



MESA RESTAURANT GROUP

DAILY FOOD SAFETY & RESTAURANT OPENING CHECKLIST

INSPECTOR	Sample Inspector	REPORT ID	00000000
LOCATION	—	DATE	May 31, 2026

DETERMINATION

RESULT

CLOSED PENDING CORRECTION

Did not meet 3 critical requirements in Cold Holding (§3-501.16), Food Storage & Date Marking (§3-501.17), and Sanitizer & Wiping Cloths (§4-501, §4-703).

WEIGHTED SCORE

80%

Pass threshold 90%

Executive Summary

Closed Pending Correction — did not meet 3 critical requirements in Cold Holding (§3-501.16), Food Storage & Date Marking (§3-501.17), and Sanitizer & Wiping Cloths (§4-501, §4-703). See the Findings Summary below for details. 30 of 35 inspection items passed. 5 inspection items failed and require attention. See the Findings Summary below for details.

Findings Summary

● Handwashing sinks unobstructed (no dishes, mops, or stored items)?	Fail
● All reach-in coolers, prep tables, and display units at $\leq 41^{\circ}\text{F}$?	Fail
● All ready-to-eat TCS food date-marked correctly?	Fail
● Sanitizer concentration within manufacturer/Code range?	Fail
● Dining tables and chairs cleaned and sanitized?	Fail

1. Shift Information

Capture the basics so the report ties back to the right opening shift. Section presence checks here drive the gated sections below — answer them honestly so you don't end up walking through inapplicable areas.

Note on Usage

This checklist is based on the FDA Food Code and general food-safety practice. Completing it does not guarantee compliance with your local health code or the safety of food served; the operator remains responsible for meeting all applicable food-safety regulations.

- 1.1 Shift *
Opening (AM)
- 1.2 Manager on duty (full name) *
Sample Manager
- 1.3 Outside ambient temperature
62 °F
- 1.4 Bar service area present? *
Yes
- 1.5 Drive-thru window present? *
No
- 1.6 Outdoor patio or sidewalk seating in use today? *
Yes

2. Employee Health Check (§2-201)

Before any food handler starts a shift, confirm they are not symptomatic. Reportable symptoms: vomiting, diarrhea, jaundice, sore throat with fever, open lesion containing pus on hand or arm. Exclude any symptomatic employee from food handling.

- 2.1 All food handlers screened for reportable symptoms before starting shift? *
Ask each food handler directly. Document any exclusions in the notes.
 - Pass
- 2.2 All food handlers have clean uniforms, hair restraint, and no jewelry beyond a plain wedding band?
 - Pass
- 2.3 No visible cuts, burns, or lesions on hands/arms (or properly bandaged + gloved)?
 - Pass
- 2.4 Any employee sent home or restricted from food handling today?
Yes
- 2.5 Describe the exclusion or restriction (employee initials only — no full name in this field)
J.S. — mild sore throat, no fever. Sent home; covered by S.M.

3. Handwashing Stations (§2-301)

Every handwashing sink must be ready for use: hot water, soap, single-use towels (or working air dryer), and no obstructions.

- 3.1 All handwashing sinks have hot water ($\geq 100^{\circ}\text{F}$) running at the tap? *
 - Pass
- 3.2 All handwashing sinks have soap available? *
 - Pass
- 3.3 All handwashing sinks have single-use towels or a working air dryer? *
 - Pass
- 3.4 Handwashing sinks unobstructed (no dishes, mops, or stored items)?
Handwashing sinks are NOT for food prep, dish rinsing, or filling buckets.
 - Fail
- 3.5 Handwashing reminder signage posted at each sink?
 - Pass

4. Cold Holding (§3-501.16)

Walk every reach-in cooler, walk-in cooler, prep table, and refrigerated display. Use a calibrated probe thermometer — don't trust the dial gauge alone. All TCS food must be at 41°F or below.

- 4.1 Walk-in cooler — internal air temperature *
Pass: $\leq 41^{\circ}\text{F}$. Verify with probe thermometer in addition to the dial gauge.
44 °F
- 4.2 All reach-in coolers, prep tables, and display units at $\leq 41^{\circ}\text{F}$? *
Probe-check each unit. Note any temperatures of concern in the notes below.
 - Fail

- 4.3 Notes on cold-holding readings (list units checked + temperature)
Reach-in 1: 38°F. Reach-in 2: 40°F. Walk-in: 36°F. Prep table: 39°F. All within spec.
- 4.4 Raw animal foods stored below ready-to-eat foods in all coolers? *
Cross-contamination prevention per §3-302.11. Raw poultry on the bottom shelf.
● Pass
- 4.5 Photo of walk-in cooler thermometer reading (if applicable)
Not answered

5. Hot Holding & Cook Line (§3-501.16)

All hot-held TCS food must be at 135°F or above. Confirm steam tables, hot wells, and warming cabinets have reached temperature before service.

- 5.1 Steam tables / hot wells holding water at $\geq 135^{\circ}\text{F}$ (verified by probe)? *
● Pass
- 5.2 Warming cabinets / heat lamps operating and holding food $\geq 135^{\circ}\text{F}$?
Mark N/A if no warming cabinets in use.
● Pass
- 5.3 Probe thermometers calibrated within the last 7 days? *
Calibrate by ice-water test: $32^{\circ}\text{F} \pm 2^{\circ}\text{F}$.
● Pass
- 5.4 Cook line surfaces and equipment clean and ready for service?
● Pass

6. Food Storage & Date Marking (§3-501.17)

Ready-to-eat TCS food held more than 24 hours must be date-marked, discarded after 7 days at $\leq 41^{\circ}\text{F}$ (Day 1 = day of preparation).

- 6.1 All ready-to-eat TCS food date-marked correctly? *
Includes deli meats, prepped vegetables, cooked proteins, sauces. 7-day max.
● Fail
- 6.2 No expired (past-discard-date) food in any cooler or storage? *
● Pass
- 6.3 Items discarded today (description + reason)
Half-pan of mashed potatoes (Day 8). Logged + bin photo retained.
- 6.4 Dry storage organized, off the floor (≥ 6 inches), and free of pests? *
● Pass
- 6.5 FIFO (first-in, first-out) rotation observed in dry and cold storage?
● Pass

7. Sanitizer & Wiping Cloths (§4-501, §4-703)

Verify sanitizer concentration with a test strip before service. Wet wiping cloths must be stored in sanitizer solution between uses.

- 7.1 Sanitizer type in use *
Quaternary ammonium (quat)
- 7.2 Measured sanitizer concentration *
Chlorine: 50–100 ppm. Quat: per label (typically 200–400 ppm). Iodine: 12.5–25 ppm.
50 ppm
- 7.3 Sanitizer concentration within manufacturer/Code range? *
 - Fail
- 7.4 Wet wiping cloths stored in sanitizer buckets between uses (not on counters)? *
 - Pass
- 7.5 Test strips available and not expired?
 - Pass

8. Warewashing & Dish Area (§4-703)

Confirm the dish machine or three-compartment sink is set up and reaching required sanitization temperatures or chemical concentrations.

- 8.1 Primary warewashing method *
High-temp dish machine
- 8.2 Final rinse temperature (high-temp machine only)
Pass: utensil surface temperature $\geq 160^{\circ}\text{F}$ (machine final rinse typically 180°F).
182 °F
- 8.3 Clean dishes and utensils air-drying (not towel-dried) and stored properly?
 - Pass

9. Front of House

Dining area, restrooms, and customer-facing surfaces ready for service.

- 9.1 Dining tables and chairs cleaned and sanitized? *
 - Fail
- 9.2 Floors clean, dry, and free of trip hazards?
 - Pass
- 9.3 Customer restrooms stocked (soap, toilet paper, paper towels) and clean? *
 - Pass
- 9.4 Required signage posted (employee handwashing, choking poster, allergen advisories)?
 - Pass
- 9.5 Trash containers emptied, lined, and have lids where required?
 - Pass

10. Bar Service

Verify bar prep area, glass storage, and ice handling are ready. Skip this section if no bar service.

- 10.1 Glass washer operating at correct temperature/sanitizer concentration?
 - Pass
- 10.2 Ice scoop stored handle-up in a clean, dedicated container (not in the ice)? *
 - Pass
- 10.3 Cut fruit/garnishes refrigerated or held in compliance with Code ($\leq 41^{\circ}\text{F}$)?
 - Pass
- 10.4 Bar handwash sink stocked and unobstructed? *
 - Pass
- 10.5 Soda gun nozzles and beer tap drip trays clean?
 - Pass

11. Outdoor Dining / Patio

Skip if no outdoor seating in use.

- 11.1 Patio tables, chairs, and umbrellas cleaned and in good condition?
 - Pass
- 11.2 Outdoor trash and recycling receptacles emptied, covered?
 - Pass
- 11.3 Patio surfaces free of standing water, debris, or trip hazards?
 - Pass

12. Manager Sign-off

Final notes and acknowledgment. Anything marked Fail above should be addressed before opening or escalated to ownership.

- 12.1 Summary notes (corrective actions taken, items escalated, anything unusual)
Opening checks completed cleanly. Refrigeration temps stable, sanitizer on spec, no employee health concerns.
- 12.2 Any item escalated to owner / district manager?
Yes
- 12.3 What was escalated, and to whom?
Reach-in cooler #2 has been creeping up over the past week — owner notified to schedule service before weekend rush.
- 12.4 Manager signature *
Type your full name to attest that this opening check was completed honestly and any issues have been logged.
Signed: Sample Manager