

# Health Inspection Checklist for Restaurants



# Restaurant Health Inspection Checklist:

## Food Handling and Storage:

- Raw foods separated from ready-to-eat foods.
- Adequate refrigeration temperatures (below 41°F or 5°C).
- Proper storage containers and labels for all ingredients.
- First-in, first-out (FIFO) system for food rotation.
- Thorough cooking temperatures for meats (as per guidelines).
- Hygienic handling practices to prevent cross-contamination.
- Sanitized cutting boards, utensils, and surfaces.

## Kitchen Sanitation:

- Regular cleaning schedules for kitchen equipment.
- Properly functioning exhaust systems to prevent grease buildup.
- Adequate ventilation to maintain air quality.
- Pest control measures in place.
- Floors, walls, and ceilings clean and well-maintained.
- Adequate handwashing stations with hot water, soap, and disposable towels.

## Dining Area:

- Tables, chairs, and booths cleaned and sanitized.
- Proper ventilation and comfortable temperature for diners.
- Adequate lighting for a pleasant dining experience.
- Clean and functional restrooms with supplies.
- Trash cans with lids and liners available.

## Employee Hygiene:

- Staff wearing clean uniforms/aprons.
- Proper hair restraints in use.
- No signs of illness among staff.
- Regular handwashing observed.
- No eating, drinking, or smoking in food preparation areas.

## Food Documentation:

- Accurate and up-to-date inventory records.
- Clearly labeled allergen information for customers.
- Retention of temperature logs for perishable items.
- Supplier information and product specifications maintained.