

Line Check Form

Date:		Shift and Time:		EggNJoe
Location:		Manager:		Revised
				Sep-20
Grab clean spoons, taste food, check quality and record temperatures. Refrigerated products at 41F or below.				
Products should appear fresh, workstations should be clutter free, clean, organized and stocked adequately for business.				
Prep List				
Prep List is checked and signed off by the MOD	YES / NO			
Steam Table (Temperatures are between 145-170F)	actual temperature	comments/corrective action		MOD Initial
Gravy				
Hollandaise				
Blanched Bacon Holding		comments/corrective action		MOD Initial
Is it labeled with a 4 hour window?	YES / NO			
6 ft. grill Workstation/3ft grill Egg Workstation	actual temperature	comments/corrective action		MOD Initial
Check temperature of COLD TOP - 3/4 full or less?				
Check temperature of DRAWERS cooler				
Surface temperature of 6ft grill is 350-375F				
Temperature of 3ft grill is 260-350F				
Breakfast meats and hashbrowns cooked fresh to order	YES / NO			
All product is labeled and rotated properly	YES / NO			
All product is stocked no more than 3/4 full	YES / NO			
All product is within shelf life	YES / NO			
Lunch side Workstation	actual temperature	comments/corrective action		MOD Initial
Check temperature of COLD TOP - 3/4 full or less?				
Check temperature of DRAWERS cooler				
Check for dates on all items in the REACH IN cooler				
All fish is properly iced. DRAWERS & WALK IN	YES / NO			
All product is labeled and rotated properly	YES / NO			
All product is stocked no more than 3/4 full	YES / NO			
All product is within shelf life and appear fresh	YES / NO			
Pancake/French Toast/Waffle/Crepe/German Batters	actual temperature	comments/corrective action		MOD Initial
Check temperature of breakfast batters - ice level				
All product is labeled and rotated properly	YES / NO			
All product is stocked no more than 3/4 full	YES / NO			
All product is within shelf life and appear fresh	YES / NO			
Deep Fry Workstation	actual temperature	comments/corrective action		MOD Initial
Deep Fryer temperature at 350F / oil is tested	/			
Check temperature of REACH IN FREEZER				
Check temperature of FREEZER DRAWERS				
All product is rotated properly	YES / NO			
All product is stocked no more than 3/4 full	YES / NO			
All product is within shelf life and appear fresh	YES / NO			
Warming Drawers	actual temperature	comments/corrective action		MOD Initial
Biscuits internal temperature is holding 120-130F	YES / NO			
Biscuits are within 45 min shelf life and appear fresh				
Sanitizing solution 200 PPM QUAT	actual PPM	comments/corrective action		MOD Initial
Test Quat at Dispenser: _____ PPM Cook line: _____ / _____				
Prep area: _____ Server Aisle: _____ / _____				
Dish Machine(High Temp)	actual temperature			MOD Initial
Rinse Temp on dish machine gauge (180F minimum)				
Rinse Temp at the plate (160F minimum) use plate simulator or therm				
Walk in refrigerator/freezer temperatures	actual temperature	comments/corrective action		MOD Initial
Walk-in #1 at 41F or below		****Order must be from top to bottom-Ready-to-eat		
Walk-in #1-all items checked for dates and freshness	YES / NO	or fully cooked, Seafood, Beef, Pork, Chicken****		
Walk-in Freezer at 0F or below				
Walk in Freezer-all items checked for dates and freshness	YES / NO			
Dry Storage Shelves and Floor Clean & Organized	YES / NO			
Server aisle	actual temperature	comments/corrective action		MOD Initial
Refrigerator #1 at 41F or below Juice Fridge				
Refrigerator #2 at 41F or below Champagne Fridge				
Ice Bin products at 41F or below				
Is ticket time clock synced to MICROS?	YES / NO			MOD Initial