

# RESTAURANT SELF-INSPECTION

One way to prepare your restaurant for public health inspections is to conduct random self-inspections and quiz your employees on their food safety knowledge as you inspect. Use this sample health inspection checklist for restaurants as a starting point. It's also a good idea to ask your local health department for a copy of the form its inspectors use, so you know exactly what they look for.

## GENERAL SANITATION

- |  |   |
|--|---|
| <input type="checkbox"/> Floors clean and dry                      | <input type="checkbox"/> Equipment clean and regularly maintained     |
| <input type="checkbox"/> Exhaust ventilation hood working properly | <input type="checkbox"/> Grease filters clean                         |
| <input type="checkbox"/> Hand-washing stations stocked             | <input type="checkbox"/> Sanitation buckets available at all stations |

## EMPLOYEE HYGIENE

- |  |   |
|--|---|
| <input type="checkbox"/> Wear proper clothing    | <input type="checkbox"/> Wear hair nets or hats   |
| <input type="checkbox"/> Wear limited jewelry    | <input type="checkbox"/> Wash hands between tasks or after using restroom, sneezing, blowing nose, etc., using proper technique |
| <input type="checkbox"/> Cover cuts and bandages | <input type="checkbox"/> Eat or smoke in designated areas only  |

## FOOD PREP

- |  |   |
|--|---|
| <input type="checkbox"/> Prevent cross-contamination using color-coded cutting boards and utensils | <input type="checkbox"/> Use gloves or wash hands before handling food  |
| <input type="checkbox"/> Thaw frozen food properly   | <input type="checkbox"/> Cook food to proper internal temperatures  |
| <input type="checkbox"/> Hold cold food at 41° F or below; hot food at 140° F or higher            | <input type="checkbox"/> Cool hot food to 70° F. within two hours; from 70° F to 41° F or below within four hours |

## FOOD STORAGE

- |   |   |
|---|---|
| <input type="checkbox"/> Store food at least 6 inches off floor                               | <input type="checkbox"/> Store food in closed containers and label properly with name and delivery date |
| <input type="checkbox"/> Use FIFO (first-in, first out) method for storing/using food         | <input type="checkbox"/> Keep dry storage area clean and dry  |
| <input type="checkbox"/> Refrigerator thermometers are accurate and in visible position       | <input type="checkbox"/> Walk-in and reach-in refrigerators are clean and properly maintained           |
| <input type="checkbox"/> Refrigerated food is stored properly with produce above raw proteins | <input type="checkbox"/> Food is correctly labeled with name and date stored                            |

## GARBAGE

- |  |  |
|--|--|
| <input type="checkbox"/> Garbage, compost and recycling are separated and disposed of properly         | <input type="checkbox"/> Outside receptacles have lids or covers                     |
| <input type="checkbox"/> Garbage and recycling bins are emptied and cleaned regularly to prevent pests | <input type="checkbox"/> Dumpster is kept clean with lid shut, and emptied regularly |
| <input type="checkbox"/> Area around garbage bins and dumpster is clean and free of pests              |  |