OpsAuditHub opsaudithub.com	DOC ID: **SAF-0079**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **FDA Food Code & Codex Alimentarius HACCP Principles**	AUDIT FREQUENCY: **Daily Pre-Shift**

Restaurant Haccp Food Safety Safety Audit Checklist

Operational Scope: This audit checklist establishes operational controls and critical control point (CCP) verification to prevent biological, chemical, and physical food contamination in commercial kitchens. Execution of this procedure ensures strict compliance with FDA Food Code mandates and mitigates foodborne illness risks.

MANDATORY PPE:	Nitrile or Latex-Free Food Service Gloves, Hairnet or Beard Restraint, Non-Slip ASTM-Approved Kitchen Footwear, Cut-Resistant Mesh Safety Gloves, Clean Commercial Chef Coat or Apron
PREREQUISITES:	Verify refrigeration and freezer units have maintained required temperatures overnight. | Ensure all digital food probe thermometers are calibrated using the ice-point method. | Confirm handwashing stations are fully stocked with liquid soap, single-use paper towels, and signage.

CRITICAL CONTROL POINT (CCP) & TEMPERATURE CONTROLS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Walk-in Refrigerator & Freezer Ambient Temperatures**	Walk-in refrigeration units register at or below 41°F (5°C); freezers maintain 0°F (-18°C) or below on internal continuous loggers.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Cooked Food Internal Temperature Verification**	Potentially hazardous foods (PHF) achieve required pathogen-destruction temperatures (e.g., poultry >= 165°F) verified via calibrated probe.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Cold Holding & Salad Bar Temperature Logs**	Cold holding units maintain time/temperature control for safety (TCS) foods at 41°F (5°C) or below during active service hours.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
4	**Hot Holding Equipment Performance**	Hot holding units maintain cooked foods at 135°F (57°C) or higher, verified and logged every 2 hours.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

SANITATION, CROSS-CONTAMINATION & HYGIENE COMPLIANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Three-Compartment Sink & Dishmachine Chemical Concentration**	Sanitizer concentrations meet operational specifications (e.g., Chlorine 50-100 ppm at 75°F, Quaternary Ammonium 200-400 ppm) tested with chemical strips.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Allergen Management & Utensil Segregation**	Dedicated color-coded cutting boards, spatulas, and prep spaces are utilized exclusively for major food allergens to prevent cross-contact.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Handwashing Station Accessibility & Supplies**	All handwashing sinks are unobstructed, reach-accessible, and equipped with warm running water (at least 100°F), soap, and drying towels.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
8	**Food Storage Elevation & Container Labeling**	All food products are stored at least 6 inches off the floor on clean racks and display proper prep/expiration date labels.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

PHYSICAL HAZARD & WORKPLACE SAFETY INTEGRATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
9	**Glass, Ceramic & Brittle Plastic Control**	All glassware and ceramic items are stored away from open food prep surfaces; no cracked or chipped dishware is in active service.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
10	**Chemical Storage & Safety Data Sheet (SDS) Availability**	Cleaning chemicals are stored securely below and away from food prep zones, clearly labeled, and corresponding SDS documents are accessible.	**Critical (Immediate Out of Service)**	**[ ] 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

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