



Food Safety and Sanitation Log

Period	
Student	
Date	

FACILITY	READINGS/ CORRECTIVE ACTION	
Dairy/ Meat/ Vegetable Fridge Temperature/ Storage Conditions		
Condiment fridge/ Storage Conditions		
Freezer Temperature		
Dish Machine Temp		
Sanitizer Solution		
Dish Machine Temp/ Cycled		
STAFF ACTIONS	OBSERVED/ CORRECTIVE ACTIONS	
Tables Sanitized/ Sanitizer Buckets refilled		
Handwashing observed		
Thermometers Calibrated		
No Trash on floor/ Trash cans clean		
Soap/ Paper Towel Dispensers adequate		
No eating or drinking in work area		

