

Food Safety Checklist

Review Date: _____

Reviewed By: _____

No.	Inspection Item	Present	Needs Correction	Date Corrected
1	Do employees follow food handling guidelines when serving guests? These include: <ul style="list-style-type: none"> • wear plastic gloves • have long hair tied back • a hat or hairnet covers hair • a shirt covers armpits 			
2	Are hand washing facilities available in the kitchen area for staff, including soap, paper towels and running water?			
3	Is there a hand washing policy in place, and are employees trained in proper hand washing procedures?			
4	Are hand washing signs posted to remind employees and guests to wash their hands?			
5	Are hand washing facilities available for guests, including soap, paper towels and running water?			
6	Are there thermometers in all refrigerators and freezers, and are the temperatures monitored and recorded daily?			
7	Are all refrigerators and freezers checked/cleaned daily, and is a log is kept documenting these activities?			
8	Are there refrigerator/freezer temperature monitoring and cleaning policies in place, and are employees are trained on these policies?			
9	Are thermometers available to check the temperature of food before serving?			
10	Are only pasteurized products available for guest consumption?			

Resources that can be used to address these checklist items are available at www.safeagritourism.org/Resources. These resources include signs, policies, forms, logs, and other items.