ChecklistGuro

Dairy Case Inspection Checklist (Daily) - Temperature, Expiration Dates

Temperature Verification

Record temperatures of dairy case and individual products to ensure compliance with safety standards.

Case Temperature (Top Shelf)

Enter a number...

Case Temperature (Middle Shelf)

Enter a number...

Case Temperature (Bottom Shelf)

Enter a number...

Milk Temperature (Representative Sample)

Enter a number...

Butter Temperature (Representative Sample)

Enter a number...

Temperature Compliance?

- [ ] Yes
- [ ] No

If 'No' to Temperature Compliance, explain reason and corrective action taken:

Write something...

Temperature Check Time

Enter time...

Expiration Date Review - Milk

Inspect all milk products for expiration dates. Remove any expired or near-expired items.

Case 1 - Milk Temperature (°F)

Enter a number...

Case 2 - Milk Temperature (°F)

Enter a number...

Earliest Expiration Date Found (Milk)

Enter date...

Number of Milk Products Expiring in 1-3 Days

Enter a number...

Number of Expired Milk Products Discarded

Enter a number...

Details of any milk products with concerns (e.g., swollen packages, unusual odors)

Write something...

Milk Case Rotation Performed?

- [ ] Yes
- [ ] No

FIFO Procedure Followed?

- [ ] Yes
- [ ] No

Expiration Date Review - Cheese

Inspect all cheese products for expiration dates. Remove any expired or near-expired items.

Cheddar Expiration Status

- [ ] OK
- [ ] Expired - Removed
- [ ] Near Expired - Rotate to Front

Mozzarella Expiration Status

- [ ] OK
- [ ] Expired - Removed
- [ ] Near Expired - Rotate to Front

Swiss Expiration Status

- [ ] OK
- [ ] Expired - Removed
- [ ] Near Expired - Rotate to Front

Number of Cheddar Packages Removed (Expired)

Enter a number...

Number of Mozzarella Packages Removed (Expired)

Enter a number...

Date of Next Expiration Check (for near-expired cheese)

Enter date...

Notes on Cheese Expiration Review

Write something...

Expiration Date Review - Yogurt

Inspect all yogurt products for expiration dates. Remove any expired or near-expired items.

Inspection Date

Enter date...

Yogurt - Overall Expiration Status

- [ ] All within date
- [ ] Some expired/near expiry
- [ ] Significant Expiration Issues

Number of Yogurt Cups/Containers

Enter a number...

Vanilla Yogurt - Expiration Status

- [ ] OK
- [ ] Near Expiry - Action Required
- [ ] Expired - Remove

Strawberry Yogurt - Expiration Status

- [ ] OK
- [ ] Near Expiry - Action Required
- [ ] Expired - Remove

Detailed Notes on Yogurt Expiration Issues

Write something...

Packaging Integrity - Yogurt

- [ ] All Intact
- [ ] Minor Damage
- [ ] Significant Damage

Expiration Date Review - Butter & Spreads

Inspect all butter and spreads for expiration dates. Remove any expired or near-expired items.

Butter Expiration Status - Lot #1

- [ ] OK
- [ ] Near Expired (1-7 days)
- [ ] Expired - Remove

Butter Expiration Status - Lot #2

- [ ] OK
- [ ] Near Expired (1-7 days)
- [ ] Expired - Remove

Spread Expiration Status - Lot #1 (e.g., Cream Cheese)

- [ ] OK
- [ ] Near Expired (1-7 days)
- [ ] Expired - Remove

Number of Expired Butter/Spread Items Removed

Enter a number...

Expiration Date - Butter Lot #1

Enter date...

Expiration Date - Spread Lot #1

Enter date...

Product Condition & Quality

Assess overall product appearance, packaging integrity, and potential spoilage.

Overall Product Appearance

- [ ] Excellent
- [ ] Good
- [ ] Fair
- [ ] Poor

Packaging Integrity Issues?

- [ ] Crushed/Damaged Carton
- [ ] Leaking Package
- [ ] Torn Wrapper
- [ ] Missing Label
- [ ] None

Notes on Potential Spoilage (e.g., off-odor, discoloration)

Write something...

Evidence of Freezer Burn?

- [ ] Yes
- [ ] No

Number of Products with Visible Mold

Enter a number...

Describe Any Unusual Conditions Observed (e.g., texture, color)

Write something...

Case Organization & Cleanliness

Check for proper product placement, case organization, and cleanliness.

Case Frontage Clean?

- [ ] Clean
- [ ] Slightly Dirty
- [ ] Dirty
- [ ] Needs Immediate Attention

Shelves Clean?

- [ ] Clean
- [ ] Slightly Dirty
- [ ] Dirty
- [ ] Needs Immediate Attention

Evidence of Spillage?

- [ ] Milk
- [ ] Cheese
- [ ] Yogurt
- [ ] Butter/Spread
- [ ] Other (Specify in LONG_TEXT)

If 'Other' Spillage Selected, Describe:

Write something...

Product Facing Consistent?

- [ ] Yes
- [ ] No - Corrected
- [ ] No - Needs Attention

Number of Products Facing Incorrectly:

Enter a number...

Case Organization - Logical?

- [ ] Yes
- [ ] No - Needs Adjustment

Returns & Damaged Goods

Identify and document any returns or damaged products needing attention.

Number of Returned Items

Enter a number...

Reason for Returns (e.g., customer complaint, damage)

Write something...

Description of Damage (if applicable)

Write something...

Type of Damage (Select all that apply)

- [ ] Cracked Packaging
- [ ] Leaking
- [ ] Bruising/Discoloration
- [ ] Product Expired
- [ ] Other

Notes on Damaged/Returned Products (e.g., action taken)

Write something...

Disposal Method (Damaged Goods)

- [ ] Disposed of Properly
- [ ] Returned to Vendor
- [ ] Other

Vendor Contacted (If Applicable)

Write something...