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	STANDARD: **FDA Food Code & Codex Alimentarius HACCP Guidelines**	AUDIT FREQUENCY: **Daily Pre-Shift**

Restaurant Haccp Food Safety Compliance Checklist

Operational Scope: This checklist establishes mandatory operational verification protocols to control biological, chemical, and physical hazards across all food handling zones. It ensures strict compliance with FDA Food Code HACCP principles to prevent foodborne illness outbreaks and maintain audit readiness.

MANDATORY PPE:	Nitrile Food-Grade Gloves, Hairnet / Beard Restraint, Non-Slip Commercial Kitchen Shoes, Disposable Apron, ANSI Z87.1 Approved Safety Glasses (during chemical handling)
PREREQUISITES:	Calibration of all digital probe thermometers against an ice-point reference | Verification of sanitation sink chemical concentration levels via test strips | Inspection of all personal hygiene stations for soap, paper towels, and sanitizer availability

CRITICAL CONTROL POINT (CCP) TEMPERATURE MONITORING

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Walk-In Refrigeration Units**	Internal ambient temperature must be maintained at or below 41°F (5°C); calibrated log recorded.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Walk-In Freezers**	Internal ambient temperature maintained between 0°F (-18°C) and -10°F (-23°C) with no excessive ice buildup.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Hot Holding Equipment (Steam Tables, Soup Kettles)**	Internal food product temperatures must be verified at or above 135°F (57°C) prior to service.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
4	**Cold Holding Prep Lines**	All potentially hazardous foods maintained at or below 41°F (5°C) without exceeding the 4-hour rule limit.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

CROSS-CONTAMINATION PREVENTION & ALLERGEN CONTROL

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Raw Animal Foods Storage Hierarchy**	Raw poultry stored below seafood, beef, and pork based on minimum internal cooking temperatures.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Color-Coded Cutting Board System**	Dedicated cutting boards utilized strictly for specific food groups (e.g., red for raw meat, yellow for poultry, green for produce) with zero surface scarring.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Allergen Isolation Protocols**	Separate sanitized equipment, dedicated fryers, and storage bins used for major food allergens (peanuts, gluten, shellfish).	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

SANITATION, HYGIENE, AND PEST MANAGEMENT

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
8	**Handwashing Station Compliance**	Handwash sinks fully stocked with hot water (at least 100°F), antibacterial soap, single-use towels, and explicit handwashing signage.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
9	**Sanitizer Bucket Concentration**	Quaternary ammonium or chlorine sanitizer buckets tested with chemical strips; concentration matches manufacturer specifications.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
10	**Pest Exclusion Barriers**	All exterior doors equipped with functional air curtains or tight-fitting sweeps; no evidence of pest activity, droppings, or entry points.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

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

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