

FOOD SAFETY CHECKLIST

NAME: _____
LOCATION: _____
DATE: _____

YES NO

PURCHASING

- ___ ___ 1. Do you buy foods from reliable suppliers only?
- ___ ___ 2. Do you check the packaged food's expiration date?
- ___ ___ 3. Do you check the packaging, cans or wrappers before buying?
- ___ ___ 4. Are frozen foods frozen solid upon buying them?
- ___ ___ 5. Is foods at its proper temperatures?
- ___ ___ 6. Is apple cider pasteurized?
- ___ ___ 7. Are there no home-canned or home vacuum packed foods?

STORING RAW PERISHABLE FOODS

- ___ ___ 1. Are foods stored in their designated food storage area?
- ___ ___ 2. Is the date and label of covered containers prepared for storing food that has been removed from its original container?
- ___ ___ 3. Are potentially hazardous foods stored in the refrigerator or freezer immediately?
- ___ ___ 4. Are raw meats, poultry or seafood stored below ready-to-eat foods?
- ___ ___ 5. Do you have a working thermometer in your refrigerator and freezer?
- ___ ___ 6. Is the refrigerator's temperature at 41°F and the freezer at 0°F?
- ___ ___ 7. Is there sufficient air circulation in freezer and refrigerator?
- ___ ___ 8. Are 50°F to 70°F temperatures in dry storage areas maintained?
- ___ ___ 9. Is there 6 inches off floor and away from walls around food storage?
- ___ ___ 10. Do you follow the "first in, first out" use of food storage?



PERSONAL HYGIENE

- ___ ___ 1. Are food handlers clean and well-groomed?
- ___ ___ 2. Are appropriate hair restraints worn by food handlers?
- ___ ___ 3. Does food handlers wash hands thoroughly?
- ___ ___ 4. Are food preparation sinks not being used for hand washing?

TRANSPORTING FOOD

- ___ ___ 1. Is equipment used for food transportation clean and appropriate?
- ___ ___ 2. Are foods being transported well insulated and properly covered?
- ___ ___ 3. Are hot foods at temperatures of 140°F or above and cold food temperature at 41°F or below?

PREPARATION (Thawing, Cooking and Cooling)

- ___ ___ 1. Are frozen foods thawed in the refrigerator, microwave or using cold running water?
- ___ ___ 2. Do you use a food thermometer in checking the proper internal temperature of foods cooked?
- ___ ___ 3. Are packaged foods undamaged?
- ___ ___ 4. Are fresh vegetables and fruits are properly washed with water?
- ___ ___ 5. Are foods cooked thoroughly?
- ___ ___ 6. Are leftovers reheated to at least 165°F?
- ___ ___ 7. Are leftovers quickly cooled in no more than 6hrs at 41°F temperature?
- ___ ___ 8. Are leftovers immediately refrigerated or frozen?

SERVING

- ___ ___ 1. Are hot foods served at 140°F or above and cold food at 41°F?
- ___ ___ 2. Do you use a thermometer in checking food temperature?



- ___ ___ 3. Are foods served with proper serving utensils?
- ___ ___ 4. Is children's food cut to its proper size?
- ___ ___ 5. Are spills cleaned immediately?
- ___ ___ 6. Is peanut butter spread too thick?
- ___ ___ 7. Are seeds and bones taken out before serving?

FACILITIES AND EQUIPMENT

- ___ ___ 1. Is kitchen and dining area clean and well lighted?
- ___ ___ 2. Are floors cleaned everyday and in good condition?
- ___ ___ 3. Are foods and storage areas located away from garbage?
- ___ ___ 4. Are garbage containers in good condition, leak proof and properly closed?
- ___ ___ 5. Is equipment in good working condition?
- ___ ___ 6. Are dishes, utensils and food-contact surfaces properly cleaned and sanitized?
- ___ ___ 7. Is used food equipment properly cleaned and sanitized?
- ___ ___ 8. Are proper procedures of washing dishes and cooking utensils maintained?
- ___ ___ 9. Are equipment and utensils air dried after sanitizing?
- ___ ___ 10. Is equipment stored properly?