

Download File PDF Food Safety Inspection Check List

#Jenny



Finally I get this ebook, thanks for all these I can get now!

#Rio



Cool! I'am really happy

#Markus Jensen



I did not think that this would work, my best friend showed me this website, and it does! I get my most wanted eBook

#Hun Tsu



wtf this great ebook for free?!

#Che Salsa



My friends are so mad that they do not know how I have all the high quality ebook which they do not!

#Diego Butler



so many fake sites. this is the first one which worked! Many thanks

Food Safety Checklist		Review Date: _____ Reviewed By: _____		
No.	Inspection Item	Present	Needs Correction	Date Corrected
1	Do employees follow food handling guidelines when serving guests? These include: • wear plastic gloves • hair long hair tied back • a hat or hairnet covers hair • a short-sleeved apron	<input type="checkbox"/>	<input type="checkbox"/>	
2	Are hand washing facilities available in the kitchen area for staff, including soap, paper towels and running water?	<input type="checkbox"/>	<input type="checkbox"/>	
3	Is there a hand washing policy in place, and are employees trained in proper hand washing procedures?	<input type="checkbox"/>	<input type="checkbox"/>	
4	Are hand washing signs posted to remind employees and guests to wash their hands?	<input type="checkbox"/>	<input type="checkbox"/>	
5	Are hand washing facilities available for guests, including soap, paper towels and running water?	<input type="checkbox"/>	<input type="checkbox"/>	
6	Are three thermometers in all refrigerators and freezers, and are the temperature monitored and recorded daily?	<input type="checkbox"/>	<input type="checkbox"/>	
7	Are all refrigerators and freezers checked cleaned daily, and is a log kept documenting these activities?	<input type="checkbox"/>	<input type="checkbox"/>	
8	Are three refrigerator freezer temperature monitoring and cleaning policies in place, and are employees are trained on these policies?	<input type="checkbox"/>	<input type="checkbox"/>	
9	Are thermometers available to check the temperature of food before serving?	<input type="checkbox"/>	<input type="checkbox"/>	
10	Are only pasteurized products available for guest consumption?	<input type="checkbox"/>	<input type="checkbox"/>	

Resources that can be used to address these checklist items are available at www.safefoodforchildren.org/resources. These resources include signs, policies, forms, logs, and other items.

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