

KITCHEN SAFETY STANDARDS LOG

Facility: _____ | Week Of: _____

Supervisor Signature: _____

SAFETY COMPLIANCE TASK	M	T	W	T	F	S/S
Food Temperature & Storage						
Refrigeration units at or below 40F (4C)						
Freezer units at or below 0F (-18C)						
All food labeled with date and contents						
Sanitation & Hygiene						
Handwashing stations stocked (Soap/Towels)						
Sanitizer buckets at proper concentration						
Staff wearing proper hair restraints/aprons						

SAFETY COMPLIANCE TASK	M	T	W	T	F	S/S
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Equipment & Environment						
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Ventilation hoods/filters grease-free

Floors dry and free of debris/tripping hazards

Chemicals stored away from food prep areas

Corrective Actions / Maintenance Notes: