



Produce Section Inspection Checklist (Daily) - Temperature, Spoilage, Cleanliness

 Show only Checklist

Display Style
Default 

Temperature Monitoring

Record temperatures of refrigerated and display produce areas. Ensure compliance with food safety guidelines.

Walk-in Cooler Temperature (°F)

Enter a number...

Display Case 1 Temperature (°F)

Enter a number...



Display Case 2 Temperature (°F)

Enter a number...

Display Case 3 Temperature (°F)

Enter a number...

Temperature Readings Within Safe Range?

- ☐ Yes
- ☐ No

Notes on Temperature Readings/Corrective Actions

Write something...

Spoilage Assessment

Inspect produce for signs of decay, mold, pests, or other spoilage. Document findings and corrective actions.

Visible Mold Observed?

- ☐ Yes - Describe Location
- ☐ No

Signs of Bruising/Softening?

- ☐ Yes - Specify Produce Type
- ☐ No

Percentage of Produce Showing Signs of Spoilage (Estimate)

Enter a number...

Detailed Description of Spoilage Observed (if applicable)

Write something...

Pest Activity Observed?

- ☐ Insects
- ☐ Rodents
- ☐ Other - Specify
- ☐ None

Details of Pest Activity Observed (if applicable)

Write something...

Produce Type Showing Most Spoilage

Write something...

Cleanliness & Sanitation

Assess the cleanliness of display areas, shelving, floors, and equipment. Note any sanitation issues.

Floor Cleanliness Rating (1-5, 5=Excellent)

Shelf Cleanliness Rating (1-5, 5=Excellent)

Areas needing cleaning (Check all that apply)

- ☐ Floor
- ☐ Shelving
- ☐ Display Cases
- ☐ Produce Bins
- ☐ Equipment (e.g., misting system)

Describe any specific cleaning issues or concerns

Type of Cleaning Solution Used (If applicable)

- ☐ Sanitizer
- ☐ Degreaser
- ☐ All-Purpose Cleaner
- ☐ Not Applicable

Time of Cleaning (if applicable)

Enter time...

Describe corrective actions taken (if applicable)

Write something...

Produce Rotation & Stocking

Verify proper rotation of stock (FIFO) and ensure adequate and presentable stocking levels.

Quantity of Apples Remaining

Enter a number...

Quantity of Bananas Remaining

Enter a number...

Quantity of Lettuce Heads Remaining

Enter a number...

FIFO Compliance (Apples)

- ☐ Compliant
- ☐ Minor Discrepancy
- ☐ Significant Issue

FIFO Compliance (Berries)

- ☐ Compliant
- ☐ Minor Discrepancy
- ☐ Significant Issue

Notes on Stock Levels or Display

Write something...

Produce Display - Overstock?

- ☐ Yes
- ☐ No
- ☐ N/A

Pest Control

Check for signs of pests (insects, rodents). Document any findings and escalate as necessary.

Evidence of Insects Observed?

- ☐ Fruit Flies
- ☐ Aphids
- ☐ Moths
- ☐ None
- ☐ Other (Specify in LONG_TEXT)

Evidence of Rodents Observed?

- ☐ Droppings
- ☐ Gnaw Marks
- ☐ Tracks
- ☐ None
- ☐ Other (Specify in LONG_TEXT)

Describe any pest sightings or concerns (if any)

Write something...

Number of Sticky Traps Checked:

Sticky trap condition:

- ☐ Good
- ☐ Fair
- ☐ Poor
- ☐ Needs Replacement

Specific location(s) where pests were observed (e.g., near bananas, under shelf 3)

Upload Photo Evidence (if applicable)

 Upload File

Display & Presentation

Evaluate the overall appearance and appeal of the produce section. Note any issues needing attention.

Overall Appearance Score (1-5, 5 being excellent)

Are displays neatly arranged and visually appealing?

- ☐ Yes
- ☐ No
- ☐ N/A

Describe any specific presentation concerns (e.g., wilting, bruising, excessive packaging)

Write something...

Which of the following presentation issues are present? (Select all that apply)

- ☐ Wilting
- ☐ Bruising
- ☐ Excessive Packaging
- ☐ Discoloration
- ☐ None
- ☐ Other

Notes on customer appeal:

Write something...