**Food Service Inspection Log:**

Institution: Inspection Date:

**Key:** S = Satisfactory U = Unsatisfactory N/A = Not Applicable

|  |  |  |  |
| --- | --- | --- | --- |
| 1. Refrigeration |  | 12. Sinks (Small) |  |
| 2. Milk Dispenser |  | 13. Dishwasher |  |
| 3. Freezer |  | 14. Mixer |  |
| 4. Meat Saw |  | 15. Mixing Block |  |
| 5. Dining Room |  | 16. Work Tables |  |
| 6. Stoves: |  | 17. Refuse Containers |  |
|  | Off | On |  | 18. Coffee Machines |  |
| Oven: |  |  |  | 19. Baking Area |  |
| Grill: |  |  |  | 20. General: |  |
| Burners: |  |  |  | Lids on all cans: |  |
| Hood: |  |  |  | Shelves clean: |  |
| Fan: |  |  |  | Bread Cabinets: |  |
| 7. Deep Fryer |  | Floor: |  |
| 8. Bread Slicer |  | Neat Order: |  |
| 9. Serving Tables |  | 21. Kitchen Floors |  |
| 10. Stewards Office |  | 22. Kitchen Walls |  |
| 11. Sinks (Large) |  |  |  |

**Miscellaneous Items to Watch For:**

1. Are all leftover food items returned to the refrigerator?
2. Are all tables clear of scraps, flour dust, and utensils?
3. Are dishes, utensils, pots and pans put away?
4. Are there items in refrigerators or freezers (other than food stuffs for ongoing

operation) that should not be there?

COMMENTS:

Inspected by:

**This inspection sheet must be submitted to the Superintendent by the end of shift the day of inspection.**