



General Food Safety Checklist

Diner Rush / 26 Jul 2018 / Jien Solas

Complete

Score	93.55%	Flagged items	2	Actions	0
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Client / Site

Diner Rush

Conducted on (Date and Time)

26.07.2018 13:32 PST

Inspected by

Jien Solas

Location

1421 Pensacola St
Honolulu, HI 96822
United States
(21.30464908260864,
-157.8435741516521)

Flagged items

2 flagged

Audit / PERSONAL HYGIENE

Effective hair restraints, such as a hairnet or hat, are properly worn

No

Never forget to wear hairnet/hat.



Photo 1

Audit / GARBAGE STORAGE AND PEST CONTROL

Boxes and containers are removed from the site

No

Containers need to be taken out or disposed of ASAP.

Audit

2 flagged, 93.55%

PERSONAL HYGIENE

1 flagged, 85.71%

Employees wear clean and proper clothing, including closed-toe shoes

Yes

Effective hair restraints, such as a hairnet or hat, are properly worn

No

Never forget to wear hairnet/hat.



Photo 1

REFERENCE: Hairnet is properly worn.
[This is an example of how you can use iAuditor to include best practice reference images in your templates to assist with inspections]



Hands are washed properly, frequently, and at appropriate times

Yes

Eating, chewing gum, smoking and using tobacco are allowed only in designated areas away from preparation, service, and food storage

Yes

Staff beverages have lids and are kept where they cannot spill onto foods

Yes

Employees use disposable tissues when coughing or sneezing,

Yes

and immediately wash hands and change gloves

Hand sinks are stocked with soap, disposable towels, and warm water

Yes

FOOD PREPARATION

100%

Food equipment, utensils, and food contact surfaces are properly washed, rinsed, and sanitized before every use

Yes

Frozen food is thawed under refrigeration, in the microwave, cooked to a proper temperature from a frozen state, or in cold running water

Yes

Food is handled with suitable utensils, such as single-use gloves or tongs

Yes

Clean reusable towels are used only for sanitizing equipment and surfaces and not for drying hands, utensils or the floor

Yes

Food is cooked to the proper internal temperature and is tested with a clean, calibrated thermometer. Temperature is documented.

Yes

REFRIGERATOR AND FREEZER

100%

Refrigerator and freezer units are clean and neat

Yes

Refrigerator temperature is at or below 41°F

Yes

Food is protected from contamination

Yes

FOOD STORAGE AND DRY STORAGE

100%

All food is stored 6-8 inches off the floor

Yes

Food is stored in the original container or a food grade container

Yes

There are no bulging or leaking canned goods

Yes

Food is protected from contamination

Yes

Chemicals are clearly labeled and stored away from food

Yes

UTENSILS AND EQUIPMENT

100%

Utensils and equipment are cleaned and sanitized between uses

Yes

Work surfaces and utensils are clean

Yes

Food cart or container used to transport food is cleaned daily

Yes

Thermometer is cleaned and sanitized between uses

Yes

Can opener is clean

Yes

DISHWASHING

100%

Three-compartment sink is properly set up for ware washing or dish machine is working properly

Yes

Water temperatures are correct

Yes

Smallware and utensils are allowed to air dry

Yes

GARBAGE STORAGE AND PEST CONTROL

1 flagged, 66.67%

Kitchen garbage cans are clean and emptied as necessary

Yes

Boxes and containers are removed from the site

No

Containers need to be taken out or disposed of ASAP.

No evidence of pests is present

Yes

COMPLETION

Recommendations

Great job keeping the working area in relatively good condition. Everybody need to be reminded to always wear hairnets and take out unnecessary containers.

Full Name and Signature of the Inspector



Jien Solas
26.07.2018 13:50 PST

Appendix



Photo 1