

# RAW MEAT INSPECTION CHECKLIST

## GENERAL INFORMATION

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Location: \_\_\_\_\_

### Receiving and Storage

Yes  No — Raw meat is received from approved and licensed suppliers

Yes  No — Delivery temperatures are checked and recorded upon receipt

Yes  No — Meat is stored in clean, designated cold storage areas

### Temperature Control

Yes  No — Refrigerators and freezers maintain required temperatures

Yes  No — Thermometers are accurate, calibrated, and visible

Yes  No — Meat is not left at room temperature for extended periods

### Labeling and Rotation

Yes  No — All raw meat is clearly labeled with type and expiration date

Yes  No — First-In, First-Out (FIFO) method is consistently applied

Yes  No — Expired or spoiled products are discarded immediately

### **Preparation Area Hygiene**

- Yes  No — Surfaces used for meat prep are cleaned and sanitized regularly
- Yes  No — Separate cutting boards and utensils are used for raw meat
- Yes  No — No evidence of cross-contamination with ready-to-eat foods

### **Employee Hygiene**

- Yes  No — Staff wear gloves, aprons, and hair restraints when handling meat
- Yes  No — Hands are washed thoroughly before and after handling raw meat
- Yes  No — Employees are trained in food safety procedures

### **Pest Control**

- Yes  No — No signs of pests near meat storage or preparation areas
- Yes  No — Pest control measures are in place and up to date
- Yes  No — Screens, traps, and seals are maintained to prevent entry

### **Cleaning and Sanitization**

- Yes  No — Equipment is cleaned and sanitized after each use
- Yes  No — Cleaning schedules are documented and followed
- Yes  No — Approved sanitizers are used in correct concentrations

## Waste Disposal

- Yes  No — Meat scraps are disposed of in sealed, leak-proof containers
- Yes  No — Waste is removed frequently to prevent odor and contamination
- Yes  No — Trash bins are cleaned and disinfected regularly

## FINAL NOTES

Inspector Comments:

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Inspector Name: \_\_\_\_\_

Inspector Email: \_\_\_\_\_

Inspection Date: \_\_\_\_\_

I confirm this inspection was completed accurately

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