Food Inventory Checklist
Food Inventory Check for Restaurants

Date of Inventory: ________
Time: ________
Inventory Personnel: ________
Prior Inventory Date: ________

Item Categories and Specifics:
*(Note: For each item, record details in the spaces provided for Beginning Inventory, Purchases, Ending Inventory, and Usage.)*

Produce Inventory:

Fresh Vegetables
  (Repeat for each vegetable)

Fresh Fruits
  (Repeat for each fruit)

  ... (Continue in the same format for other produce subcategories)

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Meat and Poultry Inventory:

Beef Products
  (Repeat for each beef product)

Poultry Products
  (Repeat for each poultry product)

  ... (Continue in the same format for other meat and poultry subcategories)
Dairy and Eggs Inventory:

Milk Varieties
- Item: _______ | Unit: _______ | Beginning: _______ | Purchases: _______ | Ending: _______ | Usage: _______
(Repeat for each type of milk)

Eggs
- Item: _______ | Unit: _______ | Beginning: _______ | Purchases: _______ | Ending: _______ | Usage: _______
(Repeat if you have various types or grades of eggs)

... (Continue in the same format for other dairy subcategories)

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Dry Goods and Grains Inventory:

Rices
- Item: _______ | Unit: _______ | Beginning: _______ | Purchases: _______ | Ending: _______ | Usage: _______
(Repeat for each type of rice)

... (Continue in the same format for other dry goods and grains subcategories)

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*Remember to adjust the categories and items based on the specific needs of your restaurant. The sheet is designed to provide a comprehensive view of all the food items in your inventory, helping you effectively track usage, manage stock, and control costs.

Sign-Off:

Employee:
Signature: ___________________________ Date: ________________

Supervisor:
Signature: ___________________________ Date: ________________