

Local Restaurant Safety Checklist

The key points health inspectors look for in any kitchen - and the quick checks you can make from any table. Keep it on the fridge, use it anywhere you eat out.

FOOD SAFETY BASICS

What a kitchen has to get right

- ☐ Cold food held at 41°F or below; frozen food kept solidly frozen
- ☐ Hot food held at 135°F or above on the line
- ☐ Cooked to temp: poultry 165°F, ground meats 155°F, fish and whole cuts of beef/pork 145°F
- ☐ Leftovers cooled fast: 135°F down to 70°F within 2 hours, then to 41°F within 4 more
- ☐ Raw meat, poultry and seafood stored below and away from ready-to-eat food
- ☐ Separate cutting boards and utensils for raw and ready-to-eat food
- ☐ Hands washed with soap and warm water for at least 20 seconds - before food, after raw meat, after the restroom
- ☐ Food bought only from licensed, approved suppliers

CLEAN KITCHEN, CLEAN TABLE

Sanitation you can see

- ☐ Food-contact surfaces cleaned and sanitized between tasks, with sanitizer mixed per the label
- ☐ Dishware sanitized by heat (180°F final rinse in high-temp machines) or an approved chemical sanitizer
- ☐ Gloves or utensils used for ready-to-eat food; bare-hand contact kept to a minimum
- ☐ A stocked, working handwash sink: soap, warm water and paper towels, always
- ☐ Floors, drains and trash areas clean; no pests and no gaps under outside doors
- ☐ Glassware and dishware clean and unchipped

LOCAL RESTAURANT SAFETY CHECKLIST (CONT.)

HEALTH DEPARTMENT INSPECTION POINTS

What the inspector writes down

- ☐ Food service license posted and current
- ☐ A certified food protection manager on staff, as most states require
- ☐ A thermometer in every refrigerator and freezer, and they read accurately
- ☐ Food stored at least 6 inches off the floor
- ☐ Sick staff stay home: a written employee health policy in place
- ☐ Temperature logs, cleaning schedules and pest-control service records kept on hand

WHEN YOU'RE THE GUEST

Quick checks from your table, anywhere you eat

- ☐ Hot food arrives hot; cold food arrives cold
- ☐ The menu or the staff can answer questions about major allergens (see below)
- ☐ Tables, menus and restrooms are clean and stocked
- ☐ The latest inspection report is available on request; many counties also post results online
- ☐ Staff answer kitchen questions openly and directly

KNOW THE BIG 9 ALLERGENS

milk · eggs · fish · shellfish (crab, lobster, shrimp) · tree nuts · peanuts · wheat · soybeans · sesame

U.S. labels must declare these nine. Ask before you order if one of them is yours.

Questions about our kitchen? Ask.

Call (574) 485-1086 or come see us on the lake.

This checklist is general information based on widely published FDA Food Code temperature and sanitation standards. Exact requirements vary by state and county - for anything official, follow your local health department's guidance.