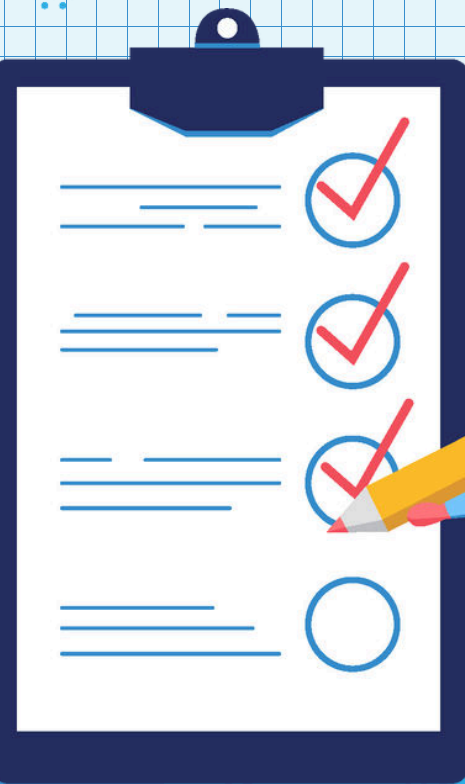


# HEALTH INSPECTION CHECKLIST

## 12 Key Areas to Monitor for Safety and Hygiene



### Food Safety and Storage

- Store food properly:** Keep food supplies 6-8 inches off the floor, and label them with delivery dates.
- Maintain food safety:** Use sealed, non-toxic containers to protect against contaminants.
- Proper food handling:** Avoid direct contact with food, and prolonged exposure to unsafe temperatures.
- Maintain storage temperatures:** Practice the FIFO method (first in, first out).

### Sanitation and Hygiene

- Sanitation:** Keep surfaces clean and use proper water temperatures.
- Employee hygiene:** Ensure employees are properly dressed, wear hair restraints, gloves, and wash hands thoroughly.
- Toilets and sinks:** Keep restrooms fully operational, and maintain cleanliness to prevent odors.
- Staff training:** Educate employees on proper procedures, sanitation, and food handling.



### Equipment Maintenance

- Maintain **ventilation systems** to ensure proper airflow and odor control. Avoid odors and irritants in the air.
- Regular **waste management** prevents odors and pests.
- Clean **ice machines** regularly to prevent mold and bacteria growth.
- Conduct **regular inspections, cleaning, and upkeep** of kitchen equipment to prevent breakdowns or contamination.

