OpsAuditHub opsauditihub.com	DOC ID: **SAF-0112**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code**	AUDIT FREQUENCY: **Daily Pre-Shift**

Food Prep Sanitation Log Compliance Checklist

Operational Scope: Establishes a mandatory daily sanitation and hygiene verification protocol for all commercial food preparation zones to mitigate biological contamination risks. Ensures continuous compliance with FDA Food Code standards and protects public health through rigorous operational oversight.

MANDATORY PPE:	Nitrile Food-Grade Gloves (ASTM D6319), Hairnet or Beard Restraint, Non-Slip Culinary Safety Footwear (ASTM F2413), Disposable Apron, Eye Protection (Splash-Resistant Chemical Goggles)
PREREQUISITES:	Verify sanitization chemical concentration levels meet manufacturer and health code specifications using chemical test strips. | Ensure all refrigeration units are operating within safe temperature parameters prior to initiating food prep activities. | Confirm handwashing sinks are fully stocked with liquid soap, single-use paper towels, and operational hot water.

PERSONAL HYGIENE AND PREP SURFACE SANITATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Handwashing Stations**	Sinks are unobstructed, supplied with 100°F+ running water, soap, and sanitary drying mechanisms.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Food Contact Surfaces & Cutting Boards**	Cutting boards and prep tables are free of deep gouges, sanitized, and air-dried before use.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Employee Hygiene Compliance**	All food handlers wearing appropriate clean outer garments, proper hair restraints, and no unauthorized jewelry.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
4	**Utensil Storage & Sanitizing Buckets**	In-use utensils stored properly; sanitizer bucket chemical concentration is verified between 50-200 ppm for chlorine.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

TEMPERATURE CONTROL AND CROSS-CONTAMINATION PREVENTION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Refrigeration and Holding Units**	All walk-ins, prep coolers, and holding units maintain internal temperatures at or below 41°F (5°C).	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Raw and Ready-to-Eat Food Separation**	Physical separation or proper vertical storage hierarchy maintained to prevent raw animal food drip contamination.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Thermometer Calibration**	Dial and digital probe thermometers calibrated using the ice-point method prior to shift operations.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

WASTE MANAGEMENT AND PEST CONTROL

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
8	**Garbage Receptacles**	Trash cans lined, emptied regularly, and fitted with functional lids to prevent vector attraction.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**
9	**Pest Exclusion Devices**	Air curtains operational, door sweeps intact, and no evidence of pest droppings or harborage areas.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
10	**Floor Drains and Traps**	Floor drains clear of debris, draining properly, and fitted with intact grates to prevent backflow and odors.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

Certified Inspector / Lead Operator Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
Site Safety Supervisor / Operations Manager Sign-off: _____	**Review Date:** _____	**Audit Status:** [ ] Approved [ ] Rectify

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