Restaurant health inspection self-check

Restaurant health inspection checklist

Site _____ Asset or area _____ Inspected by _____ Date _____

Item	Pass	Fail	N/A	Notes
Temperatures				
Walk-in and reach-ins at 41°F or below				
Hot holding at 135°F or above				
Calibrated probe thermometer on the line				
Food cooling in shallow pans, uncovered				
Storage and labeling				
Ready-to-eat food date marked, within 7 days				
Raw meat stored below ready-to-eat food				
Food stored 6 inches off the floor				
Chemicals stored away from food and labeled				
Handwashing and sanitizing				
Hand sinks stocked with soap and towels				
Hand sinks clear and used only for hands				
Sanitizer at the right concentration				
Dish machine reaching its sanitizing cycle				
Facility and equipment				
No signs of pests, doors and screens closed				
Floors, walls and ceilings clean and intact				
Gaskets on coolers clean and not torn				
Hood filters clean, service tag current				
No leaks under sinks or at the grease trap				
People and paperwork				
Certified food protection manager on staff				
Person in charge named for the shift				
Staff wearing hair restraints, no jewelry				
Pest control report from the last visit on file				

Signature: _____

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