RESTAURANT #

Food Safety Checklist

Food Safety First

- Complete checklist minimum of 1X/Day prior to open and other when required
- Record actual temperatures
- Document corrective action
- Retain previous 30 days checklists
- Bold items are FSCC Significant
- Pest Infestation call PMP, ARL, Food Safety Support Line

DAY														
DATE	/		/		/		/		/		/		/	
	Open	Other	Open	Other	Open	Other	Open	Other	Open	Other	Open	Other	Open	Other
INITIAL														
TIME	:	:	:	:	:	:	:	:	:	:	:	:	:	:
Thermometers (Once Daily Prior to Open)														
All Thermometers Calibrated														
Cold Temperature Management														
Maketable (bottom air) (33°F – 41°F)														
Maketable (top air) (33°F – 41°F)														
Meat														
Cheese														
WingStreet® Refrigerator (33°F – 41°F)														
Walk In Cooler (33°F – 41°F)														
Refrigeration (air) (33°F – 41°F) **#1**														
#2														
#3														
#4														
Freezer (air) (0°F ± 10°F) **#1**														
#2														
#3														
Salad Bar (air) (33°F – 41°F)														
Cheese, Salad Dressing or Eggs														
Hot Temperature Management														
Pizza (≥ 165°F)														
Pasta (≥ 165°F)														
Wings (WS ≥ 165°F Baked Non WS ≥ 165°F)														
Temperature Setting & Belt Speed (Weekly) Date: Initial:	Temperature Setting top ▸ center ▸ bottom ▸						Belt Speed (min/sec) top ▸ / center ▸ / bottom ▸ /							
Hot Holding														
Meat Sauce/Soup (≥ 140°F)														
Buffet Pizzas (≥ 140°F)														
Timing system in place for hot hold														
Food Handling														
Only approved ingredients used														
No spoiled/expired food present														
WS raw zone process followed														
Food is correctly date labeled & FIFO followed														
Lemons / limes are washed														
Sanitation														
Hot water ≥ 120°F at 3-comp sink														
Sanitizer buckets/bottles at correct ppm														
High Temp Dishwasher: Water ≥ 180°F or dish surface ≥ 160°F														
Low Temp Dishwasher: Chemicals at correct ppm														
Chemicals stored, labeled correctly														
Health & Hygiene														
No ill team members working														
Correct Hand Wash Procedures Followed														
Water ≥ 100°F at hand sinks														
Hand sinks (including restrooms), are stocked, accessible & used properly														
Hair restraints worn correctly														
Pest Management (Once Daily)														
Pest infestation or activity is not present and all traps placed correctly														

Date: Corrective Action Taken: Initials:

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Keys to Food Safety Success

- *Properly complete the Food Safety Checklist with integrity prior to open each day.*
- *Complete the Pest Walk Verification each week and take corrective action.*
- *Review Keys to Food Safety and restaurant food safety results each week during mgmt team meeting.*
- *Train all team members using Learning Zone Food Safety course and always Coach on Food Safety.*

Product Temperature Management

- Ice available to properly calibrate thermometers
- Calibrate all thermometers daily
- Calibrated thermometers in all cold/hot hold equipment
- Restaurant air temperature maintained
- Preventative Maintenance completed
- Equipment doors closed tightly and never propped open
- Maketable pans and salad bar crocks filled less than 1 inch from top
- No empty spaces in maketable or salad bar
- Close maketable lids when not making pizzas
- Hot Hold Cabinet – Set Points Correct

Bevlis	Temp 175°F	Humidity 22-28%
Henny Penny	Temp 185°F	Humidity 28%
Winston	Temp 155°F	Texture +60

- Timing system in place for all Hot Holds

  Buffet: Pizzas/Breadsticks 20 min Dessert/Pasta 40 min
- Vents/Hoods clean and in good repair

Team Member Health & Hygiene

- Cuts or sores covered with blue bandage and disposable glove when handling food
- Hair restraints are required for all personnel in food handling areas (*Exception – servers temporarily entering food handling area but in a non-production role*)
- Uniforms are clean and team members practice good personal hygiene
- Disposable gloves used properly where required

Sanitation

- Smallwares and food contact surfaces cleaned and sanitized minimum of every 4 hours
- All gaskets cleaned and in good repair
- Correct sanitizer strips available and in good condition (Chlorine or Quat)
- Wiping towels are stored in sanitizer solution
- Sanitizer buckets placed in correct locations
- Chemicals, chemical dispensers, spray bottles and buckets are labeled and stored properly below and away from food and packaging
- Drink nozzles and ice bin are clean

Food Handling

- All ingredients covered and labeled
- No expired food or food past shelf life
- Cans are not dented, swollen or rusted
- Food pouches are not swollen or leaking
- Ingredients are thawed correctly under refrigeration
- Employee food and drinks stored correctly
- Cross contamination not observed
- Cups and scoops stored outside bulk item containers or inside using approved holders
- Ice scoop used to scoop ice and stored correctly
- Blue sanitizer bucket and towels used for WingStreet® Raw Zone only
- WingStreet® wings prepped in the designated area
  - Bone-out wings Raw Zone
  - Traditional wings Non Raw Zone

Management Team Food Safety Agreement

I understand and agree to follow Pizza Hut Food Safety Standards at all times to protect our customers and protect the brand.

MGR Date: Name:	MGR Date: Name:	
RGM Date: Name:	MGR Date: Name:	MGR Date: Name:

Food Safety Focus

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