



ardinal  
Pest  
Management

— COMMERCIAL —  
**KITCHEN  
HEALTH  
COMPLIANCE**  
 **CHECKLIST**

— For Managers & Employees —



**INSPECTION READY.  
EVERY DAY.**

A Complete Guide to Food Safety,  
Sanitation, and Operational Excellence  
in Commercial Kitchens



**STAY COMPLIANT**  
Follow Health Codes  
and Regulations



**MAINTAIN CLEANLINESS**  
Ensure a Safe and  
Sanitary Environment



**CONTROL TEMPERATURES**  
Proper Storage,  
Cooking & Holding



**PREVENT CONTAMINATION**  
Protect Food, Staff  
& Customers



**PROTECT YOUR BUSINESS**  
Avoid Violations and  
Costly Penalties

 **CLEAN KITCHEN. SAFE FOOD. STRONG BUSINESS.** 

# COMMERCIAL KITCHEN HEALTH COMPLIANCE CHECKLIST

*For Managers & Employees | Inspection Readiness Guide*

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## DAILY COMPLIANCE CHECKLIST (EVERY SHIFT / EVERY DAY)

### FOOD SAFETY & STORAGE

- All food stored at least **6 inches off the floor**
  - All food properly labeled and dated
  - No expired food items present
  - Raw and cooked foods stored separately
  - All food kept in sealed containers
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### TEMPERATURE CONTROL

- Refrigerators holding at **41°F or below**
  - Freezers at **0°F or below**
  - Hot holding units at **135°F or above**
  - Food temperatures checked and logged
  - Thermometers working and calibrated
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### HANDWASHING & HYGIENE

- Handwashing sinks accessible at all times
- Soap, paper towels, and hot water available
- Employees washing hands properly and frequently

- No bare-hand contact with ready-to-eat food
  - Employees wearing clean uniforms
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## **FOOD PREP & SURFACES**

- All prep surfaces cleaned and sanitized
  - Cutting boards cleaned between uses
  - No cross-contamination observed
  - Food contact surfaces sanitized regularly
  - Utensils stored properly when not in use
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## **CLEANING & SANITATION**

- Floors swept and mopped
  - Counters wiped down and sanitized
  - Grease buildup removed from surfaces
  - Equipment cleaned after use
  - Cleaning schedules followed
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## **DISHWASHING & UTENSILS**

- Dishwasher operating at correct temperature
  - Proper wash, rinse, sanitize procedures followed
  - Clean dishes stored properly
  - No food debris left on utensils
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## **TRASH & WASTE MANAGEMENT**

- Trash removed regularly
- Trash cans not overflowing
- Trash containers clean and lined
- Dumpster lids closed

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## **PEST PREVENTION**

- No signs of pest activity (droppings, live insects, etc.)
- Doors kept closed when not in use
- No food left exposed overnight
- Floor drains clean and free of buildup

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## **WEEKLY COMPLIANCE CHECKLIST**

### **DEEP CLEANING**

- Clean behind and under equipment
- Degrease walls and cooking surfaces
- Clean ventilation hoods and filters
- Detail clean storage areas

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### **STORAGE & ORGANIZATION**

- Organize dry storage areas
- Remove clutter and excess cardboard
- Inspect food containers for damage

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### **EQUIPMENT MAINTENANCE**

- Check all refrigeration seals and gaskets
- Inspect cooking equipment for cleanliness
- Clean and service soda machines
- Clean ice machines

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### **PLUMBING & DRAINS**

- Clean all floor drains
  - Check for leaks or standing water
  - Clean sink strainers
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# **MONTHLY COMPLIANCE CHECKLIST**

## **FACILITY INSPECTION**

- Inspect for structural gaps or damage
  - Check door seals and sweeps
  - Inspect ceilings and walls
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## **PEST CONTROL REVIEW**

- Review pest control service reports
  - Check monitoring devices
  - Document any pest sightings
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## **SAFETY & TRAINING**

- Review food safety procedures with staff
  - Reinforce hygiene and sanitation practices
  - Update logs and documentation
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# **PRE-INSPECTION CHECKLIST (MANAGER WALKTHROUGH)**

Before a health inspector arrives:

- No food left uncovered
- All surfaces clean and sanitized

- Floors clean and dry
  - Trash removed and containers clean
  - No pest activity visible
  - Temperature logs up to date
  - Handwashing stations fully stocked
  - Staff following proper procedures
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## **COMMON HEALTH CODE VIOLATIONS TO AVOID**

- Improper food storage
  - Poor employee hygiene
  - Dirty equipment or surfaces
  - Incorrect food temperatures
  - Pest activity
  - Dirty drains or standing water
  - Improper waste handling
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## **MANAGER RESPONSIBILITY CHECK**

Managers must ensure:

- All staff follow procedures daily
  - Cleaning logs are completed
  - Temperature logs are maintained
  - Issues are corrected immediately
  - Kitchen remains inspection-ready at all times
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## **WHY THIS CHECKLIST MATTERS**


Following this checklist will:

- Reduce risk of health violations

- Improve food safety
  - Prevent pest infestations
  - Maintain a clean, professional kitchen
  - Keep your business inspection-ready daily
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# CARDINAL PEST MANAGEMENT

Helping Commercial Kitchens Stay Clean, Compliant & Pest-Free

 706-591-2775

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