

S A F E R

Check food storage containers for cracks or dents	Wash the walls in food prep areas	Note cooler and freezer temperatures in log - or create a log if you don't have one	Make a list of food safety topics to get more training on	Review what FIFO means and teach it to a newer teammate
Review major allergen list and note which are in your kitchen	Dust light fixtures and vents	Clean and mop behind large equipment	Review recent updates to your local food code	Check cleaning supplies inventory and make restock list
Nominate a food safety leader on your team	Update cleaning checklists - or create checklists if you don't have them	 <p>More resources on our website!</p>	Sanitize cooler and freezer shelves	Clean and sanitize prep sink basins
Clean and replace all ice and dry ingredient scoops	Restock soap and paper towels at all hand sinks	Check coolers for out of date product	Clean hood filters	Recalibrate thermometers to ensure accuracy
Choose a process and identify potential cross contamination	Spot check sanitation levels of wash buckets and dishwashers	Sign up new employees for food safety training	Check cans for dents or damage	Remind teammates of sick employee policies

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