

Bar Maintenance Checklist

Food & Hospitality

GENERAL

Did the handler wash their hands thoroughly for at least 20 seconds with warm water and soap?

☐☐☐

Has the equipment of the kitchen been cleaned and dried?

☐☐☐

Are all the fruits and vegetables which have NOT been labeled as pre-washed, washed under running water?

☐☐☐

Is it made sure not to wash seafood, meat, eggs, and poultry?

☐☐☐

Is there any mold visible on cheese except in the case of blue cheese?

☐☐☐

Are all the dairy products present pasteurized?

☐☐☐

Are the seafood, raw meat, poultry, and eggs kept away from the rest of the items?

☐☐☐

Are the equipment used to prepare or cut seafood, raw meat, poultry, and eggs

washed thoroughly with soap and hot water?

☐☐☐

Are the temperatures of cooked meat checked thoroughly?

☐☐☐

Is the input temperature of the refrigerator checked?

☐☐☐

Is the input temperature of the freezer checked?

☐☐☐