

Food storage area inspection checklist

Date inspected:			Inspected by:	
Item	Yes	No	Comments, deficiencies and action required	Date corrected
Are floors clean, dry and free from slippery substances?	<input type="checkbox"/>	<input type="checkbox"/>		
Are entrance ramps dry and skid-resistant?	<input type="checkbox"/>	<input type="checkbox"/>		
Are aisleways free of boxes and cartons, especially in walk-in refrigerators, so that shelved items are reachable?	<input type="checkbox"/>	<input type="checkbox"/>		
Are safe ladders available, and are they used for reaching shelved items?	<input type="checkbox"/>	<input type="checkbox"/>		
Are heavier and bulkier items stored on pallets or shelves near the floor?	<input type="checkbox"/>	<input type="checkbox"/>		
Are cartons not piled to hazardous heights, and where applicable, are items cross-stacked to avoid tripping or tumbling?	<input type="checkbox"/>	<input type="checkbox"/>		
Are cartons stored away from wetness or dampness, which would cause their collapse?	<input type="checkbox"/>	<input type="checkbox"/>		
Are light fixtures operational, guarded and adequate in number? Are they at least two feet away from stored items?	<input type="checkbox"/>	<input type="checkbox"/>		
Are blower fans properly guarded in refrigerated areas?	<input type="checkbox"/>	<input type="checkbox"/>		
Is the emergency interior door latch to the refrigerator storage area in good working condition, or is the alarm bell working?	<input type="checkbox"/>	<input type="checkbox"/>		