

Daily Food Safety Self Inspection Checklist

Date: _____ Mgr Initials: _____

Food Item	Location	Time	Temp	Time	Temp	Time	Temp

Food	Yes	No
Food Stored 6" Off the Floor / Covered		
Raw Meats / Shell Eggs on Bottom Shelf		
Food Thawed Properly		
Food Cooled Properly		

Cleaning	Yes	No
Equipment / Surfaces Cleaned & Sanitized		
Bathrooms Cleaned & Stocked		
Trash Cans Emptied		
Dumpster Area Cleaned / Lid Closed		

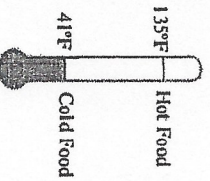
Hygiene	Yes	No
Employees in Good Health		
Hand Washing Conducted		
Hand Soap & Paper Towels at All Handsinks		
Clean Clothes, Hair Restraints		
Personal Items Segregated		
No Eating / Drinking / Smoking in Kitchen		

Chemicals & Sanitizing	Yes	No
Dish Machine Final Rinse at 180°F / 50ppm Cl		
3 Compartment Sink (Wash, Rinse, Sanitize)		
Sanitizer Spray Bottles Labeled		
Chemical Test Strips Available		
Sanitizer Bucket Set Up / Correct Concentration		

Equipment	Yes	No
Hot & Cold Water Available		
Hand Sinks Working & Accessible		
Metal Stem Thermometer Provided / Calibrated		
Thermometers in Coolers & Freezers		

Structure	Yes	No
No Evidence of Insects or Rodents		
Outer Openings Closed / Screened		
Walls, Floors & Ceilings in Good Repair / Clean		
Drains Working / Plumbing Not Leaking		

Food	Cooking Temp
Seafood/Eggs	145°F
Steak/Pork	145°F
Ground Beef	155°F
Poultry	165°F



Cool
135°F → 70°F 2 Hrs
70°F → 41°F 4 Hrs
Reheat To 165°F

Personnel	Shift 1	Shift 2	Shift 3
IDPH Food Service Manager Present	Y N	Y N	Y N

Comments/Corrections: _____

DAILY SANITATION RECORD OF DISH MACHINE, REFRIGERATORS AND FREEZERS

Date

8:00 AM

Signature

	Refrigerator #1
	Refrigerator #2
	Freezer #1
	Freezer #2
	Dish Machine Wash
	Dish Machine Rinse
	Dish Machine Sanitizer ppm

12 Noon

Signature

	Refrigerator #1
	Refrigerator #2
	Freezer #1
	Freezer #2
	Dish Machine Wash
	Dish Machine Rinse
	Dish Machine Sanitizer ppm

5:00 PM

Signature

	Refrigerator #1
	Refrigerator #2
	Freezer #1
	Freezer #2
	Dish Machine Wash
	Dish Machine Rinse
	Dish Machine Sanitizer ppm

Required HACCP Parameters

Refrigerator 32 - 40°F

Freezer 0°F

Dish Machine Wash

150°F

Dish Machine Rinse

180°F

EcoSan recorded as

na

50-100 ppm

Low Temp

120°F

High Temp

Report all non parameter temperature recordings to supervisor immediately

Calibrate Thermometers every Thursday