

Restaurant Self-Inspection

DATE _____

LOCATION _____

COMPLETED BY _____

Indicate unsatisfactory conditions by marking an X next to inspection subject line.

Outside

- Outside sidewalks in good condition, curb edges distinct
- Parking lot surface unbroken, no foreign objects, adequately drained
- Adequate outside lighting, all areas covered by lights
- Snow removal promptly completed
- Roof access restricted by barrier

Entrances and Exits

- Exits free of obstructions
- Exit signs visible and lit
- Panic hardware on doors that are locked from inside are operable
- Adequate rain mats, reserve rain mats and bad weather mopping schedule

Floors

- Dining area floor clean, dry and no surface defects
- Habitually wet or greasy floor surfaces covered with mat or nonslip material
- Kitchen floor clean, dry and no surface defects
- Drains free of debris
- "Wet floor" signs are available and used when necessary
- Mops hung in proper area and are available for immediate use
- Difference in elevation between floors is clearly marked
- Floor cleaning schedule maintained
- Employees wearing slip-resistant shoes

Storage

- Chemicals stored away from food in designated area
- Shelving/racks in good condition and are able to bear weight
- Heavy items stored between shoulder and waist height
- Lighter items stored above shoulder level and below waist height
- Ladder/mobile platform available for use and are in good conditions
- 18-inch clearance between storage and automatic sprinkler heads

Kitchen

- Mechanical equipment (slicers, grinders, etc.) guarded and grounded
- Knives properly racked
- Personal Protective Equipment available and used appropriately
- Glass stored away from food preparation areas
- Electric light bulbs have globe enclosure
- Grill hood and surrounding surfaces are cleaned and have no grease buildup
- Fire extinguishers serviced and tagged in last 12 months
- Electrical outlet circuits equipped with ground-fault interrupters

Safety Program

- First-aid kit regularly replenished and located in proper designated area
- Monthly safety meetings conducted with employees
- Staff fully trained in proper lifting techniques
- Safety posters on bulletin board