

<p>All foods that require refrigeration are cooled correctly:</p> <ul style="list-style-type: none"> • Cooled to 41°F or less at a food depth of 2-inches or less in uncovered pans in approved refrigeration. • Ice bath where appropriate, cooling to 70°F or less within two hours and to 41°F or less within four additional hours – verified hourly with a food thermometer and recorded on a cooling log. 								
<p>Food is reheated properly before being placed into hot holding equipment:</p> <ul style="list-style-type: none"> • 165°F for previously cooled foods • 135°F for fruits and vegetables or commercial products 								
<p>Accurate digital food thermometers are present and used to verify temperatures.</p>								
<p>In-use utensils are stored in the temp controlled product (with handle out of food), in a running water dipper well, in water below 41°F or above 135°F or kept clean and dry between uses.</p>								
<p>Cutting boards, deli slicers, and other in-use utensils stored outside of temperature control are washed, rinsed, and sanitized at least once every four hours.</p>								

HOT HOLDING – 135°F or above

	Day1	Day2	Day3	Day4	Day5	Day6	Day7	Corrective Action
<p>Foods kept hot for service throughout operating hours are at or above 135°F in mechanical equipment while hot holding.</p>								
<p>Temperature of food #1. (Identify food)</p>	°F							
<p>Temperature of food #2. (Identify food)</p>	°F							
<p>Temperature of food #3. (Identify food)</p>	°F							
<p>Temperature of food #4. (Identify food)</p>	°F							

Chemical test strips are available.								
Chemicals are stored away from food, utensils, and food contact surfaces.								
All toxic and poisonous chemicals are stored in their original container or in labeled containers.								

MAINTENANCE

	Day1	Day2	Day3	Day4	Day5	Day6	Day7	Corrective Action
Floor, walls, doors, and ceiling are clean and in good condition.								
The kitchen equipment and utensils are in easily cleanable material and in good condition.								
Non-food contact surfaces are clean and maintained.								
Floor sinks are clean and maintained.								
Hood and hood vents are clean and maintained.								
Toilet facilities are clean and maintained.								
Unnecessary and unused equipment has been removed from the establishment.								
Garbage is frequently removed from facility and placed in a secure dumpster for removal.								

PEST CONTROL

	Day1	Day2	Day3	Day4	Day5	Day6	Day7	Corrective Action
There is no evidence of pests inside the facility. (Cockroaches, mice, flies, etc.)								
Entrances are controlled to prevent pest entry. There is no visible light at the bottom of the doors, no holes in the wall and or the ceiling.								
No unapproved residential pesticides. Approved pesticides are used and stored as per label directions.								

PAPERWORK- This section can be reviewed monthly instead of weekly.

	Yes	Corrective Action
Food worker cards are valid and available for all food workers		
There is a Certified Food Protection Manager (CFPM), and the certificate is available for review.		
There is a written vomit and diarrhea cleanup plan and a cleanup kit available.		
Employee health and illness reporting information is given to all food workers and can be verified.		

