



Food Storage - Food Safety Fundamentals

27 Mar 2025 / Rica's Restorante /
Restaurant / Rachelle Lockwood /
Rachelle Lockwood

Complete

Score	0 / 0 (0%)	Flagged items	1	Actions	1
Establishment Name:					Rica's Restorante
Type of Facility:					Restaurant
Physical Address:					24680 Redfield St, Edwardsburg, MI 49112, USA (41.7676273, -86.0432422)
Person in Charge:					Rachelle Lockwood
Inspection Time In:					08:30 PST
Date:					27.03.2025
Person Completing Form:					Rachelle Lockwood

Flagged items & Actions

1 flagged, 1 action

Flagged items

1 flagged, 1 action

Food Storage - Food Safety Fundamentals

Is food stored at least six inches off the ground?

OUT - Out of Compliance

Some food deliveries that came in were just placed on the floor.

To do | Priority: Medium | Due: 27.03.2025 10:00 PST | Created by: SafetyCulture Staff

Report to managers

Other actions

0 actions

Food Storage - Food Safety Fundamentals		1 flagged, 1 action
Are deliveries appropriately stored immediately?		IN - In Compliance
Are the ingredients checked? (incoming deliveries)		NO - Not Observed
Is food stored at least six inches off the ground?		OUT - Out of Compliance
Some food deliveries that came in were just placed on the floor.		
To do Priority: Medium Due: 27.03.2025 10:00 PST Created by: SafetyCulture Staff		
Report to managers		
Are dried goods stored correctly (e.g. in a cool, dry room, off the floor) properly labeled, in covered containers?		IN - In Compliance
Is food packaging free of dents, tears, rust, or other signs of physical wear?		IN - In Compliance
Is outer packaging removed from ready-to-eat food before being placed in a clean area?		NO - Not Observed
Is food wrapped or stored in containers to avoid dripping and contamination?		IN - In Compliance
Is ready-to-eat food stored above/separate from raw food in the fridges and freezers?		IN - In Compliance
All food (including containers) are labeled with the food name and delivery date? Use-by dates are clearly marked according to the date of the ingredient that will expire first.		IN - In Compliance
Are high-risk foods date coded, codes checked daily and stock rotated?		NO - Not Observed
Is the FIFO (First In, First Out) method of inventory being followed?		IN - In Compliance
Perishable foods have been kept out of the danger zone—4 °C and 60 °C (40 °F to 140 °F)?		IN - In Compliance
Check your refrigerators periodically to ensure that their internal temperature is below 4 °C/40 °F.		IN - In Compliance
For freezers, ensure that their internal temperature is -17°C/0°F.		IN - In Compliance
Are foods in freezers covered?		IN - In Compliance
Are fridges and freezers defrosted regularly?		NO - Not Observed

Are freezers working properly?

IN - In Compliance

Chemicals and food are separated?

IN - In Compliance

Sign-off

Inspection Time Out:

09:30 PST

Name & Signature

Rachelle Lockwood

Rachelle Lockwood
27.03.2025 09:41 PST
