

Bar health inspection checklist

Daily preparation checklist

Temperature control & Monitoring

- Cold storage below 41°F (5°C)** - Check and log twice daily
- Frozen items at 0°F (-18°C) or below** - Verify freezer temperatures
- Hot holding above 135°F (57°C)** - Document hourly checks
- Calibrate thermometers** - Ensure accurate readings
- Check refrigeration seals** - Replace if damaged or loose
- Verify proper airflow** - Avoid overcrowding units

Food & Beverage safety

- FIFO rotation system** - First-in, first-out for all perishables
- Date and label all items** - Include opening dates on bottles/containers
- Separate raw and ready-to-eat foods** - Prevent cross-contamination
- Store food hierarchy properly** - Ready-to-eat on top, raw meats on bottom
- Check expiration dates** - Remove expired products immediately
- Inspect garnishes and perishables** - Ensure freshness and quality

Equipment cleanliness & Maintenance

- Ice machine cleaned and sanitized** - Daily cleaning, check for mold
- Glasswasher reaches 180°F (82°C)** - Verify sanitizing temperature
- Clean all bar tools between uses** - Shakers, jiggers, strainers
- Sanitize cutting boards** - Separate boards for different ingredients
- Check beer line cleanliness** - Follow cleaning schedules
- Inspect blender gaskets and parts** - Clean thoroughly after use
- Maintain equipment logs** - Document cleaning and repairs

General cleanliness & Sanitation

- Bar tops sanitized every 4 hours** - Use approved sanitizing solution
- Floors clean and dry** - No spills or slip hazards
- Tables and counters spotless** - Regular cleaning throughout service
- Store clean glasses properly** - Adequate ventilation, avoid moisture buildup
- Sanitizing cloths in solution** - Replace regularly during service

Staff hygiene & Training

- Handwashing stations stocked** - Hot water (100°F/38°C), soap, towels
- Staff wash hands for 20 seconds** - After restroom, raw food handling, busing
- Proper attire worn** - Clean uniforms, hair restraints, appropriate gloves
- Food handler certifications current** - All staff properly certified
- Sick employee policy enforced** - No staff with fever, vomiting, diarrhea, jaundice
- Break areas separate** - Away from food preparation zones

Storage & Organization

- Chemical storage separate from food** - Locked, labeled containers
- Dry goods elevated off floors** - Minimum 6 inches clearance
- Inventory organized to prevent pests** - Sealed containers, clean areas
- Storage areas clean and organized** - Regular cleaning schedule maintained

Restrooms & Handwashing facilities

- Restrooms clean and stocked** - Toilet paper, soap, towels/dryers
- Handwashing stations accessible** - Not blocked or used for storage
- Hot water available** - Proper temperature maintained
- Handwashing signs posted** - Visible reminders for staff
- No storage in restrooms** - Keep supplies in appropriate areas

Waste management

- Garbage bins with tight-fitting lids** - Empty regularly during service
- Recycling containers clean** - Prevent overflow and odors
- Outdoor dumpster area clean** - Lids closed, grease containers sealed
- Waste removal systematic** - Prevent overflow during busy periods

Pest control

- Check for entry points** - Seal gaps, cracks, and openings
- Look for signs of pests** - Droppings, nests, or live activity
- Professional pest control documented** - Regular service records
- Food storage pest-proof** - Sealed containers, elevated storage

Documentation & Records

- Temperature logs complete** - Daily refrigeration records
- Maintenance schedules current** - Equipment cleaning and repairs
- Employee training records** - Certifications and ongoing education
- Cleaning checklists filled out** - Daily and weekly tasks completed
- Incident reports documented** - Customer complaints, equipment issues
- Supplier documentation available** - Vendor certifications and delivery records

Critical violations to avoid (Immediate closure risk)

- No temperature abuse** - Keep out of danger zone (41-135°F/5-57°C)
- Prevent cross-contamination** - Separate cutting boards, proper storage
- Zero pest infestations** - No live rodents, cockroaches, or extensive droppings
- No sick employees working** - Enforce illness policy strictly
- Proper chemical storage** - Never mix with food or ice

Emergency preparedness

- Backup equipment plans** - Alternative refrigeration options
- Emergency contact list updated** - Repair services, health department
- Incident response protocols** - Clear procedures for emergencies
- Backup thermometers available** - Extra equipment ready
- Cleaning supplies stocked** - Adequate inventory maintained

Daily Signature: _____ Date: _____

Manager Review: _____ Date: _____

Notes/Issues Identified:

Follow-up Actions Required:
