

# FAST FOOD DRIVE-THROUGH INSPECTION CHECKLIST

## GENERAL INFORMATION

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

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

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

### Kitchen Surfaces

- Yes  No — Are all kitchen surfaces clean and sanitized?
- Yes  No — Are all kitchen equipment and utensils in good condition?
- Yes  No — Are all food preparation areas well-ventilated?
- Yes  No — Are all kitchen floors and walls clean and well-maintained?

### Dining Area

- Yes  No — Is the dining area clean and well-maintained?
- Yes  No — Are all tables and chairs in good condition?
- Yes  No — Are all trash cans emptied regularly?
- Yes  No — Are all dining area floors and walls clean and well-maintained?

### Drive-Thru Area

- Yes  No — Is the drive-thru area clean and well-maintained?

Yes  No — Are all drive-thru equipment and speakers in good condition?

Yes  No — Are all drive-thru menus and signs clean and well-maintained?

Yes  No — Are all drive-thru floors and walls clean and well-maintained?

## 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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