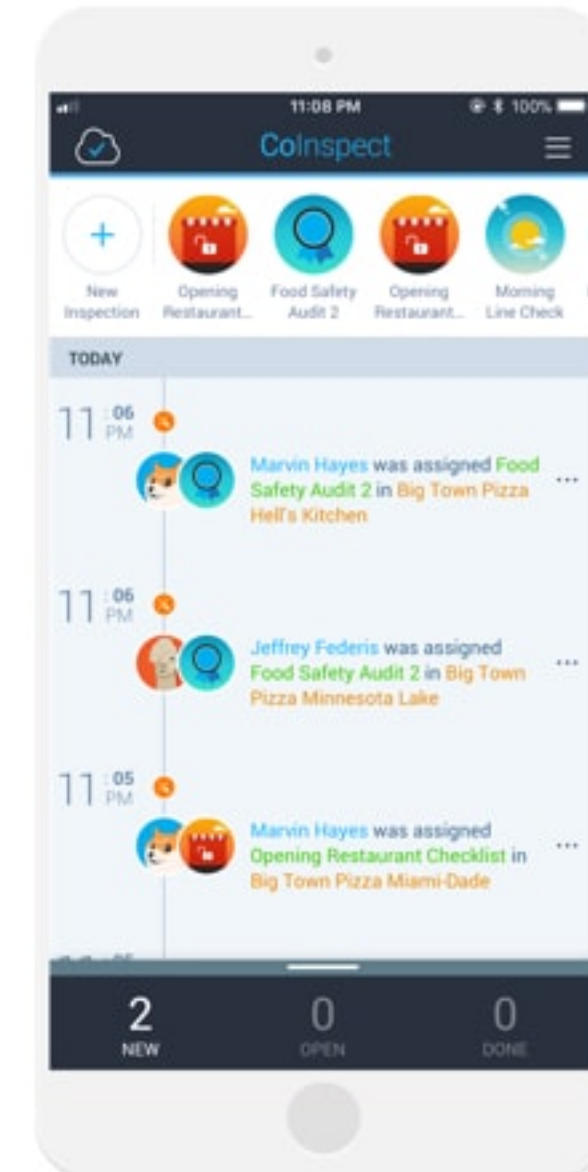
Restaurant Opening Line Check



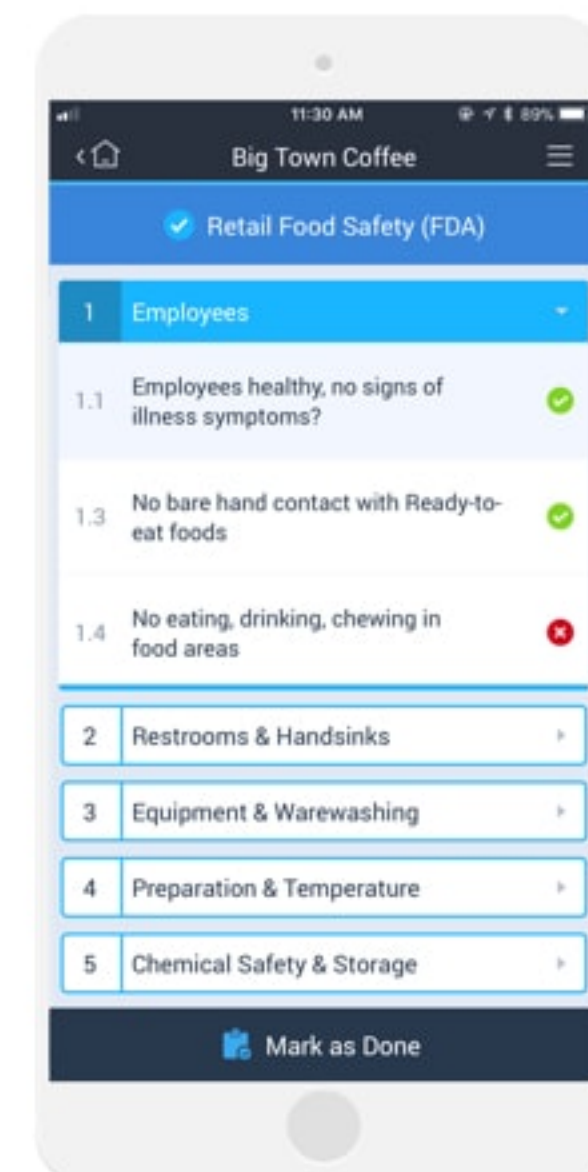
Complete this checklist and 1000s more with our mobile apps. Take photos, create professional reports, and analyze your results with ColInspect.

Find out more at coinspectapp.com

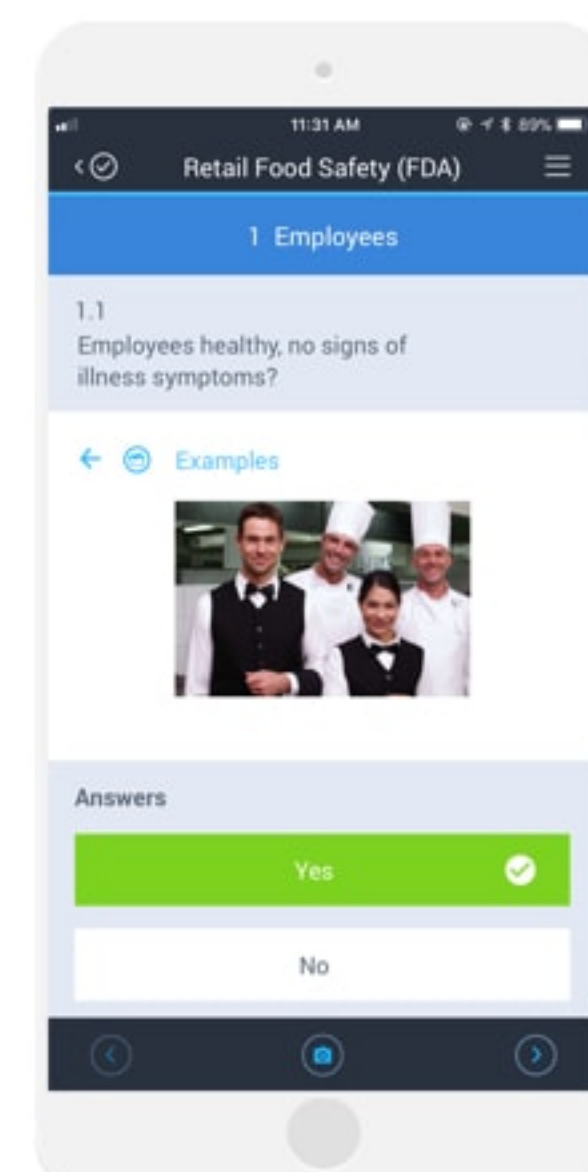
Questions	Description	Notes
<input type="checkbox"/> 1.8 GENERAL: Any pest activity observed.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
<input type="checkbox"/> 1.9 TOOLS & EQUIPMENT: 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.	
<input type="checkbox"/> 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.	
<input type="checkbox"/> 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.	
<input type="checkbox"/> 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.	
<input type="checkbox"/> 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.	
<input type="checkbox"/> 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.	



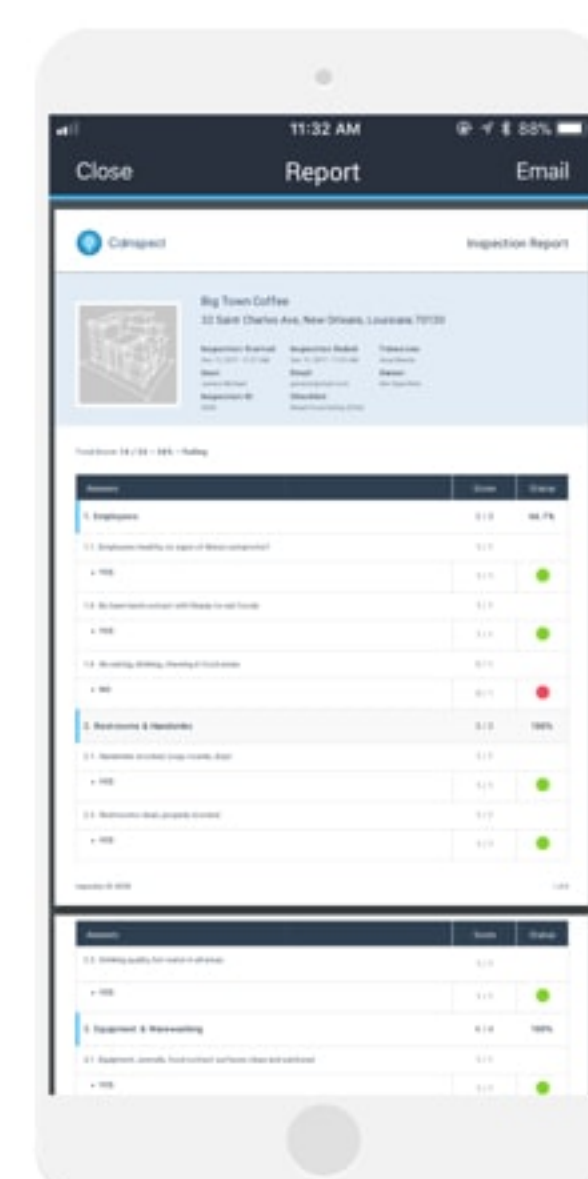
Visualize inspection activities in real-time



Free quality and safety checklists made by experts



Take photos and include annotations



Export and email PDF reports

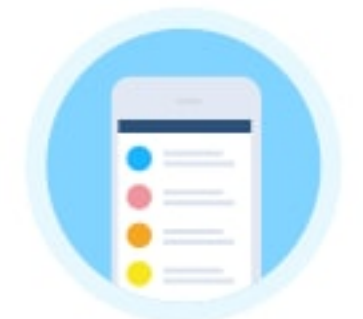
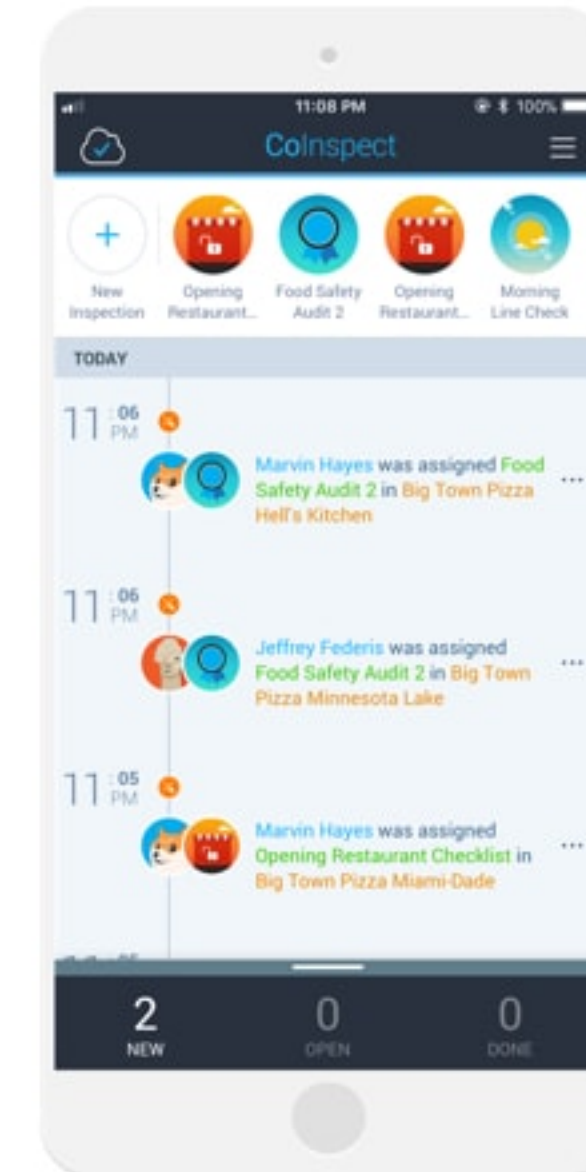
Restaurant Opening Line Check



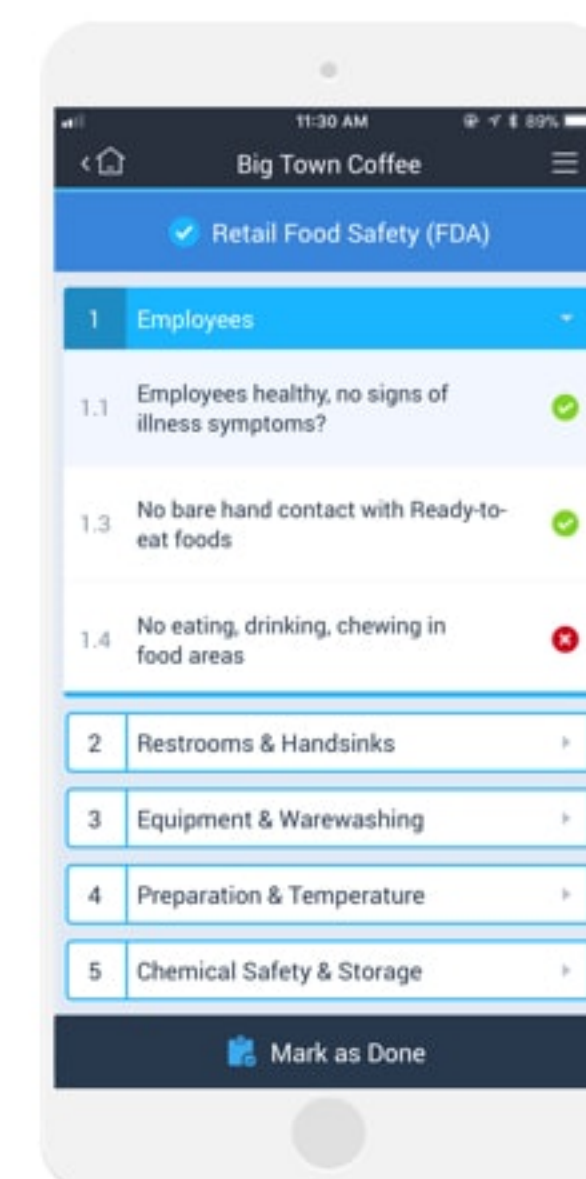
Complete this checklist and 1000s more with our mobile apps. Take photos, create professional reports, and analyze your results with ColInspect.

Find out more at coinspectapp.com

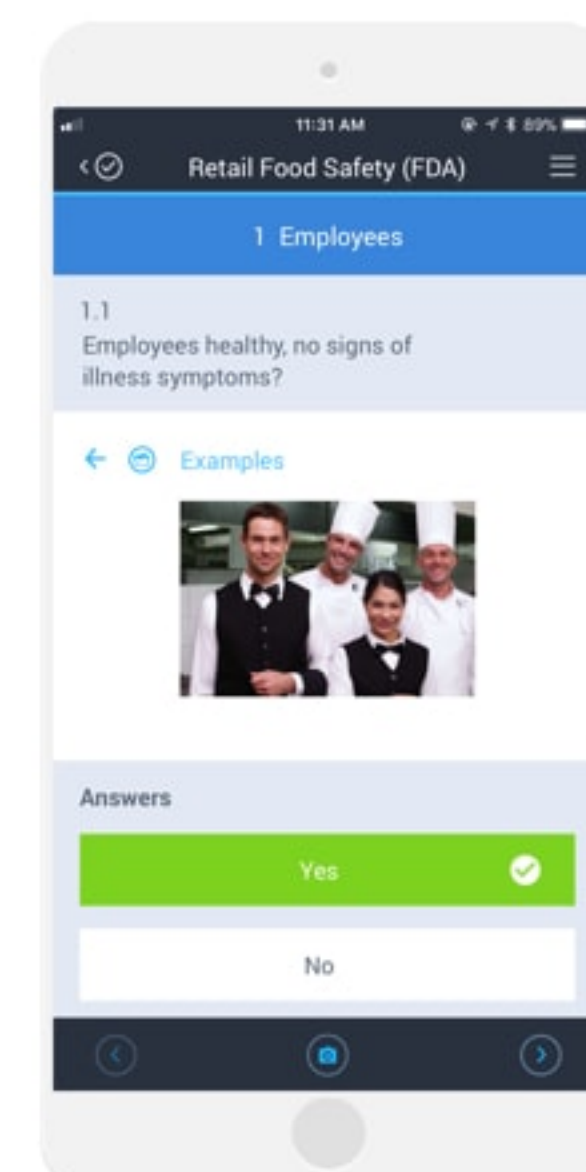
Questions	Description	Notes
2. Team Members		
<p>2.1</p> <input type="checkbox"/> Team Members are well and do not appear sick or ill before handling food and have had no symptoms for 48 hours.	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
<p>2.2</p> <input type="checkbox"/> 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.	
<p>2.3</p> <input type="checkbox"/> 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.	
<p>2.4</p> <input type="checkbox"/> 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.	
<p>2.5</p> <input type="checkbox"/> 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.	
<p>2.6</p> <input type="checkbox"/> 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.	



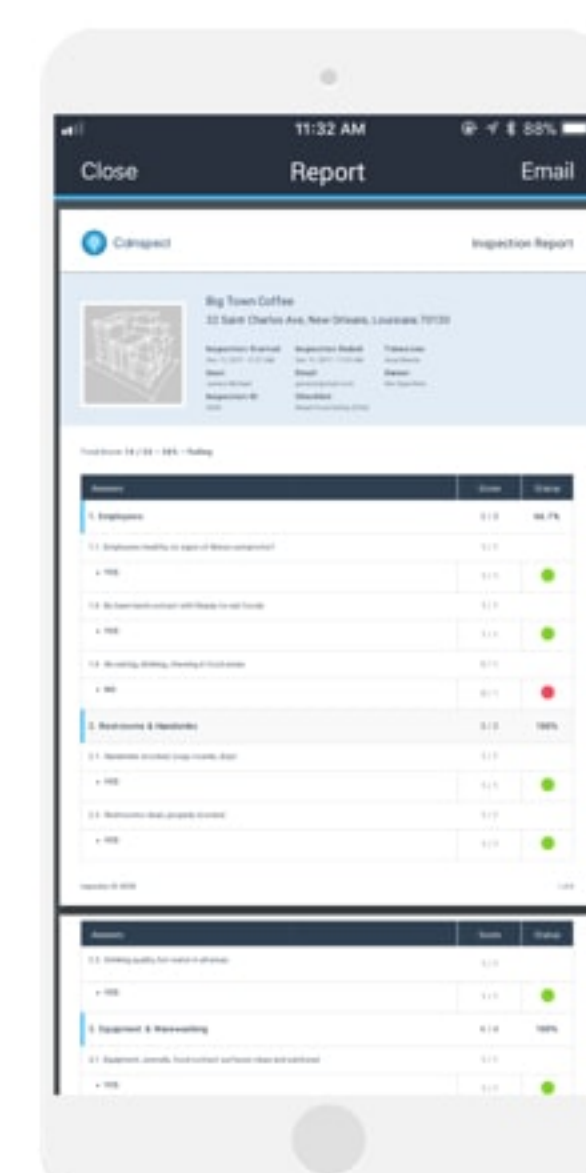
Visualize inspection activities in real-time



Free quality and safety checklists made by experts



Take photos and include annotations



Export and email PDF reports

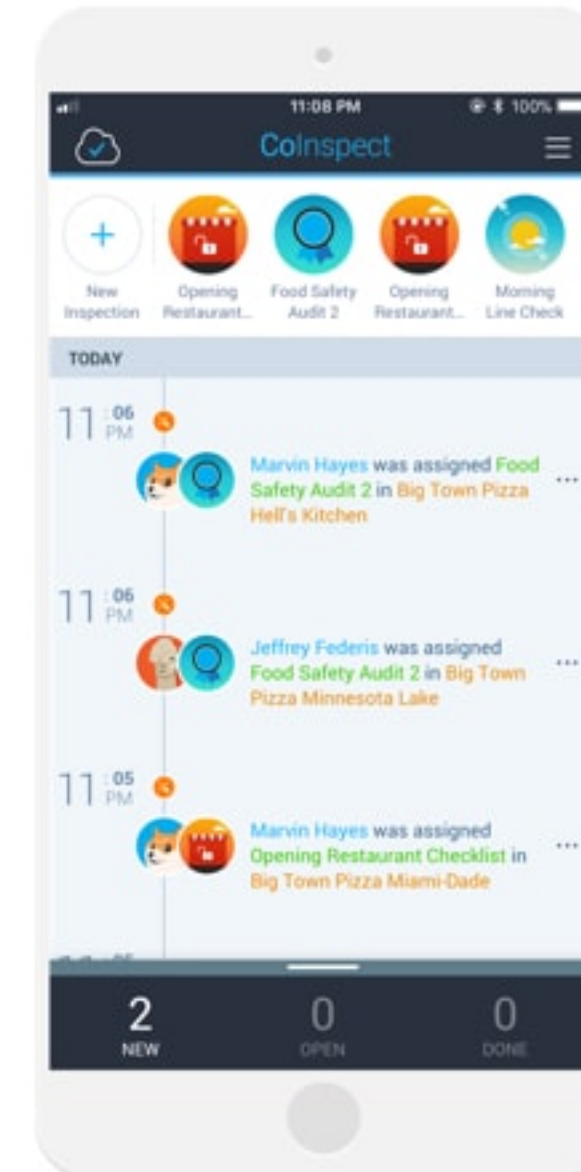
Restaurant Opening Line Check



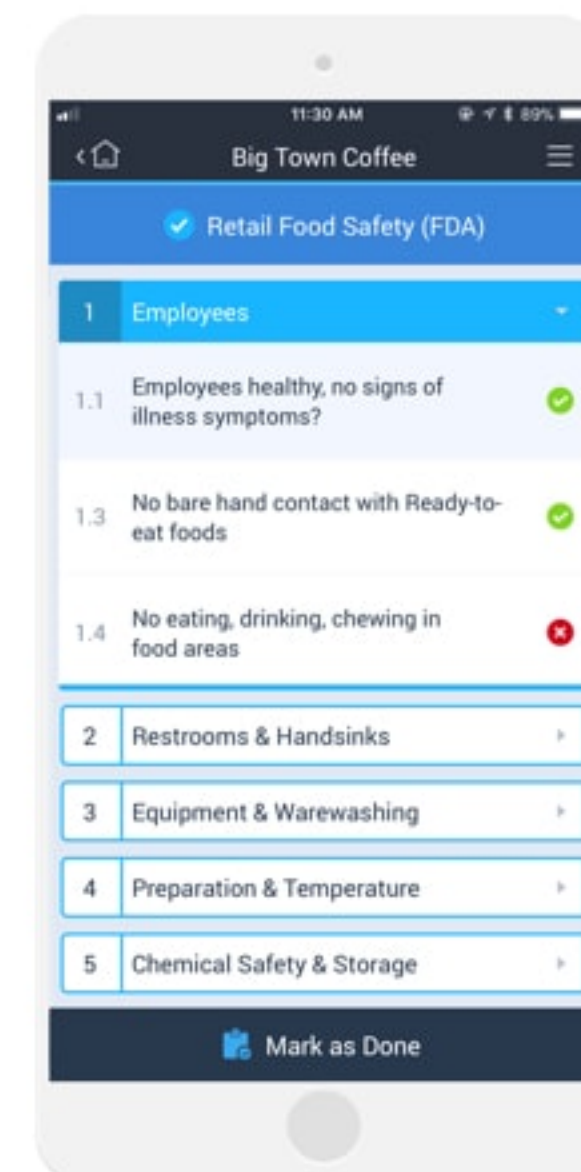
Complete this checklist and 1000s more with our mobile apps. Take photos, create professional reports, and analyze your results with ColInspect.

Find out more at coinspectapp.com

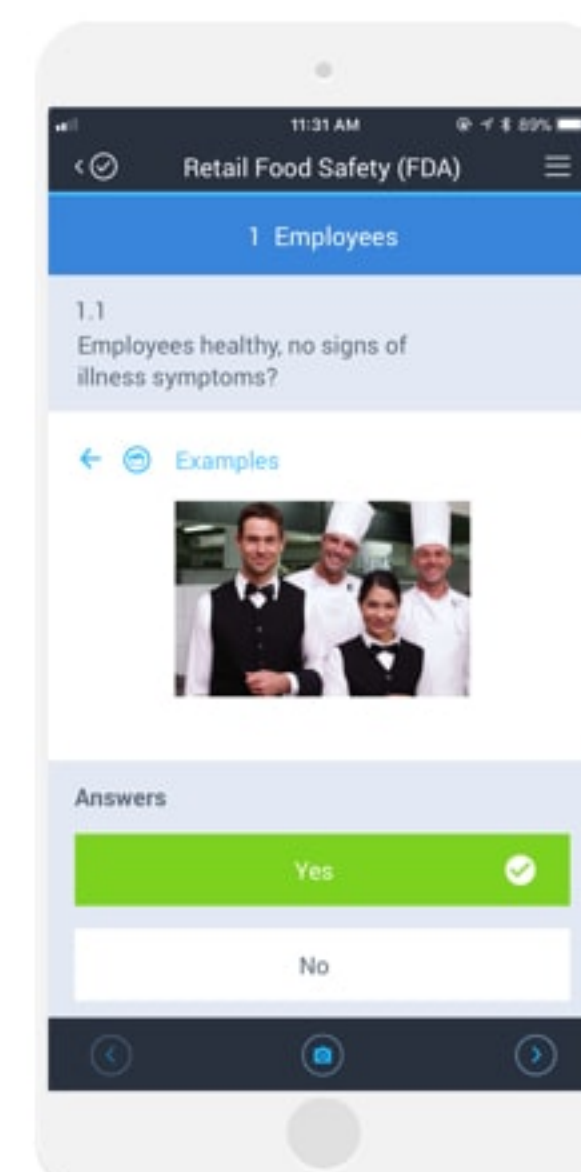
Questions	Description	Notes
3. Food Prep Station		
<input type="checkbox"/> 3.1 GRILL: Line Reach-in 3 at 33F to 41F	If non-compliant, describe root cause, corrective action and person responsible in the notes section below. Please indicate if a service call has been placed.	
<input type="checkbox"/> 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.	
<input type="checkbox"/> 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.	
<input type="checkbox"/> 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.	
<input type="checkbox"/> 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.	
<input type="checkbox"/> 3.6 Visual and/or Taste: BACON COOKED	Light brown, slightly crisp, not burnt.	
<input type="checkbox"/> 3.7 Visual and/or Taste: BURGERS	Fresh, red; never frozen.	
<input type="checkbox"/> 3.8 Visual and/or Taste: CHEESE	Pale Yellow in color.	



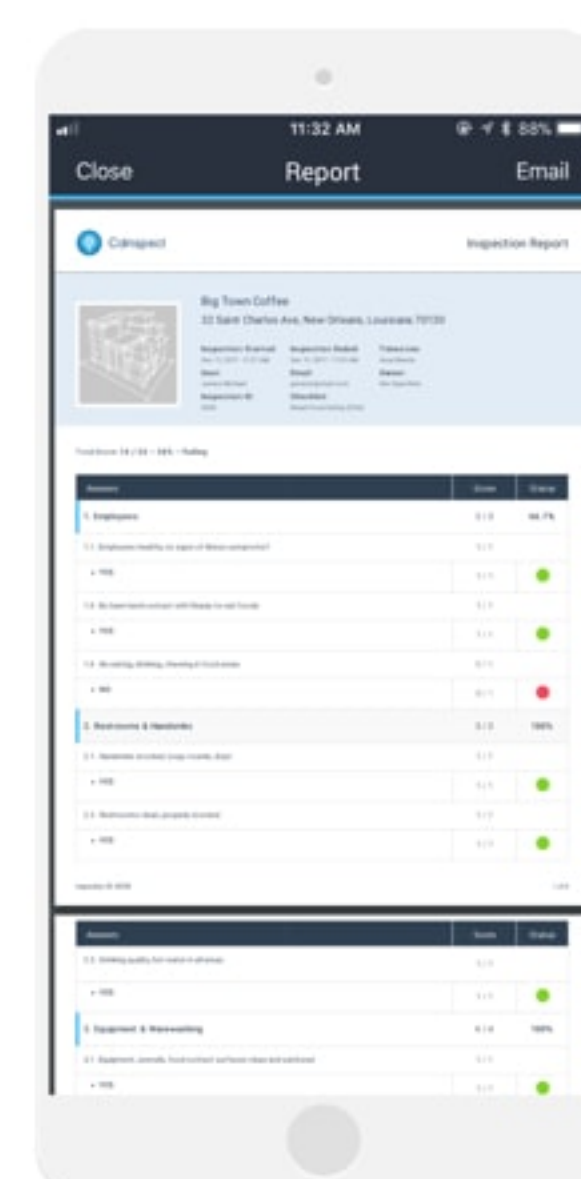
Visualize inspection activities in real-time



Free quality and safety checklists made by experts



Take photos and include annotations



Export and email PDF reports

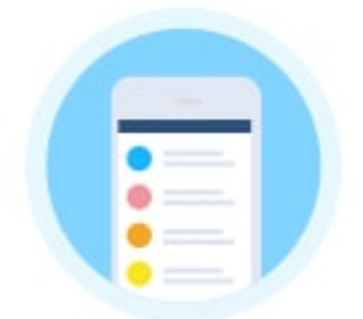
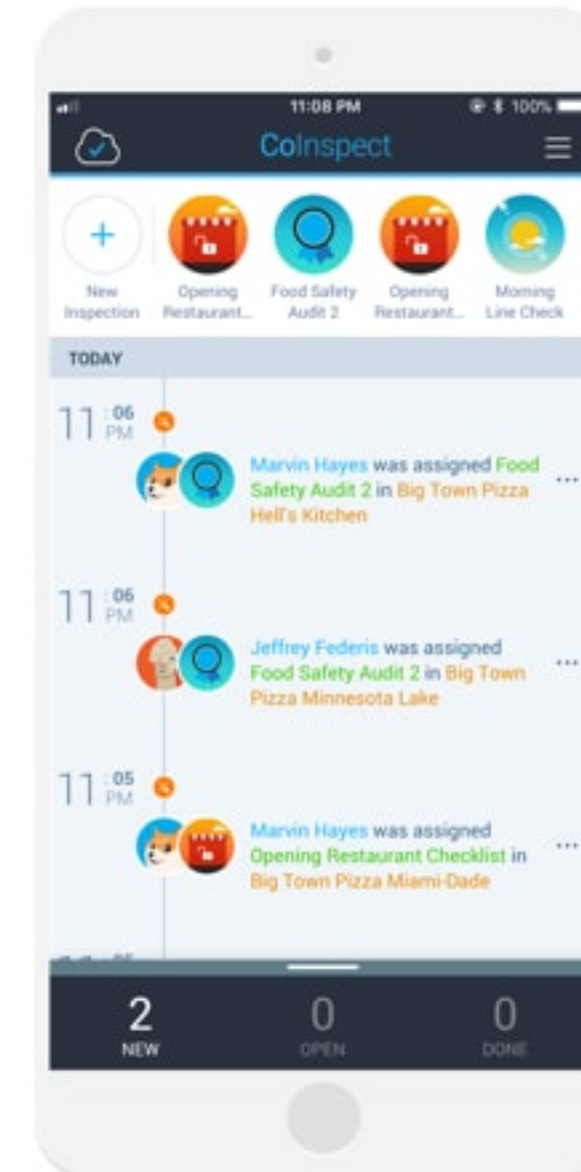
Restaurant Opening Line Check



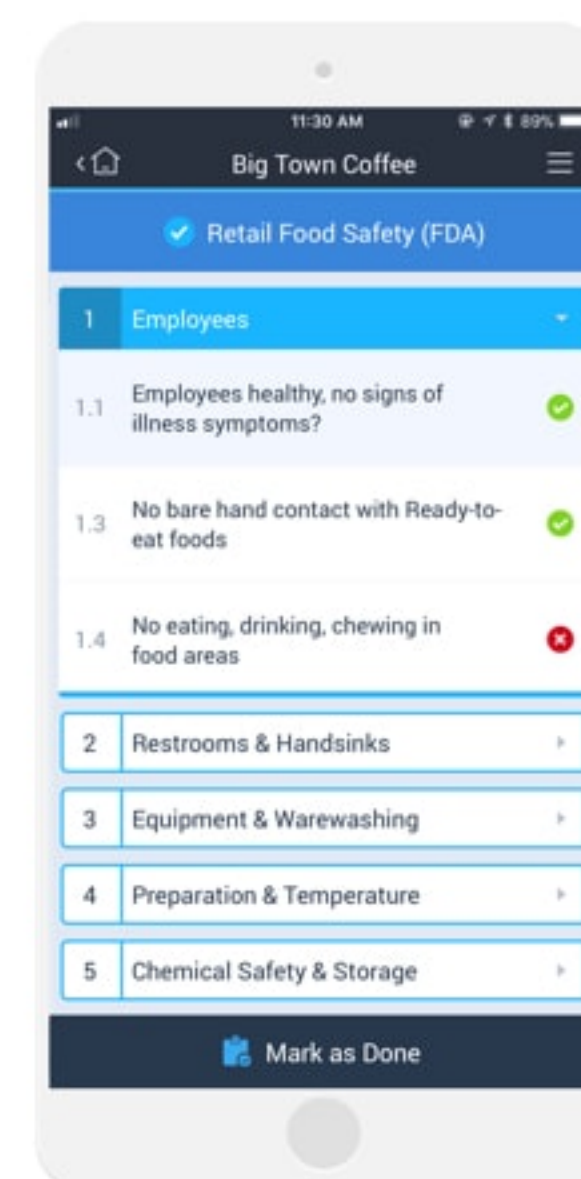
Complete this checklist and 1000s more with our mobile apps. Take photos, create professional reports, and analyze your results with ColInspect.

Find out more at coinspectapp.com

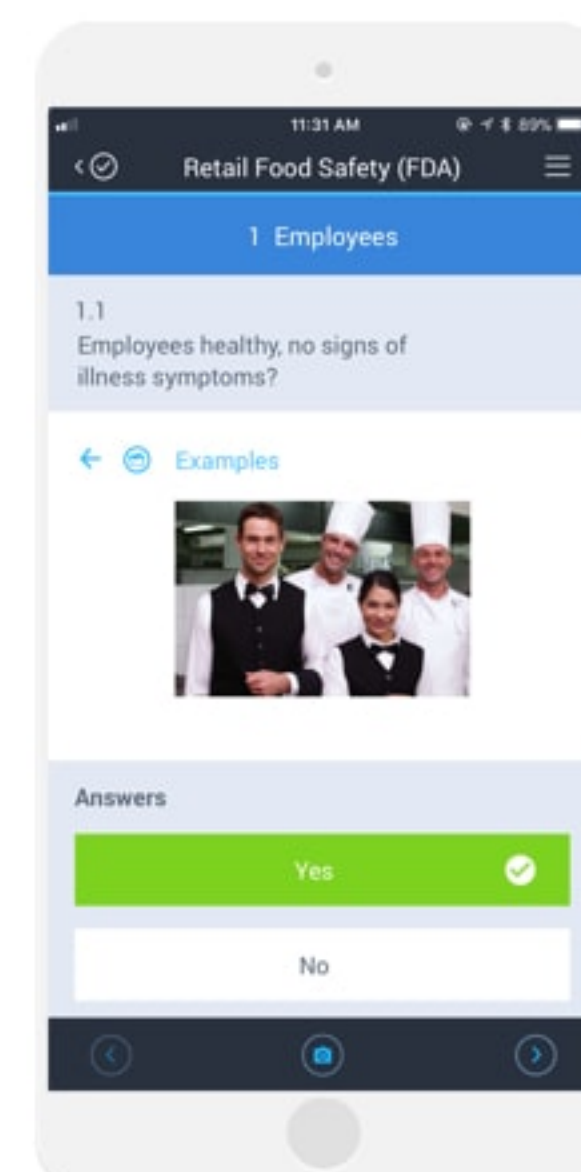
Questions	Description	Notes
3.9 <input type="checkbox"/> Visual and/or Taste: ONIONS	Caramelized light brown in color not burned with minimal liquid remaining	
3.10 <input type="checkbox"/> Visual and/or Taste: LETTUCE	Crisp, fresh, green, no rust or brown spots.	
3.11 <input type="checkbox"/> Visual and/or Taste: PICKLES	Slices have proper al dente crunch.	
3.12 <input type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> 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.	



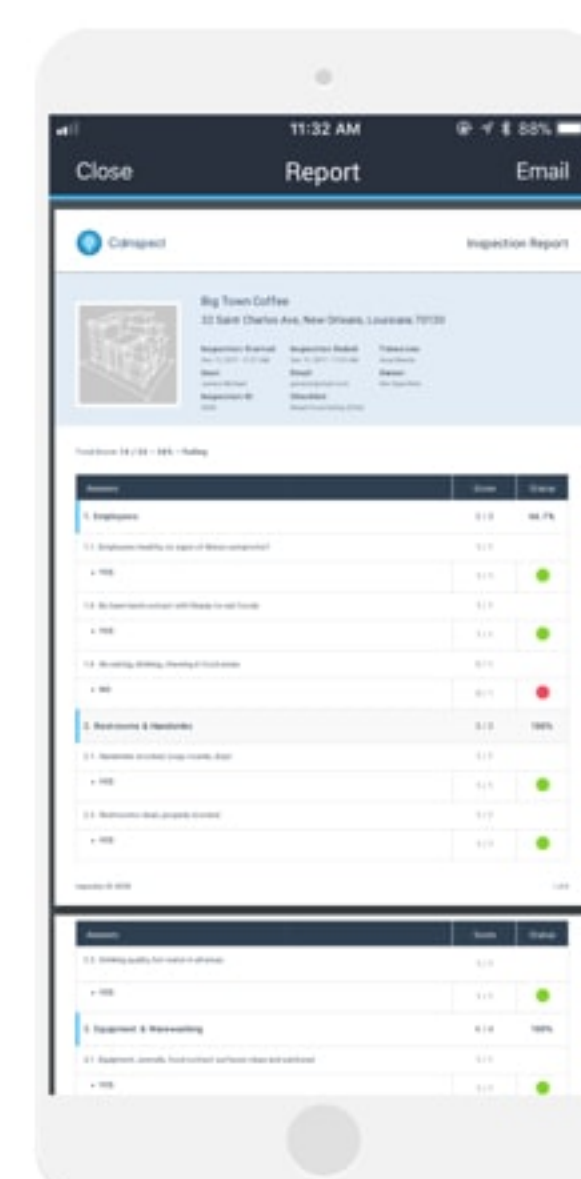
Visualize inspection activities in real-time



Free quality and safety checklists made by experts



Take photos and include annotations



Export and email PDF reports

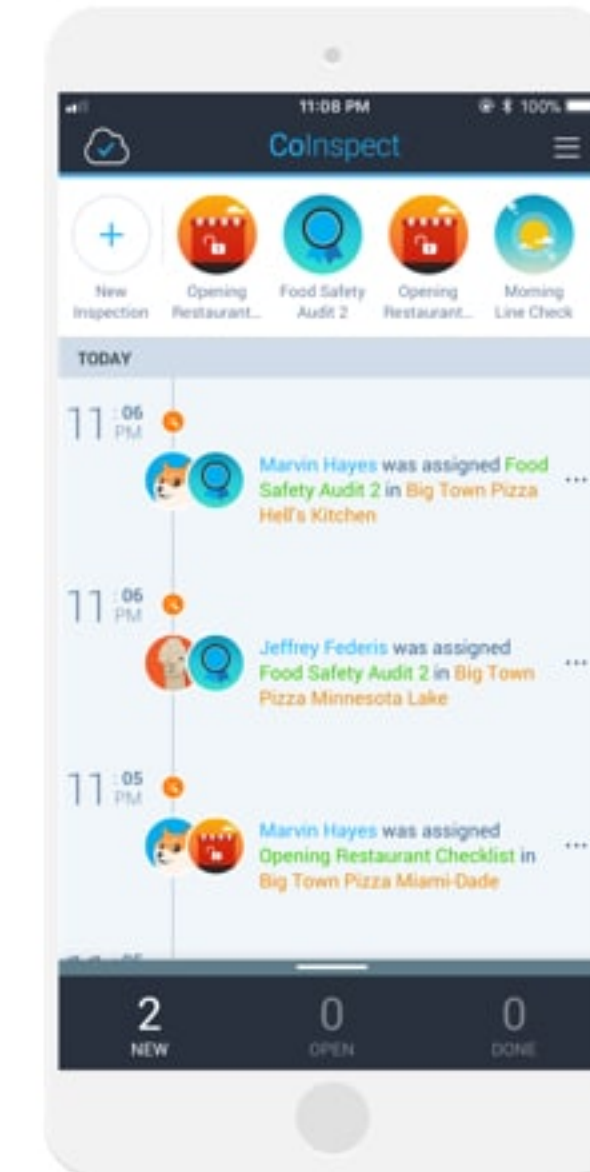
Restaurant Opening Line Check

Questions	Description	Notes
<p>4.5</p> <input type="checkbox"/> 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.	
<p>4.6</p> <input type="checkbox"/> 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.	
<p>4.7</p> <input type="checkbox"/> 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.	
<p>4.8</p> <input type="checkbox"/> 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.	
<p>4.9</p> <input type="checkbox"/> 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.	

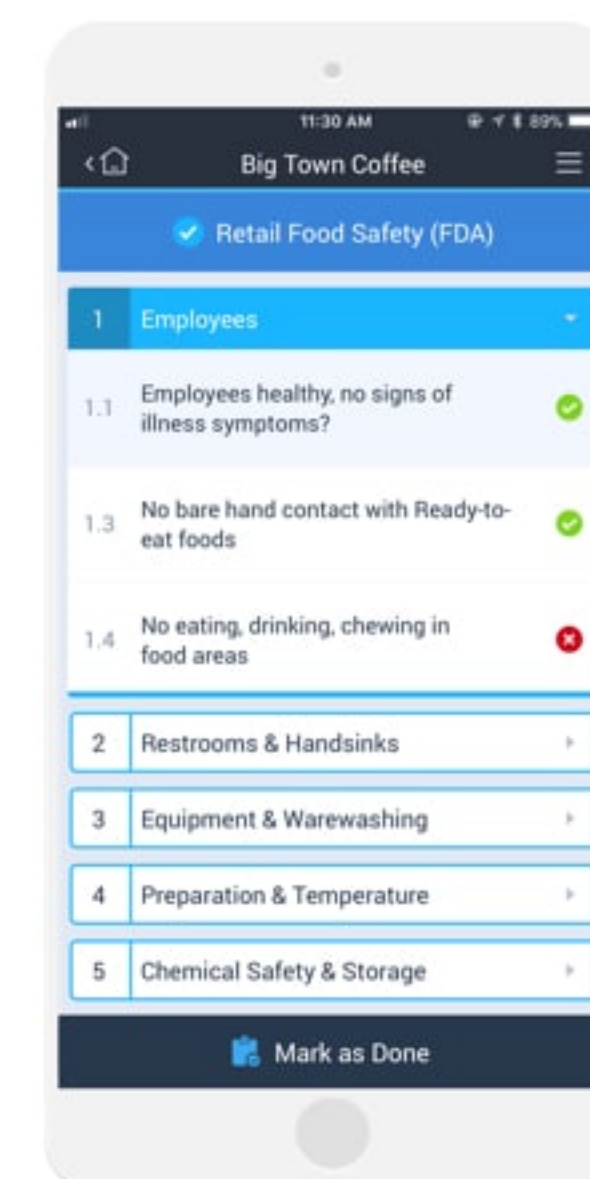


Complete this checklist and 1000s more with our mobile apps. Take photos, create professional reports, and analyze your results with ColInspect.

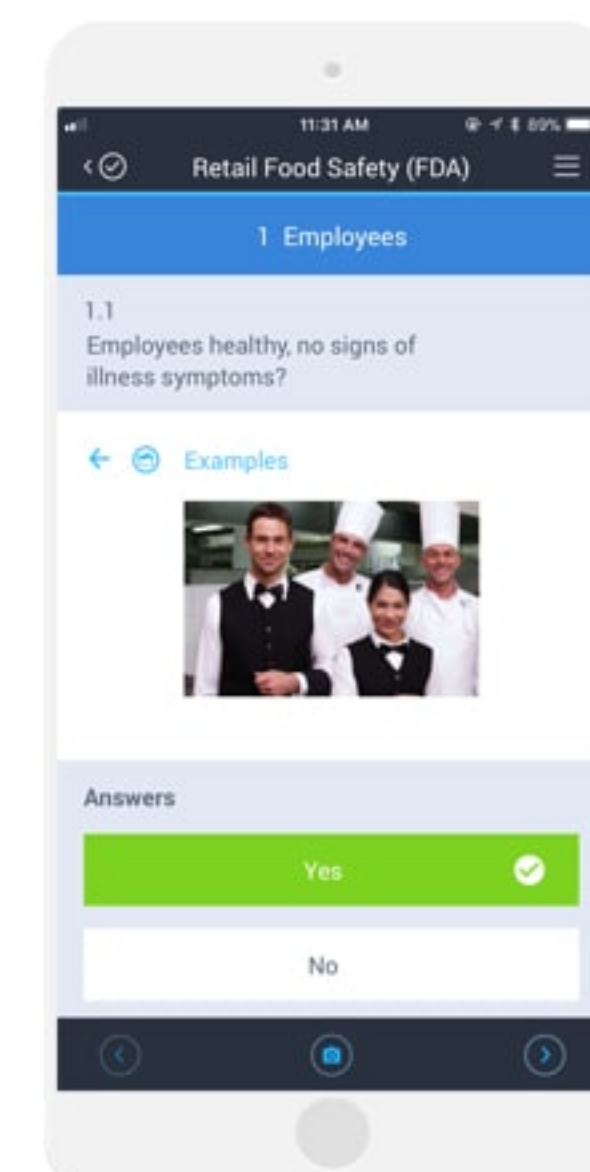
Find out more at coinspectapp.com



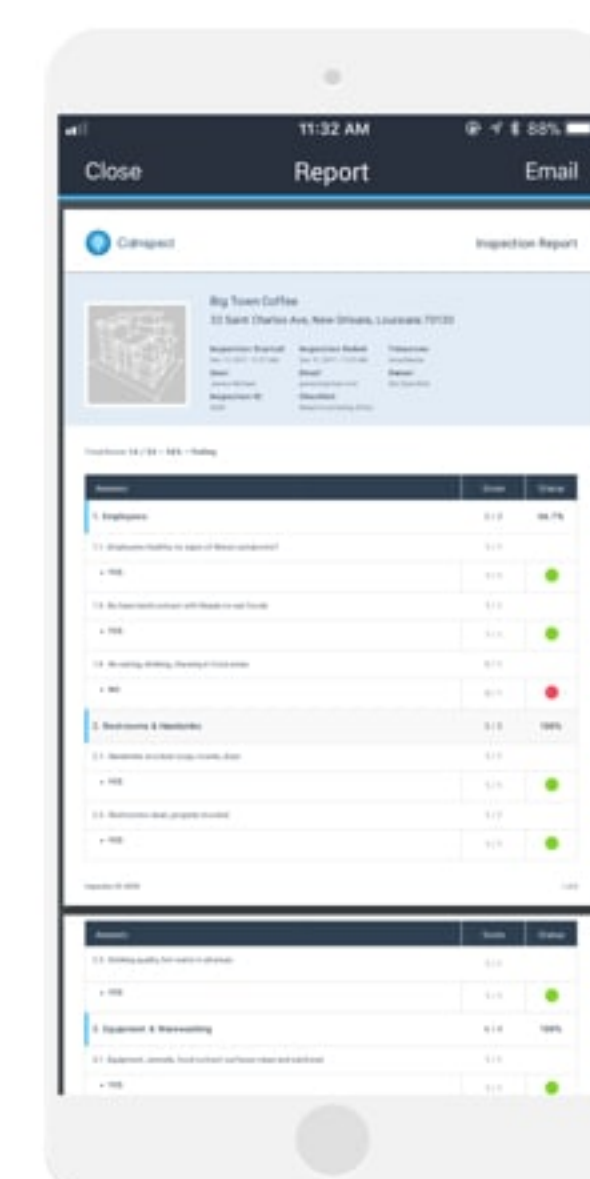
Visualize inspection activities in real-time



Free quality and safety checklists made by experts



Take photos and include annotations



Export and email PDF reports