RESTAURANT LINE CHECK CHECKLIST

Grill Station

Date: ..... Meal period: □ Lunch □ Dinner Station cook: ..... Checked by: .....

Targets: Hot holding 135°F or above · Cold holding 41°F or below · Probe the food, not the air · Any fail: write what you did and tell the manager on duty

CHECK	TARGET	PRE-SHIFT TIME: _____				MID-SHIFT TIME: _____				WHAT WAS DONE IF IT FAILED
		°F	OK	FAIL	INITIALS	°F	OK	FAIL	INITIALS	
Hold temperatures										
Cold drawer, raw protein: _____	41°F or below		☐	☐			☐	☐		
Cold drawer, raw protein: _____	41°F or below		☐	☐			☐	☐		
Hot-held item: _____	135°F or above		☐	☐			☐	☐		
Cook temp spot check: _____	165°F poultry · 155°F ground meat · 145°F steak, fish		☐	☐			☐	☐		
Product quality										
Proteins look and smell fresh; portions match spec.	Per spec	---	☐	☐		---	☐	☐		
Raw proteins stored below and apart from cooked food.	Required	---	☐	☐		---	☐	☐		
Labels and dates										
Every pan labeled and dated; nothing past its use-by date.	Required	---	☐	☐		---	☐	☐		
Tools and smallwares										
Separate tongs and spatulas for raw and cooked, clean.	Required	---	☐	☐		---	☐	☐		
Probe thermometer clean, sanitized, and calibrated.	±2°F	---	☐	☐		---	☐	☐		
Cleanliness										
Grill scraped; grease trough emptied.	Required	---	☐	☐		---	☐	☐		
Sanitizer bucket at the right strength (test strip).	Per label	---	☐	☐		---	☐	☐		

Instructions:

Probe one item in every pan, not just the drawer air. If a cold drawer reads above 41°F, move the food to a working cooler and write down what you did. Check the cook temperature on the first item off the grill.

maintainIQ

Create custom digital checklists with the MaintainIQ mobile application.

INFO@MAINTAINIQ.COM MAINTAINIQ.COM (888) 534-0261

RESTAURANT LINE CHECK CHECKLIST

Fry Station

Date: ..... Meal period: □ Lunch □ Dinner Station cook: ..... Checked by: .....

Targets: Hot holding 135°F or above · Cold holding 41°F or below · Probe the food, not the air · Any fail: write what you did and tell the manager on duty

CHECK	TARGET	PRE-SHIFT TIME: _____				MID-SHIFT TIME: _____				WHAT WAS DONE IF IT FAILED
		°F	OK	FAIL	INITIALS	°F	OK	FAIL	INITIALS	
Hold temperatures										
Hot-held fried item: _____	135°F or above		☐	☐			☐	☐		
Hot-held fried item: _____	135°F or above		☐	☐			☐	☐		
Cold drawer, raw breaded item: _____	41°F or below		☐	☐			☐	☐		
Freezer: frozen product frozen solid, no thaw signs	0°F or below		☐	☐			☐	☐		
Fryer set temperature: _____	Per recipe		☐	☐			☐	☐		
Product quality										
Oil clean, filtered today, and at the fill line.	Per your oil test	---	☐	☐		---	☐	☐		
Fried items crisp, right color, and within hold time.	Per spec	---	☐	☐		---	☐	☐		
Labels and dates										
Breading, batter, and pans labeled and dated.	Required	---	☐	☐		---	☐	☐		
Tools and smallwares										
Baskets, scoops, and skimmer clean and undamaged.	Required	---	☐	☐		---	☐	☐		
Cleanliness										
Station wiped down; no oil on the floor.	Required	---	☐	☐		---	☐	☐		
Sanitizer bucket at the right strength (test strip).	Per label	---	☐	☐		---	☐	☐		

Instructions:

Check the fryer's set temperature against the recipe and look at the oil before service. Fried food under the heat lamp must stay at 135°F or above; past its hold time, throw it out.

maintainIQ

Create custom digital checklists with the MaintainIQ mobile application.

INFO@MAINTAINIQ.COM MAINTAINIQ.COM (888) 534-0261

RESTAURANT LINE CHECK CHECKLIST

Sauté Station

Date: ..... Meal period: □ Lunch □ Dinner Station cook: ..... Checked by: .....

Targets: Hot holding 135°F or above · Cold holding 41°F or below · Probe the food, not the air · Any fail: write what you did and tell the manager on duty

CHECK	TARGET	PRE-SHIFT TIME: _____				MID-SHIFT TIME: _____				WHAT WAS DONE IF IT FAILED
		°F	OK	FAIL	INITIALS	°F	OK	FAIL	INITIALS	
Hold temperatures										
Cold drawer / lowboy: _____	41°F or below		☐	☐			☐	☐		
Cold drawer / lowboy: _____	41°F or below		☐	☐			☐	☐		
Hot-held sauce or soup: _____	135°F or above		☐	☐			☐	☐		
Hot-held sauce or soup: _____	135°F or above		☐	☐			☐	☐		
Reheated item for hot holding: _____	165°F within 2 hours		☐	☐			☐	☐		
Product quality										
Sauces taste right and have the right thickness.	Per recipe	---	☐	☐		---	☐	☐		
Mise en place full for the meal period.	Per par	---	☐	☐		---	☐	☐		
Labels and dates										
Every container labeled and dated; nothing past its use-by date.	Required	---	☐	☐		---	☐	☐		
Tools and smallwares										
Pans, ladles, and spoons clean and enough for service.	Per par	---	☐	☐		---	☐	☐		
Cleanliness										
Range top and backsplash clean.	Required	---	☐	☐		---	☐	☐		
Sanitizer bucket at the right strength (test strip).	Per label	---	☐	☐		---	☐	☐		

Instructions:

Stir sauces and soups before you probe them, and probe the center. Reheat food for hot holding to 165°F on the range, never in the steam well. Anything below 135°F: reheat or discard, and write which.

maintainIQ

Create custom digital checklists with the MaintainIQ mobile application.

INFO@MAINTAINIQ.COM MAINTAINIQ.COM (888) 534-0261

RESTAURANT LINE CHECK CHECKLIST

Cold Prep Station

Date: ..... Meal period: □ Lunch □ Dinner Station cook: ..... Checked by: .....

Targets: Hot holding 135°F or above · Cold holding 41°F or below · Probe the food, not the air · Any fail: write what you did and tell the manager on duty

CHECK	TARGET	PRE-SHIFT TIME: _____				MID-SHIFT TIME: _____				WHAT WAS DONE IF IT FAILED
		°F	OK	FAIL	INITIALS	°F	OK	FAIL	INITIALS	
Hold temperatures										
Prep rail item: _____	41°F or below		☐	☐			☐	☐		
Prep rail item: _____	41°F or below		☐	☐			☐	☐		
Prep rail item: _____	41°F or below		☐	☐			☐	☐		
Cut greens, tomatoes, or melon: _____	41°F or below		☐	☐			☐	☐		
Reach-in below the rail	41°F or below		☐	☐			☐	☐		
Product quality										
Produce fresh, not wilted or slimy; portions match spec.	Per spec	---	☐	☐		---	☐	☐		
Pans not filled above the cold rail line.	Required	---	☐	☐		---	☐	☐		
Labels and dates										
Ready-to-eat food dated; used within 7 days (prep day = day 1).	7 days at 41°F	---	☐	☐		---	☐	☐		
Tools and smallwares										
Color-coded cutting boards and clean knives in use.	Required	---	☐	☐		---	☐	☐		
Gloves stocked; handwashing sink stocked and clear.	Required	---	☐	☐		---	☐	☐		
Cleanliness										
Rail lids closed when not in use; station clean.	Required	---	☐	☐		---	☐	☐		
Sanitizer bucket at the right strength (test strip).	Per label	---	☐	☐		---	☐	☐		

Instructions:

Cold prep food is eaten without cooking, so it has no second chance. Probe the food in each pan, and pull anything above 41°F or past its date before service starts.

maintainIQ

Create custom digital checklists with the MaintainIQ mobile application.

INFO@MAINTAINIQ.COM MAINTAINIQ.COM (888) 534-0261

RESTAURANT LINE CHECK CHECKLIST

Expo Station

Date: ..... Meal period: □ Lunch □ Dinner Station cook: ..... Checked by: .....

Targets: Hot holding 135°F or above · Cold holding 41°F or below · Probe the food, not the air · Any fail: write what you did and tell the manager on duty

CHECK	TARGET	PRE-SHIFT TIME: _____				MID-SHIFT TIME: _____				WHAT WAS DONE IF IT FAILED
		°F	OK	FAIL	INITIALS	°F	OK	FAIL	INITIALS	
Hold temperatures										
Food under the heat lamp / pass: _____	135°F or above		☐	☐			☐	☐		
Cold garnish or sauce: _____	41°F or below		☐	☐			☐	☐		
Cold garnish or sauce: _____	41°F or below		☐	☐			☐	☐		
Product quality										
Plates match the spec photo; garnishes ready.	Per spec	---	☐	☐		---	☐	☐		
Allergy tickets flagged and checked before plates go out.	Required	---	☐	☐		---	☐	☐		
Ticket printer or kitchen screen working.	Required	---	☐	☐		---	☐	☐		
Labels and dates										
Garnishes and sauces labeled and dated.	Required	---	☐	☐		---	☐	☐		
Tools and smallwares										
Plates, ramekins, to-go packaging, and wipes stocked.	Per par	---	☐	☐		---	☐	☐		
Cleanliness										
Pass and heat lamp shelf clean.	Required	---	☐	☐		---	☐	☐		
Wiping cloths kept in sanitizer, not on the counter.	Required	---	☐	☐		---	☐	☐		

Instructions:

Expo is the last check before the guest. Every plate that leaves should match the spec photo, and any allergy ticket gets a second look before it goes.

maintainIQ

Create custom digital checklists with the MaintainIQ mobile application.

INFO@MAINTAINIQ.COM MAINTAINIQ.COM (888) 534-0261

RESTAURANT LINE CHECK CHECKLIST

Line Check Sign-Off

Date: ..... Meal period: □ Lunch □ Dinner Manager on duty: .....

STATION	PRE-SHIFT				MID-SHIFT			
	TIME	FAILS	ALL FIXED? Y / N	INITIALS	TIME	FAILS	ALL FIXED? Y / N	INITIALS
Grill								
Fry								
Sauté								
Cold Prep								
Expo								

Problems that need a follow-up (repair, re-order, retraining)

#	STATION	PROBLEM	WHO WILL FIX IT	BY WHEN	DONE (DATE)
1					
2					
3					
4					
5					

Instructions:

Run the pre-shift check before doors open and the mid-shift check between meal periods. The manager on duty reviews every station page and signs only when every fail has a written action. Anything that needs a repair or a re-order goes in the follow-up table.

Manager on duty signature: ..... Time: .....

maintainIQ

Create custom digital checklists with the MaintainIQ mobile application.

INFO@MAINTAINIQ.COM MAINTAINIQ.COM (888) 534-0261