

Daily Inspection Checklist

Prior to opening your business each day, assess all of the Opening criteria below. Make any necessary corrections to ensure that your business can open safely.

- □ *Power* the facility has power and there has been no evidence of a power outage
- □ *Vermin* no evidence of cockroaches, rodents, or other vermin
- □ Sewage no sewage on the ground (inside or outside)
- □ Sanitizer chlorine (bleach), quaternary ammonium, or other approved sanitizer available
- □ *Dish machine* operational and provides adequate sanitizer (if you have one)
- □ *Test strips* available for each type of sanitizer
- □ *Food contact surfaces* properly cleaned and sanitized
- □ *Thermometers* available for taking temperatures, properly working, and clean
- □ *Refrigerators* operational and capable of maintaining food at 41°F or below
- □ *Food temperatures* perishable foods are maintained at 41°F or below
- □ *Hot and cold water* adequate hot and cold water (at least 120°F)
- □ *Handwashing stations* adequate liquid hand soap and single use towels/air dryer
- □ *Toilets* operational with any necessary supplies and available for employees
- *Employees* no ill employees working

Prior to closing your business at the end of the day, assess all of the Closing criteria below. This will help prevent any additional issues the next day. Sewage related issues must be addressed immediately. Minor leaks may be able to wait until the next morning.

- □ *Food storage* protected from contamination, covered, enclosed, off the floor
- □ Food contact surfaces properly cleaned and sanitized
- □ *Food debris* cleaned off of any equipment and the floor and properly disposed of
- □ Water source/leaks eliminate water sources that attract may vermin
- □ *Garbage/refuse* properly disposed of in outside dumpster (keep dumpster lid closed)