OpsAuditHub opsaudithub.com	DOC ID: **SAF-0375**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code & USDA School Nutrition Safety Guidelines**	AUDIT FREQUENCY: **Daily Pre-Shift & Weekly Comprehensive Audit**

School Cafeteria Food Safety Log Safety Audit Checklist

Operational Scope: Establishes mandatory daily verification protocols for school cafeteria food handling, storage, and thermal controls to mitigate biological, chemical, and physical foodborne hazards. Designed to ensure absolute compliance with public health mandates and student safety standards.

MANDATORY PPE:	Nitrile Food-Grade Gloves (FDA Compliant), Hairnet / Beard Restraint, Slip-Resistant Industrial Footwear (ASTM F2413), Thermal Oven Mitts / Heat-Resistant Gloves, Disposable Face Masks / Aprons (As Required)
PREREQUISITES:	Verify calibration of all digital food and ambient refrigeration thermometers using the ice-point method. | Ensure handwashing stations are fully stocked with antibacterial soap, single-use paper towels, and functional hot water. | Confirm sanitation chemical dispenser concentrations meet local health department ppm standards.

TEMPERATURE CONTROL & COLD HOLDING COMPLIANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Walk-in Refrigerators & Reach-In Coolers**	Internal ambient temperature must be maintained at or below 40°F (4°C). Logs must reflect continuous recording.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
2	**Walk-in Freezers & Ice Machines**	Freezer units must maintain a temperature of 0°F (-18°C) or below with no excessive frost accumulation or seal breaches.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
3	**Hot Holding Equipment & Steam Tables**	Hot food holding units must maintain internal food temperatures at or above 135°F (57°C) prior to and during student service.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
4	**Internal Cooking Core Temperatures**	Random probe checks of cooked poultry (165°F), ground meats (155°F), and pork/fish (145°F) verify proper kill-step completion.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

SANITATION, CROSS-CONTAMINATION & HYGIENE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Food Contact Surfaces & Cutting Boards**	All food preparation surfaces must be clean, sanitized, and free of deep gouges or cracks that harbor bacteria.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
6	**Dishwashing & Warewashing Machine**	Final rinse temperature must reach at least 180°F (heat sanitizing) or chemical sanitizer concentration must register within 50-100 ppm chlorine.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
7	**Allergen Management & Separation**	Dedicated equipment and utensils used for preparing allergen-safe student meals must be clearly color-coded and segregated.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
8	**Handwashing Station Accessibility**	Handwash sinks must remain unobstructed, supplied with warm water (min 100°F), and accompanied by proper signage.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A

FACILITY SAFETY, PEST CONTROL & STORAGE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
9	**Dry Goods Storage & Shelving**	All food products and dry goods must be stored at least 6 inches off the floor on clean racks away from exterior walls.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A
10	**Pest Exclusion & Monitoring**	Exterior doors must have tight-fitting seals, windows must feature intact screens, and pest trap monitoring logs must be up to date.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
11	**Chemical Storage Separation**	Cleaning supplies, sanitizers, and toxic chemicals must be stored in designated areas strictly separate from food inventory and single-service articles.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

Certified Food Protection Manager / Lead Cafeteria Operator Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
Director of School Nutrition Services / Safety Compliance Officer 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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