

F&B Management Handbook

REFRIGERATOR STORAGE CHECKLIST			
Date <u>5/22/YR</u>		Initials <u>RC</u>	
Item	Yes	No	Comments/Actions
Temperatures are kept between 32 - 40°F.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Sufficient space maintained is between food items to allow for good air flow (items not touching).	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Floors are kept dry and clean.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Drip trays are used under meats, fish, and poultry.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Cooked items are stored on upper shelves.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<i>Moved 2 items up.</i>
Raw meats, fish, and poultry are stored on bottom shelves.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Raw meats, fish, and poultry are kept from touching each other.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
All items are covered and labels show item, and date and time of storage.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<i>Reattached one loose label. Suggest we give a final wrap after label is on. RC</i>
Items found neat and orderly.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lights are working properly.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	