

Blank Food Safety Inspection Report Sheet

Establishment Details

Establishment Name

Address

Inspection Date

Inspection Time

Inspector Name

Person in Charge

Inspection Checklist

Item	Compliant	Non-Compliant	Comments
Food Storage - Proper temperature & conditions			
Food Preparation Area Cleanliness			
Personal Hygiene of Staff			
Cross Contamination Prevention			
Waste Disposal Practices			
Pest Control Measures			
Sanitization of Utensils & Equipment			

Additional Notes & Observations

Corrective Actions Required

Signatures

Inspector

Person in Charge

Date