NAME: ____________________________________________
LOCATION: ____________________________________________
DATE: ____________________________________________

YES  NO

PURCHASING

____  ____  1. Do you buy foods from reliable suppliers only?
____  ____  2. Do you check the packaged food’s expiration date?
____  ____  3. Do you check the packaging, cans or wrappers before buying?
____  ____  4. Are frozen foods frozen solid upon buying them?
____  ____  5. Is foods at its proper temperatures?
____  ____  6. Is apple cider pasteurized?
____  ____  7. Are there no home-canned or home vacuum packed foods?

STORING RAW PERISHABLE FOODS

____  ____  1. Are foods stored in their designated food storage area?
____  ____  2. Is the date and label of covered containers prepared for storing
   food that has been removed from its original container?
____  ____  3. Are potentially hazardous foods stored in the refrigerator or freezer
   immediately?
____  ____  4. Are raw meats, poultry or seafood stored below ready-to-eat foods?
____  ____  5. Do you have a working thermometer in your refrigerator and freezer?
____  ____  6. Is the refrigerator’s temperature at 41°F and the freezer at 0°F?
____  ____  7. Is there sufficient air circulation in freezer and refrigerator?
____  ____  8. Are 50°F to 70°F temperatures in dry storage areas maintained?
____  ____  9. Is there 6 inches off floor and away from walls around food
    storage?
____  ____ 10. Do you follow the “first in, first out” use of food storage?
PERSONAL HYGIENE

1. Are food handlers clean and well-groomed?
2. Are appropriate hair restraints worn by food handlers?
3. Does food handlers wash hands thoroughly?
4. Are food preparation sinks not being used for hand washing?

TRANSPORTING FOOD

1. Is equipment used for food transportation clean and appropriate?
2. Are foods being transported well insulated and properly covered?
3. Are hot foods at temperatures of 140°F or above and cold food temperature at 41°F or below?

PREPARATION (Thawing, Cooking and Cooling)

1. Are frozen foods thawed in the refrigerator, microwave or using cold running water?
2. Do you use a food thermometer in checking the proper internal temperature of foods cooked?
3. Are packaged foods undamaged?
4. Are fresh vegetables and fruits are properly washed with water?
5. Are foods cooked thoroughly?
6. Are leftovers reheated to at least 165°F?
7. Are leftovers quickly cooled in no more than 6hrs at 41°F temperature?
8. Are leftovers immediately refrigerated or frozen?

SERVING

1. Are hot foods served at 140°F or above and cold food at 41°F?
2. Do you use a thermometer in checking food temperature?
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**FACILITIES AND EQUIPMENT**

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