HEALTH INSPECTION CHECKLIST

12 IMPORTANT AREAS TO BE MONITORED IN A RESTAURANT

01



STORE FOOD IN A PROPER WAY

Store food and food supplies at least 6-8 inches above the floor. Label them with name and delivery date

02



FOOD SAFETY

Food is protected from dust, dirt, and other contaminations. All food containers are non-toxic and have proper lids.

03



FOOD HANDLING

Food should not be in the temperature zone for more than four hours. Avoid direct contact with food.

04



MAINTAIN STORAGE TEMPERATURES

The refrigeration temperature is within a safe range. The FIFO method of inventory is practiced.

05



SANITATION

Water is heated to the correct temperature for sanitizing. Tested chemicals and cleaning supplies are used to clean surfaces frequently.

06



ENFORCE EMPLOYEE HYGIENE

Employees are properly dressed. Hair restraints and gloves are worn. Hands are washed thoroughly. Masks and disposable tissues are used.

07



PROPER VENTILATION

Install proper ventilation to avoid odors and irritants present in the air. Clean the ventilation system once in a while.

08



GARBAGE DISPOSAL

Garbage and recycling bins are emptied before they're full. Waste must be frequently removed from the food handling area.

09



STRICT PEST CONTROL

Air curtains are installed on doors and windows. Doors are self-closing and tightly shut.

10



FOOD CONTAMINATION

Clean the food prep surfaces adequately. Do not keep cooked and uncooked food together. Clean the food prep surfaces adequately.

11



TOILETS AND SINKS

The toilets and sinks are fully operable. A separate sink and toilet are provided for employees. Clean toilet facilities and supplies are provided.

12



STAFF TRAINING

Employees are educated about proper procedures and sanitation. They are trained in food handling.