Food Service Equipment and Sanitation Inspection Checklist

Interactive checklist for inspecting food service equipment and sanitation, with features to add comments and export as PDF/Excel.

Project:	
Date:	
Filled by:	

Equipment Functionality

1	Check refrigeration units for proper temperature settings (below 40°F for refrigerators, 0°F or below for freezers).
2	Inspect ovens and stoves for even heat distribution and operational safety features.
3	Verify that dishwashers reach required temperatures for sanitization (at least 180°F).

Sanitation Protocols

4	Ensure all food contact surfaces are cleaned and sanitized after each use.
5	Check for proper waste disposal methods and ensure bins are regularly emptied and cleaned.
6	Verify that all staff adhere to personal hygiene practices, including wearing gloves and hairnets.

Maintenance

7	Schedule regular maintenance checks for all major equipment to prevent breakdowns.
8	Keep an inventory of spare parts and ensure quick replacements when necessary.

Compliance

9	Ensure all equipment has up-to-date inspection stickers and records are maintained.
10	Review local health department regulations to ensure compliance with all sanitation standards.

Comments:

Filled by:

Signature:

Introduction	How to use this checklist
Conducting a thorough inspection of food service equipment and sanitation practices is crucial for ensuring food safety and compliance with health regulations. This checklist covers key areas such as equipment functionality, cleanliness, and maintenance, along with sanitation protocols. By adhering to this comprehensive guide, facilities can minimize health risks, avoid costly violations, and maintain high standards of food hygiene. Users can interact with this checklist online, adding comments, and exporting completed reports as PDF or Excel, secured with a unique QR code for authenticity.	1. Prepare necessary tools such as thermometers, cleaning agents, and personal protective equipment (PPE) before starting the inspection. 2. Click the "Use this checklist" or "Start Interactive Checklist" button to launch interactive mode. 3. Tick each item online as you complete it. 4. Add comments on individual items or the entire checklist. 5. Click Share or Download to download your completed checklist as PDF or Excel. 6. Review the final report, apply digital signatures, and distribute it to stakeholders. Archive the document with QR code authentication for security and traceability.

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