

# Food Establishment Health Inspection Form

This **food establishment health inspection form** sample provides a comprehensive template to ensure restaurants and food businesses comply with safety regulations. It covers critical criteria such as cleanliness, food storage, and hygiene practices. Using this form helps maintain public health standards and prevent foodborne illnesses.

## Establishment Information

Establishment Name		Date	
Address		Time	
Owner/Manager		Phone	
Inspector Name		Permit Number	

## Inspection Checklist

Inspection Item	Pass	Fail	Comments
1. Food Handling & Hygiene			
Handwashing facilities accessible and stocked			
Employees wash hands properly and as required			
Proper use of gloves and utensils			
2. Food Sources & Storage			
Food from approved sources			
Proper labeling and date marking			
Food stored off the floor and at safe temperatures			
3. Cleanliness & Sanitation			
Surfaces clean and sanitized			
Equipment maintained and clean			
Restrooms clean and stocked			
4. Pest Control			
No evidence of pests (insects, rodents)			
Doors and windows protected from entry of pests			
5. General Observations			
Garbage disposal adequate and frequent			
Proper lighting and ventilation			

## Inspection Summary

Compliance Status	<input type="checkbox"/> Pass <input type="checkbox"/> Conditional Pass <input type="checkbox"/> Fail
Inspector Signature	
Date	

*Note: This is a sample form. Actual requirements may vary based on local health regulations.*