

Manager Self-Inspection Checklist

Date: _____ Time: _____

Observer: _____

Personnel and Hygiene

	Yes	No	Corrective Action/Notes
Hands are washed correctly and thoroughly at critical points			
Fingernails are neat, unpolished, and clean			
Hair restraints are worn			
Open wounds, sores, and pustules are covered with impermeable barriers when working with food.			
Staff do not have symptoms of vomiting, diarrhea, jaundice, or fever with a sore throat			
Drinking and eating take place in designated areas			
Current Food Protection Manager certificate on-site			

Refrigerators

	Yes	No	Corrective Action/Notes
Foods stored at or below 41° F			
A working thermometer is available and clearly visible			
Foods are dated and covered			
Interior is clean			

Hot holding

	Yes	No	Corrective Action/Notes
Food is reheated to 165°F before being placed into the hot holding unit			
Foods are stored at or above 135°F			