



Personal Hygiene

- *Are employees eating, drinking or smoking away from food preparation and utensil washing areas? YES NO
- *Are food handlers washing hands routinely? YES NO
- *Are employees with illnesses and infections restricted from handling food and utensils? YES NO
(so they don't infect others)



Utensil Washing

- *Are utensils washed in detergent, rinsed in clear water and sanitized with the correct concentration of chemical? YES NO
(to kill bacteria)
- *Do hot water sanitizing machines have a final rinse temperature of 180°F? YES NO
(to sanitize the dishes)
- *Do chemical sanitizing machines provide: 50ppm chlorine or 12.5 ppm iodine? YES NO
- Is tableware pre-soaked before washing? YES NO
(to loosen encrusted food)
- Are all utensils air dried? YES NO
(to prevent contamination)
- Is the 3-compartment sink operated as follows: YES NO
 1. Wash with hot soapy water in first basin;
 2. Clear water rinse in the second;
 3. Sanitize for 1 minute in the third.
- Are the wash and rinse water kept clean? YES NO
- Are test kits provided and used for monitoring the sanitizer concentrations? YES NO
(so they don't lose their effectiveness)



General Cleaning

- Are food contact surfaces cleaned and sanitized after each use? YES NO
(to kill germs)
- Are the gaskets and interiors of refrigerators free of debris? YES NO
(so germs can't feed on them)
- Is the can opener blade free of food debris and metal shavings? YES NO
- Are floors in good repair and free of dirt, moisture and food debris? YES NO
(where insects can breed and feed)
- Are outside garbage container lids closed? YES NO
(to reduce attraction of rodents and other pests)
- Is the garbage storage area clean? YES NO
(to discourage insects and rodents)



Odds & Ends

- *Are toxic chemicals labeled and stored separately from food and utensils? YES NO
- Is an area provided for personal belongings that is separate from utensils and food? YES NO
(to cut down on cross contamination)
- Are clean linens stored on clean dry surface? YES NO
Are hand sinks equipped with soap and disposable towel? YES NO
(for proper handwashing)
- Are all lights shielded? YES NO
(to keep broken glass from falling into food and to prevent cuts)

Date of Inspection _____

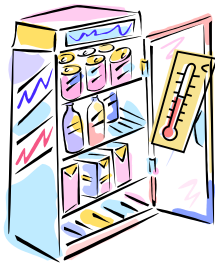
Person In Charge _____

FOOD SAFETY SELF INSPECTION FORM



Dry Storage

- | | YES | NO |
|--|--------------------------|--------------------------|
| Is all food at least 6 inches off the floor?
<i>(so floor can be cleaned)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| Are food store shelves clean and in good repair?
<i>(to promote food safety)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| Is food stored separately from personal items, cleaning & maintenance supplies?
<i>(to prevent mix-ups)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| Are all foods kept covered?
<i>(to prevent contamination)</i> | <input type="checkbox"/> | <input type="checkbox"/> |



Refrigerated Storage

- | | YES | NO |
|--|--------------------------|--------------------------|
| *Is raw meat stored below other food?
<i>(so it doesn't drip on ready-to-eat foods)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| Are thermometers conspicuously placed in the warmest part of the unit?
<i>(where highest temperature can be read)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| Is food covered?
<i>(to prevent accidental contamination)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| Is food stored out from under unprotected condensation lines?
<i>(so nothing drips into it)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| Are refrigerators at 40°F or below?
<i>(to keep cold-tolerant germs from growing)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| Are freezers at 0°F or below?
<i>(to keep frozen foods from thawing)</i> | <input type="checkbox"/> | <input type="checkbox"/> |

***Critical items are marked with an asterisk**

Food Preparation

- | | YES | NO |
|--|--------------------------|--------------------------|
| *Are food prep sinks cleaned and sanitized before use?
<i>(to kill the bacteria in them)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| *Are separate cutting boards used for raw meat and for other food?
<i>(to prevent cross contamination)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| *Is raw meat awaiting processing kept from being held at room temperatures for long periods?
<i>(to keep germs from growing)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| *Are potentially hazardous foods preheated rapidly to 165* before being placed into hot holding units? | <input type="checkbox"/> | <input type="checkbox"/> |
| *Is potentially hazardous food held below 40* or above 150*?
<i>(the danger zone where germs grow best)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| *Is potentially hazardous food cooled under refrigeration in shallow trays, or in an ice bath?
<i>(to reduce time in danger zone)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| Are potentially hazardous foods properly thawed?
<i>(not at room temperature)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| Are utensil handles stored out of the food product?
<i>(so they don't cross contaminate)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| Are wiping cloths stored in a sanitizing solution?
<i>(to kill the germs they pick up)</i> | <input type="checkbox"/> | <input type="checkbox"/> |
| Is metal stemmed food probe thermometer with a range of 0*-220°F provided?
<i>(for frequent temperature checks)</i> | <input type="checkbox"/> | <input type="checkbox"/> |

