

DAILY LINE CHECK

Date: _____ Meal period: ☐ Lunch ☐ Dinner ☐ Brunch Chef / Lead: _____ Manager: _____

SECTION 1 - TEMPERATURE CHECKS (Required: Cold $\leq 41^{\circ}\text{F}$ · Hot $\geq 135^{\circ}\text{F}$)

Item / Location	Temp °F	Pass	Notes	Item / Location	Temp °F	Pass	Notes
Walk-in cooler		☐		Reach-in / prep fridge		☐	
Walk-in freezer		☐		Cold line / cold well		☐	
Hot holding (steam table)		☐		Hot holding (second unit)		☐	
Soup / sauce (hot hold)		☐		Protein on the line		☐	

SECTION 2 - FOOD QUALITY & MISE EN PLACE

Item / Station	Temp OK	Quality OK	Notes / Action taken
☐ Proteins - labeled, dated, at temp, within use-by	☐	☐	
☐ Sauces & stocks - tasted, at temp, dated	☐	☐	
☐ Soups - tasted, temp checked, seasoning confirmed	☐	☐	
☐ Vegetables & produce - fresh, properly stored, no spoilage	☐	☐	
☐ Dairy (cream, butter, cheese) - within date, properly sealed	☐	☐	

☐	Garnishes – cut, dried, organized, no wilting or discoloration	☐	☐	
☐	Starch / bread – prepped, held at correct temp or ambient	☐	☐	
☐	Desserts – properly plated, stored, within service window	☐	☐	

SECTION 3 – STATION READINESS & EQUIPMENT

STATION CHECKLIST

- ☐ All stations clean and sanitized before service
- ☐ Cutting boards color-coded and in position
- ☐ Knives sharp, clean, and stored correctly
- ☐ Tickets or KDS confirmed operational
- ☐ Expo pass wiped, organized, and clear
- ☐ Sanitation buckets – fresh solution, rag in bucket
- ☐ Handwashing stations stocked (soap, paper towels)
- ☐ Trash and recycling bins in position and lined

EQUIPMENT STATUS

- ☐ Grill / broiler – at temp, grates clean
- ☐ Fryer – oil level, temp, no off smell
- ☐ Flat-top / sauté – clean, at temp, no buildup
- ☐ Oven – preheated, clean, no residue
- ☐ Salamander / heat lamp – operational
- ☐ Refrigeration – drawers pulling correct temp
- ☐ Any equipment issues that need reporting today:

86 LIST - ITEMS NOT AVAILABLE TODAY

SIGN-OFF

All critical items verified – Kitchen is ready for service.

Chef / Lead: _____ Time: _____

Manager: _____ Time: _____