

# Daily Self-Inspection Form

Establishment: \_\_\_\_\_

Date: \_\_\_\_\_ Time: \_\_\_\_\_ Initials: \_\_\_\_\_

**\* COLD HOLDING (Require 41°F)**

Item:	Location:	Temperature :	Corrective Action Taken

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

Item:	Location:	Temperature :	Corrective Action Taken

**\* HOT HOLDING (Require 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**

Item:	Location:	Temperature :	Corrective Action Taken

**PERSONAL HYGIENE**

In	Out		Corrective Action Taken
		*No sick employees working	
		*Frequent hand washing observed, (20 seconds)	
		*No open cuts or wounds/bandages (gloves used)	
		*No eating, drinking, tobacco use, in prep areas	
		Proper hair restraints, no jewelry, fingernails maintained	
		Clean clothes/aprons	

**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	
		*Ready to eat foods stored above non-ready to eat 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	
		3-vat sink clean-not greasy: wash, rinse, sanitize	
		Dishes/utensils/glasses - clean	
		Drain boards clean/maintained	
		Air drying properly – no wet stacking	
		*Proper sanitizing: _____ ppm or _____ °F	
		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	
		Foods properly protected/covered containers	
		No dented or swollen cans	
		Wipe cloths properly stored in clean sanitizing solution	
		Chemicals and spray bottles properly stored and labeled.	
		Shelving/Bulk Food Containers clean, no food waste build-up, properly labeled	
		Single service articles properly stored, dispensed	
		All lights working and properly shielded	
		Floors/floor drains cleaned and maintained.	
		Mop sink area clean-mops and brooms hung up	
		Dumpster doors/lids properly closed, no trash on ground	

\* Items may contribute to foodborne illness