

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)	
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?
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)	Yes
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Percentage of Produce Showing Signs of Spoilage (Estimate)	
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Enter a number	Percentage of Produce Showing Signs of Spoilage (Estimate)
	Enter a number

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	
leanliness & Sanitation	
sess the cleanliness of display areas, shelving, floors, and equipment. Note any nitation issues.	
Floor Cleanliness Rating (1-5, 5=Excellent)	

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
heck for signs of pests (insects, rodents). Document any findings and escalate as ecessary.
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)
Other (Specify III LONG_TEXT)
Describe any pest sightings or concerns (if any)
Write something

Enter a number.	
Sticky trap cor	dition:
Good	
Fair	
Poor	
Needs Replac	ement
Specific locationshelf 3) Write something	on(s) where pests were observed (e.g., near bananas, under
Upload Photo I	Evidence (if applicable)
♣ Upload File	
isplay &	Presentation
valuate the overa	Il appearance and appeal of the produce section. Note any issues

Enter a number...

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