Sitesui

Restaurant opening & closing check

Checklist

The manager walk at open and close: dining room, kitchen line, cold and dry storage, restrooms and the back door, each with a dated photo.

20 items in 5 areas. Tick one rating per item; write what you see, and number any photo you take next to the item it belongs to.

PROPERTY _____ INSPECTED BY _____ DATE _____

Scale: ☐ **Good** ☐ **Fair** ☐ **Poor** ☐ **N/A** · Fair and Poor items become work orders in the app

FRONT OF HOUSE

Entrance, doors & signage		☐ Good	☐ Fair	☐ Poor	☐ N/A
Floors: spills, mats and trip hazards		☐ Good	☐ Fair	☐ Poor	☐ N/A
Tables, chairs & booths		☐ Good	☐ Fair	☐ Poor	☐ N/A
Dining room lighting		☐ Good	☐ Fair	☐ Poor	☐ N/A

KITCHEN

Handwashing sinks stocked: soap, towels, hot water		☐ Good	☐ Fair	☐ Poor	☐ N/A
Cooking line clean and clear		☐ Good	☐ Fair	☐ Poor	☐ N/A
Hood, filters & fire suppression tag		☐ Good	☐ Fair	☐ Poor	☐ N/A
Cutting boards, knives & prep surfaces		☐ Good	☐ Fair	☐ Poor	☐ N/A
Sanitizer buckets & test strips		☐ Good	☐ Fair	☐ Poor	☐ N/A
Floor drains & grease trap area		☐ Good	☐ Fair	☐ Poor	☐ N/A

STORAGE

Walk-in cooler holding temperature		☐ Good	☐ Fair	☐ Poor	☐ N/A
Freezer holding temperature		☐ Good	☐ Fair	☐ Poor	☐ N/A
Food labeled, dated and off the floor		☐ Good	☐ Fair	☐ Poor	☐ N/A
Dry storage: pests, damage, order		☐ Good	☐ Fair	☐ Poor	☐ N/A

Chemicals stored away from food		☐ Good	☐ Fair	☐ Poor	☐ N/A

RESTROOMS

Restrooms clean and stocked		☐ Good	☐ Fair	☐ Poor	☐ N/A
Restroom fixtures: leaks and function		☐ Good	☐ Fair	☐ Poor	☐ N/A

BACK OF HOUSE

Back door, exit path & exit signs		☐ Good	☐ Fair	☐ Poor	☐ N/A
Fire extinguishers in place, tag current		☐ Good	☐ Fair	☐ Poor	☐ N/A
Trash, recycling & dumpster area		☐ Good	☐ Fair	☐ Poor	☐ N/A

SUMMARY AND ACTION ITEMS

SIGNATURES

Inspector

Resident / client

Date