Health Inspection Checklist								
Con	npleted By:	(name of person co	mpleting the walk-throug	gh)		Date:	(the date you complete this check)	
Kito	chen				Bar			
	Cooking utensils are covered/ protected				Beverage prep items are covered/ protected			
	No open beverage containers or employee food on the line					lce bins are clean (no mold or mildew)		
	Equipment is in good repair					Floor drains are clean and unblocked		
	Floor drains are clean and unblocked					No evidence of pests		
	No evidence of pests					Beverage dispensers/ guns are clean		
	No bar mops/ side towels in food prep areas					No bar mops in beverage prep areas		
	Sanitizer buckets are filled with sanitizer & submerged towel					Sanitizer buckets are filled with sanitizer & submerged towel		
	Handwash sink is stocked with soap, hot water (110 deg. F), & paper towels						rash sink is stocked with soap, hot water (110 deg. F), r towels	
Ref	Refrigerator & Freezer					Sanitation		
	Walk-in is holding at 40 deg. F or lower					Dishwashe	er water reaches 110 deg. F on first wash and 170 deg. on sanitizing cycle	
	Freezer is holding at 0 deg. F or lower				Sanitizer testing strips are available and being used			
	All food is sealed and labeled (incl. prep date)					Three-o	compartment sink is in good condition	
	All food is stored First-In-First-Out (FIFO)					Dumpster is lidded and closed		
	Nothing is stored lower than 6" above the floor				Garbage cans are not overflowing			
Foo	od Storage				Hygiene			
	Food is stored in rodent-proof, lidded containers					No emp	ployee tobacco use inside the building	
	Everything is stored at least 6" off the ground					No employee belongings in food prep or service areas		
	All containers are labeled, incl. prep or delivery date				No visibly ill employees			
	No chemicals are stored in food storage area					Food-handling employees have clean hands with short, unpolished nails		
	All food is stored First-In-First-Out (FIFO)					All handwash sinks are accessible, stocked, and clearly marked		
Din	ning Room				Food Handling			
	No evidence	e of pests				No sco	ops are left in ice bins or stored foods	
	Server stations are clean			Foods are prepped using gloved hands, clean hands, or utensils				
	Sanitizer buckets are filled with sanitizer & submerged towel				Food is thawed following health dept. guidelines			
	No open employee beverages or food				Food is cooled following health dept. guidelines			
		anage (health ratin igns) is present	g, employee			Foods	are tasted using clean utensils	
Act	ions						Assigned to:	
	actions (action required to correct issues)						(name of person responsible)	
片								
H]							
H								
H								
H								
П								