

Food Service Inspection Sheet

Institution: _____

Code 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 Oven Grill Burners Hood Fan	Off	On	17. Refuse Containers	
			18. Coffee Machines	
			19. Baking Area	
			20. General:	
			Lids on all cans	
			Shelves clean	
		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 meats returned to the refrigerator? _____
2. Are large tables clear of scraps, flour dust, and utensils? _____
3. Are beverage pitchers 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: _____ Date: _____

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