

# Refrigerator Safety Inspection



Home Food Safety™

[www.homefoodsafety.org](http://www.homefoodsafety.org)

## REFRIGERATOR/FREEZER TEMPERATURE

- Is refrigerator temperature below 40 degrees Fahrenheit?
- Is freezer temperature below 0 degrees Fahrenheit?
- Is a thermometer placed on the center shelf of the refrigerator?

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## STORAGE OF FOOD

- Is all stored food covered, wrapped and marked with an eat-by date?
- Is raw meat, poultry or seafood in a sealed container or wrapped securely to prevent raw juices from contaminating other foods?
- Are eggs stored in their original carton on a shelf and not in the door?
- Is milk stored in a shelf and not in the door?
- Are meat and cheeses stored inside the adjustable temperature meat drawer?
- Is this refrigerator free of expired foods?

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## CLEANLINESS

- Is there a scheduled refrigerator cleaning assigned to this refrigerator?
- Is this refrigerator odor-less?
- Is this refrigerator free from spills, juices and dirt?

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