

### Dining Facilities Audit Checklist

Unit: \_\_\_\_\_

Audit Performed by: \_\_\_\_\_ Date: \_\_\_\_\_

\* See Key

	YES	NO	N/A	COMMENTS
<b>A. Food Temperatures (PH = Potentially Hazardous)</b>				
1. Food temperature log being maintained				
2. Cold salad bar - PH foods placed on line at or below 40°F				
3. Cold PH foods below 55°F during meal period				
4. Hot PH foods placed on line at 140°F or above				
5. Hot PH foods held at or above 140°F				
6. Proper cooling procedures in evidence*				
7. Proper reheating procedures in evidence*				
<b>B. Equipment Temperatures</b>				
1. Visible accurate thermometers on:				
a. Hot storage units				
b. Refrigerator and freezer units				
2. Refrigeration temperature logs being maintained				
3. Logs indicate maintenance of acceptable temperatures				
<b>C. Dishmachine/Manual Washing</b>				
1. Dishmachine temperature logs being maintained				
2. Acceptable temperatures for dishmachine cycles*				
3. Sanitizing buckets maintained in use*				
4. Chemical sanitizer available/in use at utensil sink				
<b>D. Handwashing</b>				
1. Hand sinks free of clutter, not blocked, used for no other purpose; soap/towels available.				
<b>General Comments:</b>				

## Key to Dining Facilities Checklist

### A. Food Temperatures

6. Cooling hot foods - 140°F to 70°F in 2 hours
  - 70°F to 40°F in an additional 4 hours
7. Cooling room temperature PHF such as freshly-made protein salads)
  - at or below 40°F in 2 hours

### B. Dishmachine/Manual Washing

2. Check manufacturer's data plate on the machine for the temperatures required.
3. Sanitizing buckets maintained at work stations, at proper sanitizer concentration ~200 ppm; cleaning towels remain in solution between uses (not soiled on the counter)