

Food Safety Self Inspection

Establishment: _____ Form completed by: _____ Date: _____

Mark each item 1 (needs improvement) through 3 (fully complies) and list the corrective actions you will take if marked 1 or 2. Mark NA if not applicable.

Employee health, hygiene and training		1	2	3	NA	Corrective actions
1	Employee illness policy in place?					
2	Employee illness log maintained?					
3	Hand washing facilities properly stocked and accessible?					
4	Employees follow proper hand washing procedure?					
5	Prohibited bare hand contact with ready-to-eat food?					
6	Prohibited tobacco use, eating, and drinking in food preparation areas?					
7	Personal items stored away from food storage and preparation areas?					
8	Certified food manager on staff?					
9	Employees trained in food safety?					
Protection from contamination		1	2	3	NA	Corrective actions
10	Food protected and separated from cross-contamination?					
11	Food contact surfaces cleaned and sanitized?					
12	Wiping cloths properly used and stored in sanitizing solution?					
Time and temperature of potentially hazardous food		1	2	3	NA	Corrective actions
13	Potentially hazardous food cooked to the required internal temperature?					
14	For hot holding, food is kept at 140° F or above?					
15	For cold holding, food is kept at 41° F or below?					
16	For hot holding, food is re-heated to 165° F for 15 seconds?					
17	Thermometers used and calibrated for accuracy?					
18	Food is properly date marked and labeled?					
Approved source		1	2	3	NA	Corrective actions
19	Purchase products from reputable commercial supplier with records on site?					
20	Products inspected for tampering prior to preparation and service?					
Chemical		1	2	3	NA	Corrective actions
21	Toxic chemicals properly used, labeled and stored?					
Proper use of utensils and equipment		1	2	3	NA	Corrective actions
22	Utensils and equipment properly stored and handled?					
23	Sanitizer concentration test strips available and used?					
24	3-compartment sink and dishwashing machine properly working and sanitizing?					
Physical facility		1	2	3	NA	Corrective actions
25	Physical facility properly cleaned?					
26	Physical facility properly maintained?					
27	Physical facility monitored for pest activity and pest living conditions?					
28	Only authorized persons allowed in food preparation areas?					