



# 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...