

Daily Establishment Self-Inspection

Date: _____ Initials _____

Compliance		Items	Comments
IN	OUT	Personal Hygiene	Corrective Action Taken
		*No sick employees	
		*Frequent handwashing observed	
		*No open cuts or wounds/bandages (gloves used)	
		*No eating, drinking, or tobacco use in prep areas	
		*No bare hand contact observed with ready-to-eat foods	
		Proper hair restraints; no jewelry; fingernails maintained	
		Clean clothes/aprons and stored away from food and food contact items	
IN	OUT	Handsinks	Corrective Action Taken
		*Accessible; not blocked	
		*Disposable towels and hand soap	
		*Hot and cold water	
		Clean; no food waste	
IN	OUT	Refrigerated Storage	Corrective Action Taken
		*Refrigeration equipment maintaining 41° F or below	
		*Ready-to-eat foods stored above raw foods	
		*All refrigerated products properly labeled with a date	
		Accurate thermometer available	
		Accurate refrigeration thermometer provided/visible	
		*Food cooled from 135° F to 70° F in 2 hours and from 70° F to 41° F in 4 hours	
IN	OUT	Hot Holding Equipment	Corrective Action Taken
		*Reheating foods to 165° F before serving or holding	
		*Hot holding units (crockpots, steam tables, etc.) maintaining 135° F or above	
		Accurate thermometer in hot holding cabinets, etc.	
IN	OUT	Dishwashing	Corrective Action Taken
		*Proper sanitizing: _____ ppm or _____ °F	
		Machine clean; no food waste or lime/calcium build-up	
		3 compartment sink clean, not greasy (wash, rinse, sanitize)	
		Dishes, utensils, glasses clean	
		Drain boards clean/maintained	
		Air drying properly; no wet stacking	
		Test strips available (Chlorine, Quaternary Ammonia or Iodine)	
IN	OUT	General	Corrective Action Taken
		Doors and windows properly closed (pest-resistant)	
		No pests (roaches, mice, flies, etc.)	
		Kitchen equipment clean; no grease or food waste build-up	
		Pop nozzles, tea spigots, beer nozzles clean (no mold or build-up)	
		*Cutting boards, pots, spatulas, can openers, clean and in good repair	
		*No broken, cracked or chipped dishes	
		Ice scoops stored properly; handle out of ice or in/on clean surface	
		Food properly protected, 6" off the ground minimum, and covered	
		*No dented or swollen cans	
		Wiping cloths stored in clean sanitizing solution (changing solution regularly)	
		*Chemicals and spray/squirt bottles properly stored and labeled	
		Shelving/bulk food containers clean; no food waste build-up.	
		Single-service articles properly stored and dispensed	
		All lights working and properly shielded	
		Walls, floors, and ceilings cleaned and maintained	
		Mop sink area clean; mops and brooms hanging properly	
		Dumpster lids/doors closed; no trash on ground	
		*Items that contribute to foodborne illness.	

