

RESOURCE: Kitchen Inspection Audit Checklist

Facility:			
Date:		Meal:	
Reviewer:		Location:	

	Yes	No	Comment
Refrigerator Random Temperature Test Food item: _____ <41°F			
Freezer Random Temperature Test Food item: _____ <0°F			
Prep surface free from clutter			
Prep surface sanitized			
Sanitizer bucket and rag available			
Sanitizer solution proper concentration			
3-Compartment sink sanitizer concentration			
Pot and pan sink sanitizer concentration log			
Can opener blade clean			
Serving utensils clean			
Outside of trash can clean			
Hood clean, free from dust and grease			
Ice machine clean			
Handwashing sink with soap and paper towels			
Dishmachine sanitizer or temperature log			
Hot food for service, >135°F			
Cold food for service, <41°F			
Recipe followed			
Diet Spreadsheet or Tray Card followed			

Kitchen Sanitation Strengths:
Comments: