

# Food holding, serving and washing areas inspection checklist

Date inspected:			Inspected by:	
Item	Yes	No	Comments, deficiencies and action required	Date corrected
Are counters, steam tables, carts and other serving equipment free from sharp corners and in good condition?	<input type="checkbox"/>	<input type="checkbox"/>		
Are microwave ovens in good repair, especially doors and seals?	<input type="checkbox"/>	<input type="checkbox"/>		
Have thermostats, such as those on cooking equipment and steam tables, been inspected by an authorized maintenance person or contractor?	<input type="checkbox"/>	<input type="checkbox"/>		
Is displayed food properly protected from contamination by display cases or other means and maintained at the required temperature?	<input type="checkbox"/>	<input type="checkbox"/>		
Is ventilation adequate to remove steam and dampness?	<input type="checkbox"/>	<input type="checkbox"/>		
Are trafficways unobstructed by pans, dishtubs, racks and other obstacles?	<input type="checkbox"/>	<input type="checkbox"/>		
Are floors frequently monitored for excessive water, food spillage and tripping hazards from worn flooring materials?	<input type="checkbox"/>	<input type="checkbox"/>		
Are appropriate employees trained in the safe use of cleaning compounds and drying agents to prevent dermatological problems?	<input type="checkbox"/>	<input type="checkbox"/>		
Do employees take adequate precautions to prevent burn injuries in conjunction with hot liquids, hot serving containers, steam and heat lamps?	<input type="checkbox"/>	<input type="checkbox"/>		
Are scheduled inspections performed on glassware, china, flatware and plastic equipment for cracks, chips and defects?	<input type="checkbox"/>	<input type="checkbox"/>		