

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 must be kept, check with the Local Health authorities for compliances.

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- Produce in boxes should be transferred 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.		

