

California Restaurant Health Inspection Readiness Checklist

CalCode Compliance, Daily Sanitation & Inspector Walk-Through Audit

Governing Regulation: California Retail Food Code (CalCode / HSC § 113700+) | County Health Departments

Target Organization: ComplianceKitchen Resource Library (compliancekitchen.ai/guides/california-health-inspection-mastery/)

Upgrade Notice: Upgrade from paper clipboard logs to automated digital food safety logging at compliancekitchen.ai/templates.

1. Temperature Control & TCS Food Criticals

Time/Temperature Control for Safety (TCS) foods must be maintained strictly outside the Danger Zone (41°F to 135°F) under CalCode § 113996.

Critical Control Point	CalCode Standard	Compliant?	Corrective Action Required
Cold Holding Units	Refrigerated units and prep tables hold TCS foods at 41°F or below at all times.	☐ Yes ☐ No	
Hot Holding Lines	Steam tables, warming cabinets, and soup wells maintain foods at 135°F or above .	☐ Yes ☐ No	
2-Stage Cooling Protocol	Cooked TCS food cooled from 135°F to 70°F within 2 hours, and from 70°F to 41°F within additional 4 hours (6 hrs total).	☐ Yes ☐ No	
Reheating for Hot Holding	Previously cooked and cooled foods reheated rapidly to 165°F for 15 seconds within 2 hours.	☐ Yes ☐ No	
Thermometer Calibration	Probe thermometers calibrated weekly in ice water slurry (32°F ± 2°F) and sanitized before each use.	☐ Yes ☐ No	

2. Personal Hygiene, Handwashing & Certified Food Manager (CFM)

Hygiene & Staffing Item	Regulatory Requirement	Checked?
Certified Food Protection Manager (CFPM)	At least one manager/owner on staff holds an accredited CFPM certificate (CalCode § 113947.1).	☐ Active
California Food Handler Cards (SB 476)	100% of food handlers possess valid cards; training time & fees paid by employer.	☐ Verified
Dedicated Handwashing Sinks	Sinks unobstructed, supplied with warm water (minimum 100°F), antibacterial soap, and single-use paper towels.	☐ Verified
Bare Hand Contact Prevention	Gloves, tongs, or deli paper utilized during handling of all ready-to-eat (RTE) foods.	☐ Verified

3. Warewashing, Sanitization & Chemical Storage

Sanitation Standard	Minimum Critical Threshold	Checked?
3-Compartment Sink Setup	Wash (minimum 110°F soapy water) → Rinse (clear warm water) → Sanitize (Chemical soak).	☐ Verified
Chemical Sanitizer PPM	Chlorine sanitizer: 50-100 PPM (minimum 30-sec contact); Quat sanitizer: 200-400 PPM (per label).	☐ Tested
Sanitizer Test Strips	Fresh, unexpired chemical test strips available and utilized at warewashing stations and line buckets.	☐ Present
Chemical Labeling & Storage	Toxic cleaning chemicals stored strictly below and separated from food prep surfaces, utensils, and food stock.	☐ Verified

4. Facility Physical Infrastructure, Plumbing & Pest Control

- ☐ **Grease Interceptor / FOG:** Grease trap clean, logged, and free of odors or backup.

- [] **Plumbing Backflow Prevention:** Air gaps intact on 3-compartment sink, ice machine, and dishwasher drain lines.
 - [] **Pest Prevention:** Exterior doors sealed with tight weatherstripping; zero evidence of rodent droppings, roaches, or flies.
 - [] **Floor-to-Wall Coving & Surfaces:** Food prep and dishwashing areas have intact coving, cleanable stainless steel, and no standing water.
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Kitchen Manager / MOD Sign-Off

I hereby verify that all pre-shift food safety checkpoints, temperature logs, and sanitation standards have been audited and meet California Retail Food Code requirements.

Kitchen Manager / MOD: _____ **Signature:** _____ **Date:** _____

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