



Restaurant Safety Checklist

Exotic Foodie / 21 Jun 2023 / Ken Travellan

Complete

Score	98.55%	Flagged items	1	Actions	0
Client / Site					
Exotic Foodie					
Location					
105 Delancey St New York, NY 10002 United States					
Conducted on					
21.06.2023 13:30 PST					
Prepared by					
Ken Travellan					

Flagged items

1 flagged

Audit / DINING AND RESTROOM AREAS

Are floors clean, dry and in good condition?

No

The cleanliness of the aisle needs to be maintained.



Photo 1



Photo 2

STORAGE AREAS, ATTIC

100%

Are floors clean, dry and in good condition?	Yes
Are aisles free of boxes or clutter?	Yes
Are electrical panels accessible and properly labeled?	Yes
Are doors and latches working properly?	Yes
Are products or supplies properly stored? (Light items on top, arranged to avoid toppling.)	Yes
Is shelving in good condition?	Yes
Are combustibles kept away from heat sources? (Heating unit, hot water tank, electrical boxes, etc.)	Yes
Are outlets, switches and electrical components working properly?	Yes
Are ladders in good condition and properly stored?	Yes
Are chemicals separated from foodstuffs?	Yes
Is trash compactor in good repair?	Yes
Is first aid kit adequately stocked and accessible?	Yes
Are lights working properly?	Yes

FOOD PREPARATION AND COOKING AREA

100%

Are floors clean, dry and in good condition?	Yes
Are aisles free of clutter?	Yes
Are drain screens being cleaned regularly?	Yes
Are doors and latches working properly?	Yes
Is food preparation and storage equipment in good repair?	Yes
Is grill and fryer exhaust system clean and in good repair?	Yes
Has extinguishing system been inspected and serviced within last 6 months? (Check tags)	Yes

Have portable fire extinguishers been inspected and serviced within last year? (Check tag and gauge.)

Yes

Are combustibles kept away from heat sources? (Ovens, grill, fryer, toaster, etc.)

Yes

Are outlets, switches and electrical components working properly?

Yes

Are lights working properly?

Yes

DINING AND RESTROOM AREAS

1 flagged, 87.5%

Are floors clean, dry and in good condition?

No

The cleanliness of the aisle needs to be maintained.



Photo 1



Photo 2

REFERENCE: A clear and clean aisle
[This is an example of how you can use iAuditor to include best practice reference images in your templates to assist with inspections]



Are highchairs, tables and seating in good condition?

Yes

Are floor mats in good condition? (Lay flat, smooth edges)	Yes
Is product display equipment in good repair? (½ gallon cases, shelving, cooler doors, etc.)	Yes
Are exit signs illuminated?	Yes
Are outlets, switches and electrical components working properly?	Yes
Are fixtures in restrooms in good condition?	Yes
Are lights working properly?	Yes

OUTSIDE SEATING AREAS/ PLAYGROUND

100%

Are walking surfaces clean, dry and in good condition?	Yes
Are tables and seating in good condition?	Yes
Are gates and access passage locked?	Yes
Is playground equipment in good condition? (No missing parts, holes or tears, sharp objects, clean, etc.)	Yes
Is playground equipment inspected on a daily basis?	Yes
Is playground area clean and free of debris or clutter? (Balls returned to pit area)	Yes
Are proper signs in place?	Yes
Are lights working properly?	Yes

EXTERIOR (WALKWAYS AND PARKING LOT)

100%

Are sidewalks and curbs in good repair?	Yes
Is landscaping trimmed away from walks and to eliminate possible hiding places?	Yes
Is the parking lot free of pot holes or tripping hazards?	N/A
No parking lot on this branch.	
Is the dumpster area in good condition?	Yes
Is the garden hose properly stored?	Yes

Are outside lights working properly?	Yes
SAFE WORKING PRACTICES	100%
Do employees demonstrate a team approach in preventing accidents?	Yes
Are spills or dropped items cleaned up promptly?	Yes
Are "Wet Floor" warning signs displayed when needed?	Yes
Are employees wearing proper footwear?	Yes
Are floors thoroughly cleaned at closing?	Yes
Are employees instructed in proper lifting techniques?	Yes
Do employees "practice" proper lifting techniques?	Yes
Is cooking oil at room temperature before changing or straining?	Yes
Are knives cleaned safely? (Not left in soapy water)	Yes
Are slicers cleaned and stored properly?	Yes
Are employees instructed in the proper use of slicers?	Yes
Are all cleaning supplies properly labeled?	Yes
Do employees know where Material Safety Data Sheets are kept?	Yes
Do employees practice safe ladder usage?	Yes
Do employees use mechanical hand when changing marquee?	Yes
Are proper posters displayed? (OSHA, Workers' Compensation, etc.)	Yes
Does your restaurant serve ice cream?	Yes
Are squares "tempered" before placed in dip cabinets?	Yes
Are squares "rotated" as needed?	Yes
Do employees place hip against dip cabinet for leverage when dipping?	Yes
Is ice cream temperature in dip cabinets kept in the proper	Yes

temperature range?

Have all maintenance issues been reported as required?

Yes

FOLLOW-UP

100%

Have the hazards that were identified last month been corrected? (If "NO", specify which hazards below.)

Yes

Have maintenance-related items been reported, called in or entered on the restaurant computer?

Yes

Have unsafe practices been addressed with all employees?

Yes

Completion

Recommendations

Please immediately address trash when they appear particularly in the dining area.

Full Name and Signature of Inspector



Ken Travellan
21.06.2023 14:09 PST

Media summary



Photo 1



Photo 2