

Issue	Zone	Object / Location	Inspection Condition	Condition 01	Condition 02	Condition 03
1	Handwashing Sink	Handwashing sink	Handwashing sink well stocked with soap, paper towels, water, signage, and in good repair	Soap dispenser is empty at handwashing sink between walk in fridge and freezer.	ere are no paper towels at handwashing sink between walk in fridge and freezer.	Signage is missing at handwashing sink between walk in fridge and freezer.
2	Handwashing Sink	Handwashing sink	Handwashing sink well stocked with soap, paper towels, water, signage, and in good repair	There is no water at handwashing sink next to the entrance door.	Dirty dishes stored in handwashing sink next to the entrance door.	Handwashing sink next to the entrance door is leaking.
3	Walk in Refrigerator	Thermometer door	Temperature Maintained below 41°F (5°C) or lower	Temperature is not maintained well and it's 50 F degrees inside walk in Refrigerator.	There is no thermometer found at walk in Refrigerator's entrance, it's missing.	The thermometer placed outside the walk in Refrigerator is broken.
4	Walk in Refrigerator	Inside thermometer	Temperature Maintained below 41°F (5°C) or lower	Temperature is not maintained well and it's 50 F degrees inside walk in Refrigerator.	There is no thermometer found inside the walk in Refrigerator.	Thermometer inside the walk in Refrigerator is broken.
5	Walk in Refrigerator	Food Storage	Food stored in proper order on shelf (top to bottom) Ready to eat, seafood, whole cut of meat, ground meat	Lettuce is stored below ground meat inside the walk in Refrigerator.	Seafood is stored below whole cuts of meat inside the walk in Refrigerator.	Ground meat is stored above lettuce inside the walk in Refrigerator.
6	Walk in Refrigerator	Food Storage	Food stored in proper order on shelf (top to bottom) Ready to eat, seafood, whole cut of meat, ground meat	Whole cut meat is dripping down on lettuce inside the walk in Refrigerator.	Meat is dripping down on seafood inside the walk in Refrigerator.	Ground meat is dripping down on lettuce inside the walk in Refrigerator.
7	Walk in Refrigerator	Food Storage	Free from expired dairy products	Expired milk stored on the shelf inside the walk in Refrigerator.	Expired yogurt stored on the shelf inside the walk in Refrigerator.	Expired sour cream is stored on the shelf inside the walk in Refrigerator.
8	Walk in Refrigerator	Food Storage	Foods are covered, labeled and dated	Food is kept uncovered inside the walk in Refrigerator.	Prepared food is not labeled inside the walk in Refrigerator.	Food item stored past it's expiry date inside the walk in Refrigerator.
9	Walk in Refrigerator	Food Storage	Food Stored with First in First out Rotation	There is old cut up tomatoes produce at back of the walk in Refrigerator.	There is expired milk stored at the back of walk in Refrigerator.	There is expired yogurt stored at the back of walk in Refrigerator.
10	Walk in Refrigerator	Cleanliness	Walls, floors and shelves are free from spills and debris.	Milk is spilled on the floor inside the walk in Refrigerator.	There is trash laying on the floor inside walk in Refrigerator.	Milk container on the side dripping down on the floor inside the walk in Refrigerator.
111	Walk in Refrigerator	Organization	Food stored neatly on racks and meat stored in back (coldest part of refrigeration)	Milk gallons sitting on the floor inside walk in Refrigerator.	Meat is stored near front door of the walk in Refrigerator.	Lettuce is stored on the floor inside walk in Refrigerator.
12	Walk in Freezer	Frozen Storage	Temperature Maintained below 0°F or lower	Temperature is not maintained well and is set at 15 degrees inside walk in freezer.	The thermometer placed at the entrance of walk in freezer is missing.	The thermometer placed outside the walk in freezer is broken.
13	Walk in Freezer	Frozen Storage	Neat clean, organized, no frost build up	Food is stored on the floor inside inside walk in freezer.	Food is spilled on floor inside inside walk in freezer.	Excessive frost build up inside inside walk in freezer.
14	Ice Machine	Ice Machine	Ice Machine, clean and scoop properly stored	Ice scoop is stored in ice, inside the ice machine.	Moldy interior build up inside the ice machine.	The water from ice machine is dripping on the floor.
15	Dry Storage Pantry	Food Storage	Neat clean, organized, no dented cans, no scoops in storage bins, No rodent dropping, No rodents	Dented cans stored in the pantry.	Food spilled on floor inside the pantry.	Scoops stored in food bins inside the pantry.
16	Dry Storage Pantry	Food Storage	Food Storage	Rodent dropping on floor near outer water inside the pantry.	Pests found inside flour bin inside the pantry.	Flies present inside the pantry.
17	Dry Storage Pantry	Food Storage	Neat clean, organized, no dented can, no scoops in storage bins, No rodent droppings, nor rodents	Paint peeling off from ceiling inside the pantry.	Water damage on flour bag inside the pantry.	Food exposed and not covered (opened cake mix) inside the pantry.
18	Dry Storage Pantry	Food Storage	Neat clean, organized, no dented can, no scoops in storage bins, No rodent droppings, nor rodents	Corner of box chewed off (pancake mix) inside the pantry.	Food stored on floor inside the pantry.	Boxes too close to fire extinguisher inside the pantry.
19	Dry Storage Pantry	Food Storage	Neat clean, organized, no dented can, no scoops in storage bins, No rodent droppings, nor rodents	Powdered milk in container not labeled inside the pantry.	Rusty Cans stored inside the pantry.	Open container of UHT food not refrigerated inside the pantry.
20	Three Part Sink	Proper set up	Sink set up with detergent, clean water, sanitizer solution, Clock present	Water temp in three part sink is <110 °F.	The clock above three part sink is broken.	Three contents in three part sink is not setup in proper order.
21	Walls/Floors	Proper Maintenance	No chipping paint on ceiling, no chipping tiles on floor or walls, light fixtures covered properly	Chipped paint on ceiling inside the kitchen above the noticeboard.	Glass light fixture is left uncovered above the steam trayline.	Floor Drain next to mop sink is full of debris.
22	Mop Area	Proper set up	Drainage set up to prevent contamination, Mop stored properly for drying	There is no backflow device present on the mop bucket.	No back flow device found on the hose attached to faucet in the mop area.	The mop sitting in the mop sink is wet.
23	Food Prep table	Cutting Boards	Cutting boards are color coated and in good condition without crosscontamination	Cutting board in use at the prep table has deep cuts and grooves.	Raw chicken placed on cutting board is left with produce at the prep table.	Improper cutting board color being used for meat at the prep table.
24	Food Prep table/sink	Food thawing	Area clean and free of food sitting out, sanitizer on lower shelf, no sign of pests	Flies present at the prep sink area.	Turkey placed in the prep sink which is filled with water.	Food particles present on the meat slicer.
25	Trash Cans			Trashcan next to the steam trayline is overflowing.		
26	Bulletin Board	Serv Safe Cert.		Serv Safe Certificate on noticeboard is expired.	No Serv Safe Certificate present on the noticeboard.	
27	Bulletin Board	Employee				
28	Cooking Area	Stove/oven		Water from ventilation is dripping onto cooking area.	Spark under the stove can be seen due to exposed wires.	Improper holding temp for food at the cooking area.
29	Tray Line	Contamination		Sanitizer bucket is placed next to the food on Steam trayline.	Fingernails present on the Steam trayline.	No document of temperature recordings found on Steam trayline.
30	Chemical Storage		Approved chemicals with proper labeling stored away from food	Unapproved pesticide placed at mop sink area.	Chemical bottles are stored near food items.	There is an unlabeled chemical spray bottle at the mop sink area.
31	Fire Extinguisher	Documentation	Proper labeling and current inspection date	Fire tags are missing on the fire extinguisher.	Fire tags on the extinguisher have no date.	Tags on fire extinguisher have expired inspection date on them.
32	Dish Machine	Dish Machine	Proper functioning of machine (reaches >180 ° F), functioning thermometer, correct sanitizing solution	Inadequate sanitizing solution added in the dish machine.	Dish washing machine does not have an ideal temp of > 180 ° F.	The thermometer on the dish washing machine is broken.
33	Food Preparation	Internal Temps	Poultry 165° F, Ground Meat 155° F, Seafood 145° F, roast beef/pork/veal 145° F, Stuffed Pastry 165° F			