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.