

# SMALL GROUP KITCHEN SANITATION WORKSHEET

LOCATION \_\_\_\_\_

DATE \_\_\_\_\_

### Dry Food Storage Area

- \_\_\_ 1. Everything off the floor
- \_\_\_ 2. Food covered & labeled
- \_\_\_ 3. No home canned foods
- \_\_\_ 4. Single svc articles covered & off floor

### Refrigerated/Frozen Foods

- \_\_\_ 5. Exterior & Interior thermometers
- \_\_\_ 6. Fridge holding 41 degrees or below
- \_\_\_ 7. Raw/uncooked foods on bottom shelf
- \_\_\_ 8. No food thawing on counters (thaw overnight in fridge, microwave or running H2O)
- \_\_\_ 9. Raw meat stored below other foods

### Cooking, Service, Display of Food

- \_\_\_ 10. Metal stem thermometer available
- \_\_\_ 11. Unattended food kept covered
- \_\_\_ 12. Cold food holding unit effective (Temp)
- \_\_\_ 13. Hot food holding unit effective (Temp)

### Fire Extinguishers

- \_\_\_ 14. Hand held units inspected annually
- \_\_\_ 15. Hood units inspected each 6 months. (ICC)

### Health and Hygiene

- \_\_\_ 16. No eating, drinking, smoking in kitchen
- \_\_\_ 17. Plastic gloves over cuts or bandages
- \_\_\_ 18. Plastic gloves for salad making ect.

### Other Comments:

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### Hand Washing

- \_\_\_ 19. No hand washing over food/clean utensils
- \_\_\_ 20. Soap provided at hand sink
- \_\_\_ 21. Paper towels provided at hand sink
- \_\_\_ 22. Hand cloth towels changed daily

### Dishwashing

- \_\_\_ 23. Detergent in dish machine/available at sink
- \_\_\_ 24. Final rinse at 180F or 50 ppm chlorine (Heat strip test or chlorine strip test)

### Sanitation

- \_\_\_ 25. Sanitizer (e.g. chlorine test strips available)
- \_\_\_ 26. Cleaning Supplies labeled for easy ID (should be on bottom shelf)
- \_\_\_ 27. Wiping cloths stored in sanitizer (50 – 100 ppms) between uses. If you can smell the bleach – it's too much
- \_\_\_ 28. Food preparation surfaces cleaned after use
- \_\_\_ 29. Windows, doors screened or self closing
- \_\_\_ 30. Floors, walls, ceilings reasonably clean
- \_\_\_ 31. No holes in floors, floor trim, walls etc

### Plumbing

- \_\_\_ 32. Overhead spray wand suspended above sink (required Air Gap)
- \_\_\_ 33. Vacuum breaker on faucets with attached hoses

### Waste

- \_\_\_ 34. Kitchen waste containers lined, covered when not in use, emptied when full
- \_\_\_ 35. Outdoor garbage/refuse stored off ground in acceptable trash containers

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