

Restaurant Kitchen Safety Inspection Checklist Template

Food Storage & Temperature

Inspect food storage practices, temperatures, and labeling to ensure food safety.

Refrigerator Temperature (F)

Freezer Temperature (F)

Dry Storage Room Temperature (F)

Dry Storage Condition

- ☐ Clean & Dry
- ☐ Slightly Damp
- ☐ Damp
- ☐ Mold/Moisture Present

Food Labeling Compliance

☐ All items properly labeled