

Daily Food Safety Line Check

Date:	Check three times daily. Record times and initial to the right.		AM	MID-DAY	PM
Reviewed By:		Time:			
		Initials:			

Refrigeration Unit Name/#	AM Temp	MID-DAY Temp	PM Temp	Corrective Action

Refrigerator temperatures should be at or below 41° F

Hot Holding (list food temped)	AM Temp	MID-DAY Temp	PM Temp	Corrective Action

Hot held food should be at or above 135 ° F

Cooking Items Temped	AM Temp	MID-DAY Temp	PM Temp	Corrective Action

Fish = 145° F+ Ground meat = 155° F+ Poultry = 165° F+

Hand sinks: Stocked with soap and paper towels, have hot water, accessible	AM	Corrective Action
	MID-DAY	Corrective Action
	PM	Corrective Action

Sanitizer Chlorine: 50-200ppm Quaternary Ammonia: 100-400ppm	3 Compartment Sink: AM	Wiping/Sanitizing Bucket: AM	Corrective Action
	MID-DAY	MID-DAY	Corrective Action
	PM	PM	Corrective Action

Dish Machine: Record Sanitizer or Temperature	AM	Corrective Action

Are employees healthy today? (No vomiting, diarrhea, fever, jaundice)	Y / N
Are employees washing their hands when needed?	Y / N
Are employees wearing hair restraints?	Y / N
Are gloves stocked and available?	Y / N

