Daily Food Safety Log	
Outlet:	
Hot Foods Above 140oF (60oC) Cold Foods at or below 41o F (5oC)	*Product temperatures must be recorded on this log at two (2) hour intervals

All observed deficiencies must be noted, verify the CODE, with the corrective actions taken. Record smust be keep, check with the Local Health authorities for compliances.

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DATE	TIME	Product Assessment CODE	CORRECTIVE ACTION	INITIALS (required)			
		A- All food received and inspected at the facility is from approved sources.  B- All food and paper supplies must be stored 6 to 8 inches off the floor.					
		C- The FIFO (First In, First Out) method is in place and enforced. Food is labeled with date received D- Open bags of food must be stored in approved food					
		grade labeled containers  E- Produces in boxes should be transfers to approved food grade containers, before leaving the warehouse area to the outlets.					
		F- Chemicals are clearly labeled and stored in a designated area away from food.					
		G- MSDS manual easily available for employees.  H- Maintain a regular cleaning schedule. All areas.					
		I- Employees wear clean and proper uniforms, hair restraints and properly worn shoes.					
		J- Fingernails are short, unpolished, and clean (no artificial nails). Jewelry is limited ( see grooming policy)					
		K- Hands are washed frequently & properly.  Handwashing reminder sign is posted.  L- Hand sinks are unobstructed, stocked with soap,					
		disposable towels, and warm (100°F) water; an a trash can is available.					
		M- Wounds, sores, must be completely covered with a water-proof bandage and a glove while handling food.					
		N- Eating, drinking, chewing gum, smoking, or using tobacco are allowed only in designated areas.  O- Three-compartment sink is properly set up for ware					
		washing, use a sanitizer strip to test chemical concentration					
		P- Dishmachine is working properly, meeting food safety codes. Water inside tank must be change after 2 hours of use					
		Q- Food equipment, utensils, and food contact surfaces are properly washed, rinsed, and sanitized before every use.					

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	R- Frozen food is thawed under refrigeration, or under					
	cold (70°F or less) running water, cooked immediately					
	after thawing.					
	R- Ingredients are kept out of the temperature danger zone,					
	Proper chilling procedures are used					
	S- Food is handled with suitable utensils, such as single					
	use gloves or tongs to prevent cross-contamination					
	T- Food is prepared in small batches to limit the time it is					
	in the temperature danger zone.					
	U- Clean reusable towels must be used for sanitizing					
	equipment and surfaces only; for drying hands, use					
	disposable paper towels.		,			
	V- Food is cooked following standards for safe internal temperatures.					
	W- Food thermometers must be calibrated regularly, they					
	must be accurate within ± 20F.					
	Y- The internal temperature of food being cooked is					
	verified (monitored and documented).					
	Z- All food is properly wrapped, labeled, and dated.					
	AA- Kitchen garbage cans are clean and kept covered.					
	Garbage cans are emptied as necessary and at the end of					
<u> </u>	each shift					
	BB- Potentially hazardous foods are heated to the required					
	safe internal temperature before placing in hot holding.					
	CC- Hot holding unit is pre-heated before hot food is	<del>-</del>				
	placed in unit.					
	DD- Refrigerators are kept clean and organized.					
			L			
	EE- Work surfaces, small equipment and utensils are					
	washed, sanitized, and air-dried between uses					
	HH- Food slicer is broken down, cleaned, and sanitized					
	using proper chemicals before and after every use.					
	†					
	II- Prevent maintanance is in effect.					
	JJ- Exhaust hood and filters are clean.					
<b> </b>	KK- Loading dock and area around dumpsters are clean					
	and odor-free.					
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