



Produce Section Inspection Checklist (Daily) - Temperature, spoilage, cleanliness

Temperature Monitoring

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

Walk-in Cooler Temperature (°F)

Display Case 1 Temperature (°F)

Display Case 2 Temperature (°F)

Display Case 3 Temperature (°F)

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)

Enter a number...

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

Enter a number...

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

Write something...

Type of Cleaning Solution Used (If applicable)

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

Time of Cleaning (if applicable)

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...