

Food Safety Inspection Log Form Sample

This **food safety inspection log form sample** is designed to help businesses systematically record and monitor hygiene and safety checks. It ensures compliance with health regulations by documenting critical control points and corrective actions. Using this form enhances food safety management and prevents contamination risks.

Inspector Name:

Date:

Inspection Area	Check Performed	Pass/Fail	Comments	Corrective Action Required
Food Storage (Temperature & Cleanliness)	<input type="checkbox"/>	Select <input type="button" value="▼"/>	<input type="text"/>	<input type="text"/>
Personal Hygiene (Handwashing, Gloves)	<input type="checkbox"/>	Select <input type="button" value="▼"/>	<input type="text"/>	<input type="text"/>
Equipment Cleanliness & Maintenance	<input type="checkbox"/>	Select <input type="button" value="▼"/>	<input type="text"/>	<input type="text"/>
Food Preparation Areas (Surfaces, Tools)	<input type="checkbox"/>	Select <input type="button" value="▼"/>	<input type="text"/>	<input type="text"/>
Pest Control (No Signs of Infestation)	<input type="checkbox"/>	Select <input type="button" value="▼"/>	<input type="text"/>	<input type="text"/>

Inspector Signature: