

FOOD STORAGE & TEMPERATURE CONTROL INSPECTION CHECKLIST

GENERAL INFORMATION

Name: _____

Date: _____

Location: _____

Cold Storage Units

Yes No — Refrigerators maintain temperature below 4°C (40°F)

Yes No — Freezers maintain temperature below -18°C (0°F)

Yes No — Thermometers are calibrated and clearly visible

Yes No — Door seals are intact and units are clean

Dry Storage Areas

Yes No — Food is stored at least 6 inches off the floor

Yes No — Area is cool, dry, and well-ventilated

Yes No — Shelving is clean and free of rust or debris

Yes No — Stock is rotated using FIFO method

Food Handling & Labeling

Yes No — All containers are properly labeled and dated

Yes No — Raw and cooked foods are stored separately

Yes No — Packaging is intact and free of damage

Yes No — Prepared foods are stored in food-grade containers

Sanitation & Pest Control

Yes No — Storage areas are free of pests or signs of infestation

Yes No — Spills are cleaned immediately to prevent contamination

Yes No — Garbage bins are covered and emptied regularly

Yes No — Cleaning chemicals are stored away from food items

FINAL NOTES

Inspector Comments:

Inspector Name: _____

Inspector Email: _____

Inspection Date: _____

I confirm this inspection was completed accurately