OpsAuditHub opsaudithub.com	DOC ID: **SAF-0109**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code & OSHA 29 CFR 1910.1200**	AUDIT FREQUENCY: **Daily Pre-Shift**

Food Prep Sanitation Log Safety Audit Checklist

Operational Scope: This audit checklist governs commercial food preparation sanitation and hygiene compliance to mitigate biological and chemical contamination risks. Adherence is mandatory during all operational shifts to meet public health codes and occupational safety standards.

MANDATORY PPE:	Nitrile or Latex-Free Food Service Gloves, Non-Slip ASTM-Approved Kitchen Footwear, Hairnet or Approved Culinary Restraint, Disposable Apron or Chef Coat, Eye Protection (during chemical dilution handling)
PREREQUISITES:	Verify calibration status of all digital temperature logs and chemical test strips. | Ensure handwashing sinks are fully stocked with hot water, soap, and paper towels. | Review previous shift sanitation logs for unresolved corrective actions.

SURFACE SANITATION & CHEMICAL SAFETY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Chemical Dispensing System**	Sanitizer concentrations (chlorine/quat) test within optimal ppm ranges per manufacturer guidelines using calibrated test strips.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Food Contact Surfaces**	Cutting boards, prep tables, and slicers are visibly clean, free of deep scoring, and sanitized prior to food handling.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Chemical Storage Compliance**	All cleaning agents and sanitizers are stored securely below or away from food prep zones to prevent chemical contamination.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

TEMPERATURE CONTROL & COLD HOLDING

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Walk-In Refrigerators & Coolers**	Internal ambient temperature reads at or below 41°F (5°C); units are clean and condensation drains are unobstructed.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
5	**Prep Line Cold-Holding Units**	Meats, dairy, and produce holding pans maintain temperatures of 41°F or lower with lids or covers utilized when not in active use.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Thermometer Calibration**	Dial and digital stem thermometers are verified accurate using the ice-point method (32°F / 0°C) prior to use.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

PERSONAL HYGIENE & CROSS-CONTAMINATION PREVENTION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
7	**Handwashing Station Accessibility**	Handwash sinks are unobstructed, equipped with signage, and supplied with tempered water (at least 100°F) and single-use towels.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
8	**Employee Hygiene & PPE**	Food handlers are wearing proper restraints, clean outer garments, clean gloves, and have no exposed jewelry or artificial nails.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
9	**Utensil & Equipment Segregation**	Separate color-coded cutting boards and dedicated utensils are strictly utilized for raw animal foods versus ready-to-eat items.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

Certified Food Protection Manager / Lead Inspector Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
General Manager / Operations Director Sign-off: _____	**Review Date:** _____	**Audit Status:** [ ] Approved [ ] Rectify

COMPLIANCE NOTICE: This document must be archived for a minimum of 12 months in accordance with workplace safety recordkeeping guidelines.