

Food Safety Violation Prevention Checklist

Based on FDA Food Code & Top 10 Health Inspection Violations

Complete twice daily to prevent violations, fines, and closures

FenixFoodSafety.com

Establishment:		Date:	
Completed By:		Shift:	Opening / Mid / Closing

⚠ CRITICAL VIOLATIONS must be corrected immediately or establishment may be closed

1. Improper Holding Temperatures

45%

- 1A Hot foods held at 135°F or above **CRITICAL**
- 1B Cold foods held at 41°F or below **CRITICAL**
- 1C Temperature checked every 2 hours and documented
- 1D Thermometers calibrated weekly (ice water = 32°F)
- 1E Equipment not overfilled; food stirred regularly
- 1F Food in danger zone (41-135°F) discarded after 4 hours **CRITICAL**

2. Poor Personal Hygiene

42%

- 2A Hands washed 20 sec after bathroom, breaks, touching face/hair, raw food **CRITICAL**
- 2B No jewelry (plain wedding band without stones allowed)
- 2C No eating, drinking, or smoking in food prep areas **CRITICAL**
- 2D Employees with illness (vomiting, diarrhea, fever) not handling food **CRITICAL**
- 2E Clean uniforms/aprons worn; hair restraints used; nails trimmed
- 2F Gloves changed between tasks and after touching non-food items

3. Cross-Contamination

38%

- 3A Color-coded boards: red=raw meat, green=produce, yellow=cooked **CRITICAL**
- 3B Separate prep areas for raw and ready-to-eat foods **CRITICAL**
- 3C Boards/utensils sanitized between raw and cooked food contact **CRITICAL**
- 3D Dedicated equipment for allergen-free preparation
- 3E Raw foods NEVER stored above ready-to-eat foods **CRITICAL**

4. Inadequate Cooking Temperatures

35%

- 4A Poultry cooked to 165°F internal temperature **CRITICAL**
- 4B Ground meats cooked to 155°F for 15 seconds **CRITICAL**
- 4C Whole cuts (steaks, roasts) cooked to 145°F for 15 seconds **CRITICAL**
- 4D Fish and eggs cooked to 145°F for 15 seconds **CRITICAL**
- 4E Temp checked with thermometer in thickest part (never rely on color) **CRITICAL**

5. Contaminated Equipment & Surfaces

32%

- 5A Food contact surfaces cleaned and sanitized every 4 hours during use **CRITICAL**
- 5B Surfaces sanitized after each task change (raw to cooked) **CRITICAL**
- 5C Sanitizer tested: chlorine 50-100ppm, quaternary 200ppm
- 5D Cutting boards replaced when excessively scored or worn
- 5E No visible residue, buildup, or mold on any equipment **CRITICAL**

6. Poor Food Storage Practices

30%

- 6A Storage order: ready-to-eat (top), seafood, whole cuts, ground meat, poultry (bottom) **CRITICAL**
- 6B All food covered and labeled with date
- 6C Food stored 6 inches off floor on approved shelving
- 6D FIFO (First In First Out) rotation practiced
- 6E Expired or damaged products removed immediately **CRITICAL**

7. Improper Cooling Procedures

28%

- 7A Hot foods cooled from 135°F to 70°F within 2 hours **CRITICAL**
- 7B Then 70°F to 41°F within next 4 hours (6 hours total max) **CRITICAL**
- 7C Food in shallow containers (2 inches or less depth)
- 7D Ice baths or blast chillers used for rapid cooling
- 7E Temperature checked every 30 min during cooling; documented

8. Inadequate Handwashing Facilities

25%

- 8A Dedicated handwashing sinks in all prep areas (within 20 feet) **CRITICAL**
- 8B Hot water available (100°F minimum) **CRITICAL**
- 8C Soap and hand drying method provided at all sinks **CRITICAL**
- 8D Handwashing sinks NEVER used for food prep or dishwashing **CRITICAL**
- 8E Sinks unobstructed and accessible at all times

9. Pest Infestation

22%

9A No evidence of pests (droppings, live/dead pests, gnaw marks) CRITICAL

9B Professional pest control monthly; documentation available

9C All gaps, cracks, holes sealed; door sweeps installed

9D Trash removed daily; dumpster area clean; lids closed

10. Toxic Items Improperly Stored

20%

10A Chemicals stored separately, below and away from food CRITICAL

10B All chemical bottles labeled (including spray bottles) CRITICAL

10C Only food-safe cleaning products used in food areas

10D SDS (Safety Data Sheets) accessible for all chemicals

Corrective Actions / Notes:

✓ Best Practices

- Complete this checklist at start and end of each shift
- Document all issues found and corrective actions taken
- Keep completed checklists for 90 days as proof of compliance
- Review violations during weekly staff meetings

Manager/Supervisor:

Employee:

Date: _____

Date: _____

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Download free resources at fenixfoodsafety.com/resources

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For educational purposes. Verify requirements with local health department.