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Daily Food Safety Checklist

Date: _____

Before Opening

- Handsinks are clean, accessible, supplied with hot and cold running water, soap, paper towels, signage and trash cans.
- All toilets have a supply of toilet tissue.
- Employees are clean, healthy and free of symptoms of illness.
- A calibrated food thermometer (probe-type) is provided and used.
- All coolers are holding refrigerated food at 41° F or below.
- All previously cooled foods are at 41° F or below.
- All leftovers are reheated to 165° F or above before being served.
- Stored foods are free of contamination.
- Warewashing machine has soap and is properly sanitizing utensils/equipment.
- Manual warewashing sink is set up to properly wash, rinse and sanitize.
- Test strips are used to measure sanitizer solution.
- Sanitizer solutions with wiping cloths are present at each work area.
- All areas are free of pests.
- Chemical are properly labeled, stored and used.
- Employee drinks are properly covered and stored.