OpsAuditHub opsauditihub.com	DOC ID: **SAF-0374**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code & USDA School Nutrition Programs Guidelines**	AUDIT FREQUENCY: **Daily Pre-Shift**

School Cafeteria Food Safety Log Inspection Checklist

Operational Scope: This inspection checklist establishes mandatory daily operational verification protocols for school nutrition services to prevent foodborne illness and ensure compliance with public health standards. It mitigates biological, chemical, and physical hazards across all food preparation, holding, and serving environments.

MANDATORY PPE:	Nitrile Food-Safe Gloves, Non-Slip Commercial Kitchen Footwear, Hairnet or Beard Restraint, Disposable Apron, Cut-Resistant Mesh Glove
PREREQUISITES:	Verify calibration of all digital food probe thermometers using the ice-point method prior to recording temperatures. | Ensure handwashing sinks are fully stocked with liquid soap, paper towels, and functioning hot water. | Confirm that all sanitation buckets contain active sanitizing chemical solutions at the correct ppm concentration.

TEMPERATURE CONTROL & CRITICAL CONTROL POINTS (CCPS)

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Walk-In Refrigerators and Freezers**	Walk-in refrigerator internal ambient temperature is maintained at or below 40°F (4°C); freezers maintain 0°F (-18°C) or below without frost buildup.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
2	**Hot Holding Equipment & Steam Tables**	Hot holding units maintain potentially hazardous foods at an internal temperature of 135°F (57°C) or higher verified via calibrated probe.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
3	**Cold Holding Salad Bars & Serving Lines**	Cold food products are maintained at or below 41°F (5°C) throughout service hours, verified and logged every 2 hours.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
4	**Cooking and Reheating Log**	Internal temperatures for cooked poultry (165°F), ground meats (155°F), and leftovers reheated for hot holding (165°F) are recorded accurately.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

SANITATION, HYGIENE, AND CROSS-CONTAMINATION CONTROLS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Chemical Sanitizer Concentration**	Three-compartment sink and wipe-down buckets test within required chemical ranges (e.g., Chlorine 50-100 ppm, Quat 200-400 ppm) using test strips.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
6	**Food Contact Surfaces & Cutting Boards**	All slicers, prep tables, and cutting boards are visibly clean, sanitized, and free of deep scoring or porous cracks that harbor bacteria.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A
7	**Allergen Management & Utensil Separation**	Dedicated purple or color-coded utensils, cutting boards, and storage bins are utilized exclusively for allergen-free meal preparation.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
8	**Employee Hygiene & Handwashing Compliance**	Food handlers are wearing proper hair restraints, clean uniforms, no exposed jewelry (except plain bands), and are actively utilizing designated handwashing sinks.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A

FACILITY INTEGRITY & PEST MANAGEMENT

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
9	**Pest Exclusion & Entry Points**	Exterior doors, loading docks, and kitchen windows remain tightly sealed with functional door sweeps and operational air curtains free of pest entry signs.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
10	**Dry Storage and Pest Control Logs**	Dry goods are stored at least 6 inches off the floor on clean dunnage racks, away from walls, and pest trap monitoring logs are up to date.	**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

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