

RESTAURANT INSPECTION CHECKLIST

CHECKLIST COMPLETED BY: [SPECIFY NAME]

TIME: [SPECIFY TIME]

DATE: [SPECIFY DATE]

NOTE: THE ITEMS THAT ARE BOLDED ARE CRITICAL VIOLATIONS THAT REQUIRE IMMEDIATE CORRECTION.

Legend:

S = SATISFACTORY

N = NEEDS IMPROVEMENT

C = NEEDS IMMEDIATE CORRECTION

CHECKLIST	S	N	C	ACTION/S TAKEN
FOOD RECEIVING AND STORAGE TACTICS				
1. Food items are received from approved sources.	☐	☐	☐	
2. Food is wholesome and in good condition.	☐	☐	☐	
3. Food item are at proper temperatures upon receipt.	☐	☐	☐	
4. Food is labeled and stored at proper storage.	☐	☐	☐	
5. Food storage rooms are clean and organized.	☐	☐	☐	
COLD STORAGE OF FOOD				
1. Refrigerator temperatures are [SPECIFY] or less.	☐	☐	☐	
2. Cold foods are stored or displayed at [SPECIFY TEMPERATURE] or below.	☐	☐	☐	
3. Frozen foods are frozen in freezer.	☐	☐	☐	
4. Food products are covered within walk-in refrigerator.	☐	☐	☐	

[4412 Roosevelt Street, San Francisco, CA 94114]

[+1 415 359 1127 | hello@gourmet.com]

[gourmet.com]

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RESTAURANT

