

Galley and Food Storage Sanitation Checklist

General Information

Date	<input type="text"/>	Inspector	<input type="text"/>
Location	<input type="text"/>	Time	<input type="text"/>

Checklist

Item	Yes	No	Remarks
Floors, walls, and ceilings are clean and free from debris	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Food preparation surfaces are sanitized and dry	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Storage areas organized and items off the floor	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Refrigerators and freezers are clean and at correct temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Food properly labeled and dated	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
No signs of pests or contamination	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Waste bins covered and emptied regularly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Utensils and equipment are sanitized and properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Hand washing facilities supplied and operational	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>

Additional Comments

Signature	<input type="text"/>	Date	<input type="text"/>
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