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 d Ending Inventory, and Usage.)*		vided for Beginning In	ventory, Purchases,
Produce Inventory:			
Fresh Vegetables			
- Item: Unit:	Beginning:	Purchases:	Ending:
Usage:			
(Repeat for each vegetable)			
Fresh Fruits			
- Item: Unit:	Beginning:	Purchases:	Ending:
Usage:			
(Repeat for each fruit)			
(Continue in the same forma	t for other produce sub	categories)	
Meat and Poultry Invento	ory:		
Beef Products			
- Item: Unit:	Beginning:	Purchases:	Ending:
Usage:			
(Repeat for each beef product)			
Poultry Products			
- Item: Unit:	Beginning:	Purchases:	Ending:
Usage:		·	<u> </u>
(Repeat for each poultry produc	ct)		
(Continue in the same forma	t for other meat and po	ultry 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) 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) *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:

Signature: _____ Date: ____

Supervisor: