OpsAuditHub opsaudithub.com	DOC ID: **SAF-0078**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **FDA Food Code & HACCP 7-Principle System**	AUDIT FREQUENCY: **Daily Pre-Shift & Shift Change**

Restaurant Haccp Food Safety Inspection Checklist

Operational Scope: This inspection checklist governs critical control points (CCPs) within commercial kitchen and storage areas to mitigate biological, chemical, and physical food safety hazards. Compliance with this operational standard is mandatory to prevent foodborne illness outbreaks and satisfy local public health mandates.

MANDATORY PPE:	Nitrile or Latex Food-Safe Gloves, Non-Slip Fluid-Resistant Footwear, Hairnet or Approved Beard Restraint, Clean Commercial Chef Apron, ANSI Z87.1 Safety Glasses (During Chemical Handling)
PREREQUISITES:	Ensure digital probe thermometers are calibrated via ice-point method prior to inspection. | Verify handwashing stations are fully stocked with antibacterial soap, paper towels, and operable signage.

TEMPERATURE CONTROL & COLD HOLDING CCPS

#	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). Temperature logs recorded within the last 4 hours.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
2	**Walk-In Freezer Units**	Internal ambient temperature must range between 0°F (-18°C) and -10°F (-23°C) with no excessive ice buildup or product thaw.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
3	**Prep Line Cold-Top Refrigeration**	All TCS (Time/Temperature Control for Safety) foods held in top rail must maintain 41°F (5°C) or below; pans must not exceed the fill line.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

CROSS-CONTAMINATION & ALLERGEN MANAGEMENT

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Raw vs. Ready-to-Eat Food Storage**	Raw meats, poultry, and seafood must be stored strictly below ready-to-eat (RTE) foods based on minimum internal cooking temperatures.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
5	**Color-Coded Cutting Board System**	Dedicated cutting boards utilized for specific food groups (e.g., red for raw meat, yellow for poultry, green for produce) with zero scoring cracks.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
6	**Allergen Isolation Protocols**	Dedicated utensils, fryers, and storage bins clearly marked and utilized for major allergens (e.g., gluten, nuts) to prevent cross-contact.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

SANITATION, HYGIENE & PEST CONTROL

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
7	**Dishmachine Chemical Concentration**	High-temp rinse must reach 180°F at manifold, or low-temp chlorine sanitizer must measure between 50-100 ppm using test strips.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
8	**Sanitizer Buckets & Wipes**	Quaternary ammonium or chlorine sanitizer buckets maintained at correct ppm concentration with test strips accessible at all times.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
9	**Pest Exclusion & Exterior Openings**	All exterior doors equipped with functional air curtains or tight seals; zero evidence of pest droppings, nesting materials, or live vectors.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
10	**Employee Hygiene & Handwashing**	Staff observed washing hands properly between tasks, wearing clean uniforms, and maintaining proper hair/beard restraints without jewelry.	**Standard**	[ ] 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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