## **Retail Grocery Store Food Safety Checklist**

Store Name			Date	<b>;</b>				
Location				Completed by				
Personal Hygiene								
Item	Yes	No	)	N	Notes			
Employees wash hands frequently and correctly								
Clean uniforms/aprons worn								
No eating, drinking, or chewing gum in food areas								
2. Food Storage								
Item				Υє	es	No	N	Notes
All food stored off the floor					]			
Raw food kept separate from ready-to-eat food					]			
Foods covered and labeled properly					1			
3. Temperature Control								
Item			Yes		No		Note	es
Cold food at or below 41°F (5°C)								
Hot food at or above 135°F (57°C)								

Thermometers available and accurate			
4. Cleaning & Sanitizing			
Item	Yes	No	Notes
Food prep areas clean and sanitized			
Sanitizer available and mixed correctly			
Utensils and equipment cleaned regularly			
5. Pest Control			
Item	Yes	No	Notes
No evidence of pests (insects/rodents)			
No evidence of pests (insects/rodents)  Doors/windows sealed and no gaps			
Doors/windows sealed and no gaps			