

DAILY FOOD SAFETY LINE CHECK

Date:	Check three times daily. Record times and initial to the right.	A.M.	MID DAY	P.M.
Reviewed by:		Time:		
		Initials:		

Refrigeration Unit Name/#	A.M. Temp	MID-DAY Temp	P.M. Temp	Corrective Action

Refrigerator temperatures should be at or below 41° F.

Refrigeration Unit Name/#	A.M. Temp	MID-DAY Temp	P.M. Temp	Corrective Action

Hot-held food should be at or above 135° F.

Refrigeration Unit Name/#	A.M. Temp	MID-DAY Temp	P.M. Temp	Corrective Action

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

Handsinks: Stocked with soap and paper towels, have hot water, accessible	A.M.	Corrective Action
	Y/N	
	MID-DAY	Corrective Action
	Y/N	
	P.M.	Corrective Action
	Y/N	

Sanitizer	AM: Three - compartment sink	AM: Wiping Bucket	Corrective Action
Chlorine 50-200 ppm	MID DAY	MID DAY	Corrective Action
Quaternary 100-400 ppm	P.M.	P.M.	Corrective Action
Dish Machine - Record Sanitizer or temperature		A.M.	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

