

# Supermarket Deli Hygiene Inspection Template

Date:

Inspector:

Store Location:

## Inspection Checklist

Criteria	Pass	Fail	Notes
Staff hand hygiene	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Clean uniforms/aprons	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Clean equipment & utensils	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Proper food storage (temp, separation, labeling)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Expiration dates checked	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Display cases clean / organized	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Correct use of gloves/tongs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Handwashing facilities available	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
No signs of pests	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Overall deli cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>

Additional Notes

Inspector's Signature