



Howard County Health Department

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Proper food safety practices are essential to maintaining the health and trust of customers, staff, and the community.

2024 inspections in Howard County identified recurring areas for improvement, particularly regarding equipment maintenance, temperature control, expired or mishandles packaged goods, and overall facility sanitation.

This checklist is designed to highlight the most common issues and provide daily reminders to help maintain a safe and compliant food operation. Consistent attention to these practices will support regulatory compliance, reduce foodborne illness risks, and promote excellence in food service.

<input checked="" type="checkbox"/>	Checklist
	Clean and sanitize all equipment and utensils every 4 hours and according to sanitizer instructions.
	Check all packaged foods for expiration dates and damage before stocking.
	Hold hot foods at 135°F or higher, and cold foods at 41°F or lower; use thermometers to check daily.
	Keep floors and shelves clean, dry, and clutter-free.
	Store all chemicals on separate, clearly labeled shelves away from food.
	Trash bins should be covered, emptied regularly, and kept away from food areas.
	Repair any broken coolers, display units, or shelving promptly.
	Ensure handwashing sinks are accessible, stocked with soap and paper towels, and work properly.
	Maintain pest control devices and report any signs of activity.
	Monitor facility cleanliness with a regular walk-through checklist.