

**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

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

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+

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

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

Handsinks: Stocked with soap and paper towels, have hot water, accessible	AM	Corrective Action
	Y/N	
	MID DAY	Corrective Action
	Y/N	
	PM	Corrective Action
	Y/N	

Sanitizer Chlorine 50-200ppm	AM: 3-compartment sink	AM- Wiping Bucket	Corrective Action
	MID DAY	MID DAY	Corrective Action
Quaternary 100-400ppm			
	PM	PM	Corrective Action
Dish Machine- Record 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

