

Daily Food Safety Line Check				
Date:	Check three times daily. Record times and initial to the right.	AM	MID DAY	PM
Reviewed By:		Time:		
		Initials:		

Refrigeration Unit Name/#	AM Temp	MID DAY Temp	PM Temp	Corrective Action

Refrigerator temperatures should be at or below 41°F

Hot Holding (list food temped)	AM Temp	MID DAY Temp	PM Temp	Corrective Action

Hot held food should be at or above 135°F

Cooking Items Temped	AM Temp	MID DAY Temp	PM Temp	Corrective Action

Fish= 145°F+ Ground meat= 155°F+ Poultry= 165°F+

Handsinks: Stocked with soap and paper towels, have hot water, accessible	AM	Corrective Action
	Y/N	
	MID DAY	Corrective Action
	Y/N	
	PM	Corrective Action
	Y/N	

Sanitizer	AM: 3-compartment sink	AM- Wiping Bucket	Corrective Action
	Chlorine 50-200ppm		
	MID DAY	MID DAY	Corrective Action
	Quaternary 100-400ppm		
	PM	PM	Corrective Action
Dish Machine- Record Sanitizer or temperature	AM	Corrective Action	

Are employees healthy today? (No vomiting, diarrhea, fever, jaundice)	Y/N
Are employees washing their hands when needed?	Y/N
Are employees wearing hair restraints?	Y/N
Are gloves stocked and available?	Y/N



ADAMS COUNTY
HEALTH DEPARTMENT
Your Health. Our Mission.