

## Opening & Closing Checks

### Opening Checks

Refrigerator/Cooler Temperature
Freezer Temperature
Personal Hygiene - Staff
Running (Potable) Water
Washing Facilities, (soap, towels, cloths)
Visual Pest Control
Cleanliness of Kitchen / Prep areas etc.
Adequate Lighting

### End of Day Checks

Refrigerator/Cooler Temperature
Freezer Temperature
Food Stored Correctly
Food Waste Removed
Other Waste Removed
Work Surfaces / Utensils / Machinery - Cleaned Down
Pest Prevention Check
Adequate Lighting

Include your own checks to the list

Manager Signature: \_\_\_\_\_ Date: \_\_\_\_\_