

Grocery Store Food Safety Inspection Checklist

General Information

Store Name	
Inspector Name	
Date	
Address	

Checklist

Item	Compliant	Notes
Proper food storage (temperature, separation of raw/cooked foods)		
Food properly labeled and dated		
Sanitation of food contact surfaces		
Employee hygiene and handwashing		
Temperature control of refrigerators/freezers		
No evidence of pest contamination		
Proper handling and disposal of waste		
Restrooms clean and stocked		
Cleaning supplies stored separately from food		
Floors, walls, and ceilings clean and maintained		
Other observations		

Inspector Signature

Name	
Date	