

DAILY SELF-INSPECTION SHEET

Establishment & Address: _____

Date: _____ Time: _____ Person In Charge: _____

*** COLD HOLDING** (Requires 41°F)

Item:	Location:	Temperature:	Corrective Action Taken

*** COOKING** (Pork/Seafood - 145°F, Ground Beef - 155°F, Poultry & Stuffed Foods - 165°F)

Item:	Location:	Temperature:	Corrective Action Taken

*** HOT HOLDING** (Requires 135°F)

Item:	Location:	Temperature:	Corrective Action Taken

*** COOL DOWN** (From 135°F to 70°F within 2 hours and from 70°F to 41°F within another 4 hours)

Item:	Location:	2 hr. temp.	Add. 4 hr. temp.	Corrective Action Taken

*** REHEATING** (Heat to 165°F within 2 hours)

Item:	Location:	Temperature:	Corrective Action Taken

* Items may contribute to foodborne illness

Establishment & Address: _____

PERSONAL HYGIENE

In	Out		Corrective Action Taken
		* No employees present with fever, jaundice, vomiting, diarrhea	
		* Frequent hand washing observed (20 seconds)	
		* No open cuts or wounds/bandages (gloves used)	
		* No eating, drinking or tobacco use in prep areas	
		Hair restraints, fingernails/clothes clean	
		Gloves, utensils used to reduce bare hand contact with food	

HAND SINKS

In	Out		Corrective Action Taken
		* Accessible/not blocked, hot and cold water	
		Clean, No food Waste	
		* Soap and paper towels	

REFRIGERATED STORAGE

In	Out		Corrective Action Taken
		* Refrigeration equipment maintaining 41°F or below	
		* Cooked/prepared foods stored above raw/unprepared foods	
		All refrigerated products properly labeled with time/date	
		Accurate probe thermometer available	
		Accurate refrigeration thermometer provided/visible	

DISHWASHING

In	Out		Corrective Action Taken
		Machine clean-no food waste or lime/ calcium build-up	
		Machine properly dispensing soap	
		* Proper sanitizing: _____ ppm or _____ °F	
		3-vat sink clean-not greasy: wash, rinse, sanitize	
		Dishes/utensils/glasses – clean & air dried	
		Test strips available (Chlorine, Quaternary Ammonia, Iodine)	

GENERAL

In	Out		Corrective Action Taken
		Doors & windows properly closed, vermin resistant	
		No vermin (Roaches, mice, flies, etc.)	
		Valid Food Handler Permits/Manager Certification	
		Kitchen equipment – clean, no grease or food waste build-up	
		Pop heads/Tea spigots - clean	
		Cutting boards, pots, pans - clean and in good repair	
		Ice scoops properly stored (handle out of ice or on clean surface)	
		Refrigerated foods covered, labeled, and dated	
		* Food Source – sound condition	
		Wipe cloths properly stored in clean sanitizing solution	
		Chemicals and spray bottles properly stored and labeled.	
		Consumer advisory in place if serving raw/undercooked meats	
		Single service articles properly stored, dispensed	
		All lights working and properly shielded	
		Floors/floor drains cleaned and maintained (walls & ceilings)	
		Consumers directed to use clean plates for refills from buffet	
		Dumpster doors/lids properly closed, no trash on ground	

* Items may contribute to foodborne illness