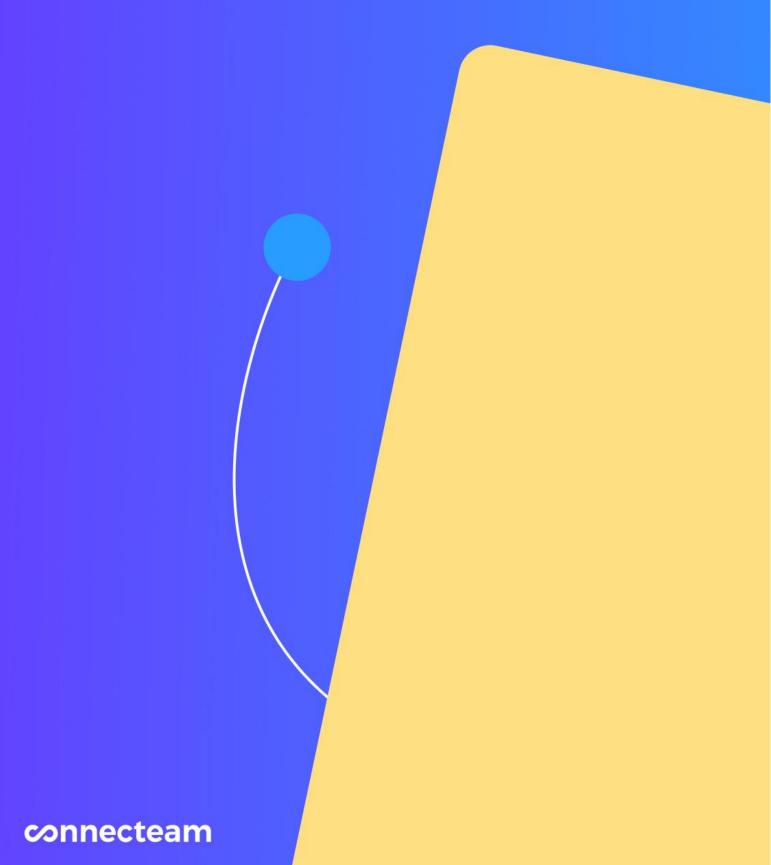
Restaurant Food Safety Checklist



Food Storage and Handling:
Refrigeration:
 [] Ensure refrigerators are at or below 40°F (4°C). [] Regularly check and record fridge temperatures. [] Store raw meats below cooked foods to prevent cross-contamination.
Freezer:
 [] Keep freezers at or below 0°F (-18°C). [] Check and record freezer temperatures regularly. [] Label and date all frozen items.
Food Rotation:
[] Use the FIFO (First-In-First-Out) method for food storage.[] Regularly inspect and discard expired or spoiled items.
Cross-Contamination Prevention:
[] Separate cutting boards, utensils, and prep areas for raw and cooked foods.[] Wash hands and equipment thoroughly between tasks.
Safe Thawing:
[] Thaw frozen food in the refrigerator, cold water, or a microwave, never at room temperature
Personal Hygiene:
Handwashing:
[] Ensure all employees wash hands with soap and warm water for at least 20 seconds. [] Set up handwashing stations with soap and disposable towels.
Gloves and Hairnets:
[] Require kitchen staff to wear gloves when handling food.[] All staff should wear hairnets or head coverings.
Food Preparation:
Cooking Temperatures:
[] Use a food thermometer to ensure meats and poultry reach their safe internal temperatures [] Check against FDA guidelines for specific foods.

Clean Surfaces:
[] Regularly sanitize cutting boards, countertops, and kitchen equipment.[] Use separate cutting boards for different types of foods.
No Bare-Hand Contact:
[] Avoid touching ready-to-eat foods with bare hands.[] Use utensils or gloves when handling these items.
Storage and Labeling:
Food Labeling:
[] Clearly label all food containers with the date of preparation and use-by date. [] Label any allergens present in the dish.
Food Allergen Separation:
[] Keep allergenic ingredients separate from non-allergenic ingredients.[] Train staff to recognize and accommodate food allergies.
Cleaning and Sanitization:
Regular Cleaning Schedule:
[] Establish a cleaning schedule for all areas, including the kitchen, dining area, and restrooms [] Use food-safe cleaning products.
Dishwashing:
[] Ensure dishwashers reach the appropriate water temperature and use the correct sanitizing agents.
[] Air-dry dishes and utensils in a clean area.
Pest Control:
Pest Management:
[] Regularly inspect for signs of pests. [] Implement pest control measures and keep records.

Employee Training:	
Food Safety Training:	
[] Train all staff in food safety practices, include response.	ding food handling, hygiene, and emergency
Emergency Preparedness:	
Emergency Response:	
[] Develop and practice a plan for handling fo	odborne illness outbreaks or other emergencies.
First Aid Supplies:	
[] Maintain a well-stocked first aid kit and ens	ure staff know its location.
Health Monitoring:	
[] Require employees to report any illnesses	or symptoms related to foodborne illnesses.
Documentation and Records:	
Record Keeping:	
[] Maintain records of food storage temperatu	res, cleaning schedules, and employee training.
Task Review:	
[] Verify Completed Tasks: Review the check [] Update Records: Update records based on	ist to ensure all food safety tasks are completed. inspection findings and actions taken.
Sign-Off:	
Employee:	
Signature:	Date:
Supervisor:	
Cianatura	Data