

Health Department of Northwest Michigan
Daily Food Safety Checklist

Hand Wash Sink: Soap _____ Paper Towels _____ Trash Can _____

Dishmachine Operation: Soap _____ Rinse _____ Sanitizer _____

3 Compartment Sink Operation: Sanitizer _____ ppm

Wiping Cloths: Clean _____ Sanitizer Solution _____ ppm

Walk-in Cooler: Air Temp _____ Food Temp _____ Clean _____

Reach-in Coolers:

Air Temp _____	Food Temp _____	Clean in & out _____
Air Temp _____	Food Temp _____	Clean in & out _____
Air Temp _____	Food Temp _____	Clean in & out _____
Air Temp _____	Food Temp _____	Clean in & out _____

Hot Holding Units (Food Temperatures):

Reheated/Holding Temp _____ / _____	Reheated/Holding Temp _____ / _____
Reheated/Holding Temp _____ / _____	Reheated/Holding Temp _____ / _____

Soup Temps: _____

Salad Bar/Buffer Temps: _____

Cross Contamination Prevention Measures Being Followed:

Raw products below and separate from other foods: _____
Equipment and utensils cleaned and sanitized: _____
Clean clothes and proper handwashing habits/glove use: _____

Tools Required: Accurate thermometer (cleaned/sanitized between uses): _____
Proper Test Strips for Sanitizer used: _____
Clipboard with copies of this list: _____

Cold Holding Food Temperatures: 41° F. or below **Cooling Food:** 70° F in 2 hours then to 41° F in 4 hrs

Hot Holding Food Temperatures: 135° F. or above **Reheating Food:** to 165° F. within 2 hrs

Dishmachine Sanitizing: Hot Water Type = 180° F.
Chemical Type = 50-100 ppm chlorine

3 Compartment Sink Sanitizing: 50-110 ppm chlorine, 200 ppm quaternary, 12.5 iodine

Wiping Cloth Solution: 200 ppm quaternary ammonium compound, or 50-100 ppm chlorine

Comments:

Food Safety Manager

Date/Time