OpsAuditHub opsauditihub.com	DOC ID: **SAF-0378**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code & State Department of Health Regulations**	AUDIT FREQUENCY: **Daily Pre-Shift & Ongoing Operational Monitoring**

School Cafeteria Food Safety Log Compliance Checklist

Operational Scope: This school cafeteria food safety log compliance checklist establishes mandatory daily verification protocols to mitigate biological, chemical, and physical foodborne hazards in student dining facilities. Compliance ensures adherence to public health codes, strict temperature control parameters, and preventative cross-contamination safeguards.

MANDATORY PPE:	Nitrile or Food-Safe Disposable Gloves (ASTM D6319), Hairnet or Approved Hair Restraint, Non-Slip Closed-Toe Commercial Kitchen Footwear, Disposable Apron or Chef Coat, Face Mask or Beard Net (as required by local health code)
PREREQUISITES:	Calibrate food probe thermometers using the ice-point or boiling-point method prior to taking temperature logs. | Ensure all handwashing sinks are fully stocked with liquid soap, single-use paper towels, and operational hot water. | Verify that all sanitation buckets contain test-strip-verified sanitizer concentrations.

TEMPERATURE CONTROL & COLD HOLDING COMPLIANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Walk-in Refrigerators & Freezers**	Refrigeration units maintain internal temperatures at or below 41°F (5°C); freezers maintain 0°F (-18°C) or below. Digital logs match manual readings.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
2	**Hot Holding Equipment & Serving Lines**	Hot food holding units maintain internal food temperatures at or above 135°F (57°C) throughout service hours.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
3	**Cold Holding Salad Bars & Prep Tables**	Potentially hazardous cold foods on salad bars or assembly lines are held at 41°F (5°C) or below and verified every 2 hours.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
4	**Food Cooling Logs**	Cooked foods cooled from 135°F to 70°F within 2 hours, and from 70°F to 41°F within an additional 4 hours, strictly documented.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A

SANITATION, HYGIENE & CROSS-CONTAMINATION PREVENTION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Handwashing Station Compliance**	Handwashing sinks are completely unobstructed, fully stocked with soap and paper towels, and water reaches at least 100°F (38°C).	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
6	**Sanitizer Bucket & Dish Machine Concentration**	Chemical sanitizer solutions (chlorine or quaternary ammonium) meet required ppm levels tested via chemical test strips; high-temp dish machine reaches minimum 160°F rinse.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
7	**Utensil & Cutting Board Separation**	Color-coded cutting boards and utensils are utilized properly to prevent cross-contamination between raw animal foods and ready-to-eat items.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
8	**Staff Personal Hygiene & Health Policy**	All food handlers are wearing proper hair restraints, clean outer garments, and no exposed jewelry; no staff report active gastrointestinal illness.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A

FACILITY INTEGRITY & ALLERGEN MANAGEMENT

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
9	**Pest Control & Facility Sealing**	No evidence of pest activity, droppings, or entry points; exterior doors self-close properly and air curtains are operational.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
10	**Allergen Separation & Labeling**	Major food allergens (milk, eggs, peanuts, tree nuts, wheat, soy, fish, crustacean shellfish) are clearly marked and stored separately to prevent cross-contact.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
11	**Garbage & Waste Disposal Management**	Waste receptacles are covered when not in use, emptied frequently, and waste disposal area is clean without attracting pests.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A

Certified Cafeteria Manager / Lead Food Safety Inspector Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
Director of School Nutrition Services / 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.

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