F 371 Kitchen Sanitation Checklist

STOREROOMS	YES	NO	DISHWASHING AREA	YES	NO
Rotation of food supplies			Dishwashing temperatures reach proper temperatures for wash and rinse cycles		
All items covered, labeled, dated			Dishwasher Temperatures logged daily with use		
Items stored on racks 6 inches from the floor and 18 inches from sprinkler heads			Items checked to make certain they are clean		
Cleaning supplies stored in separate area			No cross contamination when handling clean and dirty dishes		
No dented cans			All items are dried/ no stacking		
Shelves clean and free of dust			Dishwasher area is clean		
Walls, floors, ceilings, vents and doors clean			**GENERAL SANITATION**	**YES**	**NO**
No signs of rodent/insect infestation			Daily cleaning schedule completed and followed		
REFRIGERATOR	**YES**	**NO**	Hand washing procedures posted at hand washing sink		
Shelves, racks, walls, floors, ceiling, and doors clean			Towel and soap dispensers filled		
Interior, refrigerator fans clear and free of dust			All floors, walls, ceilings and work areas are clean		
Thermometer visible and temperature 41F or below			All work tables and drawers clean and neat		
Refrigerator temperatures logged daily			All carts and racks clean and in good repair		
Raw food items stored below cooked food items			Hood filters clean and regularly scheduled to be cleaned		
Food items dated and labeled			Gloves worn by employees per facility policy and procedure		
Food items discarded after 72 hours			Employees wearing clean , appropriate uniforms and hair covering/hairnets		
FREEZERS	**YES**	**NO**	No sign of rodent or pest infestation		
All food covered, labeled and dated			Cleaning cloths stored in sanitizing solution		
All items stored on racks, allowing proper air circulation			Cleaning supplies and equipment stored separately from food		
Shelves, racks, walls, floors, ceiling and doors clean and free from ice build up			Food scoops stored clean and dry		
Thermometer visible and temperature 0 F or below			Dining tables sanitized after use with appropriate sanitizing solution		
Freezer temperature logged daily			Food contact surfaces cleaned and sanitized after each use		
DINING ROOM SERVICE			**POT WASHING AREA**		
Hot food leaves the kitchen above 140 degrees F			Sanitizing solution test kit available and used		
Cold food leaves the kitchen below 41 degrees F			All items completely air dried		
Food Thermometer Validated as Accurate			Walls, racks, and floor are clean		
			3 Compartment Sink log PPM recorded daily		
			All food prep equipment, dishes, and utensils cleaned, sanitized, and stored properly		

KITCHEN WORK AREA	YES	NO	MAINTENANCE	YES	NO
Food contact surfaces are smooth easily cleanable surfaces, free of breaks, cracks, chips, rust, etc			No cracks, holes, or loose molding		
Toaster clean			All floors, walls, ceiling tiles in place and not cracked		
Slicer clean			Safety Covers on light fixtures		
Big Mixer clean			No leaks in pipes, faucets, hoses		
Baking Mixer clean			Sprinkler heads and pipes clean		
Blender clean			All painted surfaces clean and not chipped		
Can Opener clean			Refrigerator and Freezer doors and gaskets clean and in good repair		
Coffee Makers clean			Ovens and Steamer clean and in good repair		
Range/Oven clean			All steam equipment free of leaks, with blow off valves		
Range Hood professionally cleaned routinely			All garbage containers clean and covered unless in use		
Carts including wheels clean			Mops stored properly – out of the water		
Cutting board clean			Dumpsters closed and not overflowing		
Steam Table clean			Free of evidence of insects or pests		
Microwave clean			Outside openings protected against pets		
Grill clean			**DISASTER PREPAREDNESS**		
All hoods and vents clean			MSDS Manual is accessible to all staff		
Ice Machine clean			Emergency stock of food, water, supplies available per facility policy and procedure		

COMMENTS:

ACTION TO BE TAKEN:

NAME_____DATE_____