



Restaurant Health Inspection Readiness & Compliance Checklist 2026

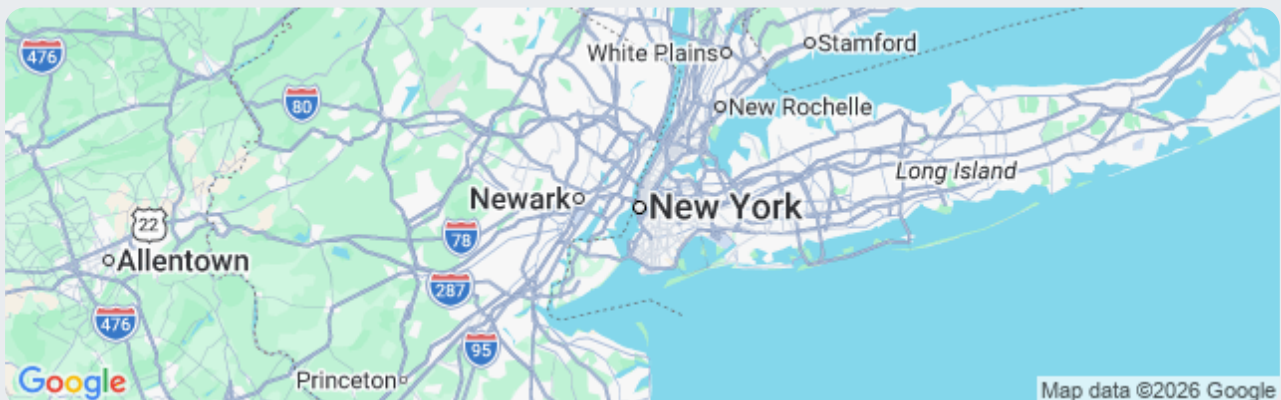
Food Storage & Temperature Control

Verification of refrigeration units, dry storage organization, proper labeling, and internal food temperature logs.

Inspection Date

Storage Area/Unit ID

 [Set My Current Location](#)



Current Refrigerator Temperature (°C/°F)

Enter a number...

Thermometer Calibration Status

- ☐ Calibrated
- ☐ Needs Calibration

Storage Compliance Checkpoints

- ☐ All items labeled with name and date
- ☐ Raw proteins stored below ready-to-eat foods
- ☐ Dry storage is organized and off the floor
- ☐ No expired products found in inventory

Discrepancies or Corrective Actions Taken

Write something...

Supervisor Verification

Food Preparation & Cross-Contamination Prevention

Inspection of prep surfaces, cutting board usage, thawing procedures, and separation of raw and cooked goods.

Preparation Surfaces & Tools Inspection

- ☐ Cutting boards are color-coded and clean
- ☐ All prep surfaces are sanitized before use
- ☐ Knives and utensils are cleaned between tasks
- ☐ No raw meat contact with ready-to-eat foods

Thawing Method Compliance

- ☐ Refrigerator Thawing
- ☐ Cold Running Water
- ☐ Cooking from Frozen
- ☐ Improper/Unsafe Method

Observed Cross-Contamination Risks

Write something...

Inspection Date

Enter date...

Kitchen Manager Verification

Cleaning, Sanitization & Chemical Storage

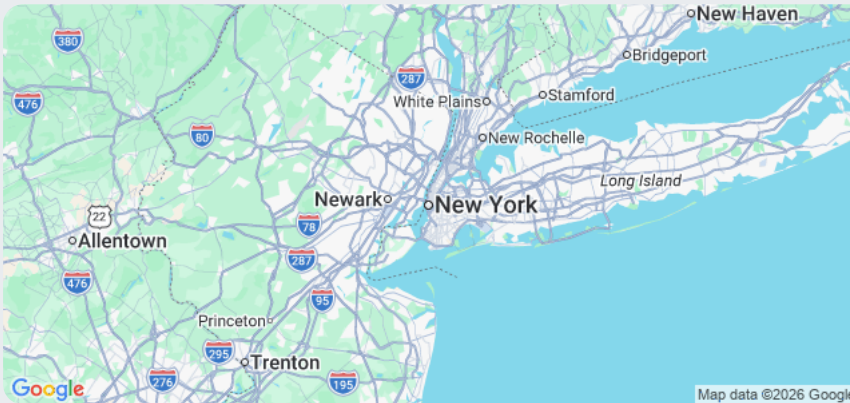
Audit of sanitizing solution concentrations, dishwashing machine functionality, and the safe storage of cleaning chemicals.

Inspection Date

Enter date...

Kitchen Zone/Station

 [Set My Current Location](#)



Sanitizer Concentration Check

- ☐ Within Safe PPM Range
- ☐ Below Required PPM
- ☐ Needs Re-testing

Dishwasher Sanitizing Temperature Status

- ☐ Pass
- ☐ Fail

Chemical Storage Organization Notes

Write something...

Corrective Actions Taken for Non-Compliance

Write something...

Supervisor Verification

Employee Hygiene & Handwashing Compliance

Monitoring of handwashing station availability, soap and paper towel stocks, and staff grooming and glove usage.

Inspection Date

Enter date...

Handwashing Station Availability

- ☐ Fully Stocked (Soap, Paper Towels, Hot Water)
- ☐ Incomplete (Missing Supplies)
- ☐ Non-Functional (No Hot Water/Broken Sink)

Observed Hygiene Compliance Points

- ☐ Staff using gloves correctly
- ☐ No jewelry or loose accessories worn
- ☐ Clean uniforms and aprons
- ☐ Hair restraints/nets used properly
- ☐ Frequent handwashing observed

Number of handwashing stations inspected

Enter a number...

Corrective Actions Taken

Write something...

Supervisor Verification

Personal Hygiene & Staff Health Protocols

Review of staff sick leave policies, wound covering procedures, and adherence to protective clothing standards.

Inspection Date

Enter date...

Staff Hand Hygiene Compliance

- ☐ Compliant
- ☐ Non-Compliant
- ☐ N/A

Observed Hygiene Violations

- ☐ No gloves used
- ☐ Improper hair restraint
- ☐ Jewelry/uncovered wounds
- ☐ Dirty uniforms

Corrective Actions Taken

Write something...

Supervisor Verification

Equipment & Utensil Sanitation

Assessment of cleanliness for slicers, grinders, thermometers, and all smallwares used in food service.

Equipment Inspected

- ☐ Slicers & Grinders
- ☐ Thermometers
- ☐ Dishwasher/Sanitizer
- ☐ Prep Surfaces
- ☐ Cutting Boards

Sanitation Status

- ☐ Pass
- ☐ Fail
- ☐ Requires Immediate Cleaning

Discrepancies or Cleaning Notes

Write something...

Inspection Date

Enter date...

Supervisor Verification

Pest Control & Facility Integrity

Verification of pest activity monitoring, sealing of cracks/gaps, and maintenance of waste disposal areas.

Inspection Date

Enter date...

Visible Pest Activity Detected?

☐ Yes

☐ No

Areas Requiring Attention

☐ Kitchen/Prep Area

☐ Dry Storage

☐ Walk-in Cooler/Freezer

☐ Dining Area

☐ Loading Dock/Waste Area

Description of Findings/Pest Sightings

Write something...

Photo Evidence of Structural Gaps or Infestation



Upload File

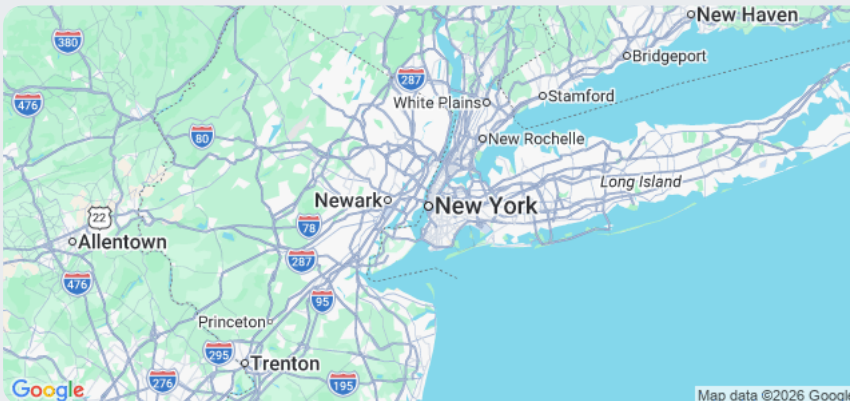
Inspector Signature

Documentation & Food Safety Records

Audit of delivery logs, temperature monitoring sheets, training certifications, and allergen management records.

Inspection Date

Kitchen/Facility Area Inspected

[📍 Set My Current Location](#)

Temperature Logs Reviewed

- ☐ Refrigeration Unit Log
- ☐ Freezer Unit Log
- ☐ Hot Holding Log
- ☐ Cooking Temperature Log
- ☐ Cooling/Thawing Log

Upload Pest Control Service Report

 **Upload File**

Upload Staff Training Certifications

 **Upload File**

Discrepancies or Missing Records Found

Write something...

Health Safety Officer Signature

Waste Management & Trash Disposal

Inspection of bin lid functionality, frequency of trash removal, and cleanliness of outdoor dumpster areas.

Trash Bin Condition

- ☐ Clean and Functional
- ☐ Needs Cleaning
- ☐ Damaged/Broken

Waste Stream Types Monitored

- ☐ Organic/Food Waste
- ☐ Recyclables
- ☐ General Trash
- ☐ Hazardous/Oily Waste

Last Scheduled Bin Cleaning Date

Enter date...

Number of bins inspected

Enter a number...

Corrective Actions Taken for Overflow or Odor

Write something...

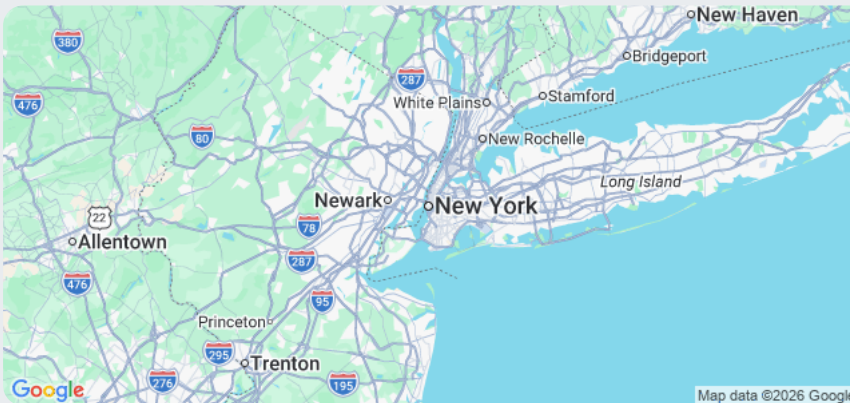
Sanitation Supervisor Verification

Dining Area & Service Station Sanitation

Review of cleanliness for menus, condiment containers, server stations, and high-touch surfaces in the guest area.

Inspection Date

Dining Area/Station ID

[📍 Set My Current Location](#)

Surface Sanitation Check

- ☐ Dining Tables Cleaned & Sanitized
- ☐ Chairs & Booth Seats Wiped Down
- ☐ Condiment Shakers/Containers Sanitized
- ☐ Menu Covers Sanitized
- ☐ Service Station Countertops Cleaned

Condiment Station Stock Status

- ☐ Fully Stocked
- ☐ Needs Replenishment
- ☐ Empty/Requires Cleaning

Photo Evidence of Cleaned Area

 Upload File

Observations or Cleaning Deficiencies Found

Write something...

Inspector Signature

< Previous

> Next

✓ Finish

 **Generate Sample Report**