Bar Health Inspection Checklist



Bar Health Inspection Checklist

Bar Details:	
Bar Name:	
Location:	
Date of Internal Inspection:	
Time of Inspection:	
Inspected By: (Name & Position)	
1. General Cleanliness:	
[] Floors swept and mopped.	
[] Countertops wiped and sanitized.	
[] Walls and ceilings free from dust and cobwebs.	
[] No evidence of pests or rodents.	
2. Storage Areas:	
[] Dry storage areas are clean and organized.	
[] All products are stored off the floor.	
[] Perishable items stored at correct temperatures.	
[] No expired products.	
3. Refrigeration:	
[] Fridge and freezer temperatures are within safe limits.	
[] Refrigeration seals are intact and clean.	
[] No overcrowded or blocked air vents.	
[] Stored foods are labeled and dated.	
4. Bar Equipment:	
[] Glasswashers and dishwashers are clean and functioning properly.	
[] Ice machines are clean and mold-free.	
[] All equipment regularly sanitized.	

5. Restrooms:
[] Clean and well-stocked.[] Handwashing signs are visible.[] No evidence of pests.
[] Trash bins are emptied regularly.
6. Personal Hygiene:
 [] Staff are well-groomed and wear clean uniforms. [] Proper handwashing practices are followed. [] Staff avoid touching face, hair, and unnecessary contact with glasses and utensils.
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7. Waste Management:
[] Trash bins in the bar area are regularly emptied and cleaned. [] Waste is stored properly before disposal.
[] Recycling practices are followed where applicable.
8. Health & Safety:
[] Fire extinguishers are accessible and in date. [] First aid kit is available and stocked.
[] Emergency exits are clear and properly marked.
9. Ventilation:
[] Ventilation systems function properly.
[] No stale or unpleasant odors.[] Filters are clean and free from excessive buildup.
Comments & Observations:
(Provide detailed notes on any of the above points or any other concerns observed during the inspection.)

Recommendations:					
(Provide actionable steps based on the observations.) 1.					
2.					
3.					
Sign-Off:					
Internal Inspector:					
Signature:	Date:				
Bar Manager/Supervisor: Signature:	Date:				
Sign-Off:					
Inspector:					
Signature:	Date:				
Site Supervisor:					
Signature:	Date:				