

EcoSure inspection checklist

Company name: _____

Location (address): _____

Conducted on (time and date): _____ Completed by: _____

Regulatory Compliance	Status			Comments
Are required permits and licenses displayed?	Y	N	N/A	
Is there compliance with local health department regulations?	Y	N	N/A	
Is there adherence to food safety standards and guidelines?	Y	N	N/A	

Personnel Hygiene	Status			Comments
Are food handlers observed washing their hands properly?	Y	N	N/A	
Is cross-contamination observed among food handlers?	Y	N	N/A	
Are any sick or symptomatic employees present in the food service area?	Y	N	N/A	
Is drinking, eating, smoking, or gum/tobacco chewing observed in the food service area?	Y	N	N/A	
Are all food handlers wearing proper hair restraints?	Y	N	N/A	
Are disposable gloves available and used properly?	Y	N	N/A	

Cleaning, Sanitation & Handwashing	Status			Comments
Are regular cleaning schedules in place for all areas and equipment?	Y	N	N/A	
Are appropriate cleaning agents and sanitizers used?	Y	N	N/A	
Are food contact surfaces and utensils properly sanitized?	Y	N	N/A	
Are sanitizer test strips available?	Y	N	N/A	
Is the dish machine set up and used properly?	Y	N	N/A	
Are clean dishes and pans free of food debris and allowed to air dry properly?	Y	N	N/A	
Are wiping cloths stored in a sanitizer bucket?	Y	N	N/A	
Is the wiping cloth sanitizer concentration correct?	Y	N	N/A	
Are all handwash sinks easily accessible and clean?	Y	N	N/A	
Is antimicrobial soap available at all handwash sinks?	Y	N	N/A	
Are disposable/paper towels available at all sinks?	Y	N	N/A	
Is hot and cold water available at all sinks?	Y	N	N/A	



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Pest Control	Status			Comments
Are there any signs of pests or rodents in the establishment?	Y	N	N/A	
Are proper pest control measures in place?	Y	N	N/A	
Are entry points sealed to prevent pest intrusion?	Y	N	N/A	
Are pest control devices in place and regularly maintained?	Y	N	N/A	
Are food and waste stored in pest-proof containers?	Y	N	N/A	

Allergen Management	Status			Comments
Are allergens clearly labeled on menus and food items?	Y	N	N/A	
Have food handlers received proper training on handling and preventing cross-contact with allergens?	Y	N	N/A	
Are allergenic ingredients separated to avoid cross-contamination?	Y	N	N/A	

Waste Management	Status			Comments
Is waste and trash disposed of properly in sealed containers?	Y	N	N/A	
Is waste regularly removed to prevent odors and pest attraction?	Y	N	N/A	
Are different types of waste separated where applicable?	Y	N	N/A	

Equipment Management	Status			Comments
Are kitchen equipment and appliances regularly inspected and maintained?	Y	N	N/A	
Are temperature gauges and appliances calibrated?	Y	N	N/A	
Is damaged equipment immediately repaired or replaced?	Y	N	N/A	

Emergency Procedures	Status			Comments
Are procedures in place for handling foodborne illness outbreaks?	Y	N	N/A	
Is emergency contact information available?	Y	N	N/A	
Have employees been trained on emergency procedures?	Y	N	N/A	
Are fire extinguishers and other safety equipment easily accessible and inspected regularly?	Y	N	N/A	



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Food Storage & Handling	Status			Comments
Are perishable items stored at proper temperatures?	Y	N	N/A	
Are raw and cooked foods separated to prevent cross-contamination?	Y	N	N/A	
Are stored food items properly labeled and dated?	Y	N	N/A	
Are any expired products present?	Y	N	N/A	
Are there any swollen, dented, or rusted cans in storage, or other damaged packaging?	Y	N	N/A	

Food Preparation & Cooking	Status			Comments
Are calibrated thermometers used to check cooking temperatures?	Y	N	N/A	
Are proper thawing methods used for frozen foods?	Y	N	N/A	
Are utensils and surfaces sanitized between food preparations?	Y	N	N/A	
Is packaged food stored in contact with water or ice?	Y	N	N/A	
Are pre-chilled ingredients used in salads and sandwiches?	Y	N	N/A	
Are pasteurized eggs used for uncooked products?	Y	N	N/A	
Are raw, whole shell eggs pooled?	Y	N	N/A	
Are proper thawing techniques used?	Y	N	N/A	
Is hazardous food left at room temperature?	Y	N	N/A	

Equipment Management	Status			Comments
Are records of cleaning schedules, maintenance, and staff training available?	Y	N	N/A	
Is evidence of ongoing staff training on food safety protocols available?	Y	N	N/A	
Are logs for temperature checks and other critical control points maintained?	Y	N	N/A	

Customer Safety	Status			Comments
Are walkways and exits free of obstructions?	Y	N	N/A	
Is proper signage in place for wet floors and other hazards?	Y	N	N/A	
Are emergency exits clearly marked and accessible?	Y	N	N/A	
Are first aid kits available and stocked?	Y	N	N/A	



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Items Specific to Your Company/Organization	Status	Comments
	Y N N/A	
	Y N N/A	
	Y N N/A	
	Y N N/A	
	Y N N/A	



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