



## Cooking and Hot Holding Temperature Checklist

Complete

Score	22 / 24 (91.67%)	Flagged items	2	Actions	1
Inspection Location	239 W 4th Ave, Anchorage, AK 99501, USA (61.2189811, -149.8867026)				
Inspection Date	18.02.2026 08:56 PST				
Shift	Opening shift				
Inspector's Name	Drake Sheridan				

Flagged items & Actions

2 flagged, 1 action

Flagged items

2 flagged, 1 action

Cooking and Hot Holding Temperature Checklist / Food Handling & Hot Holding Best Practices

Is food covered during hot holding?

No

There is no food cover for the cooked foods.



Photo 1

**To do** | Assignee: SafetyCulture Staff | Priority: Low | Due: 25.02.2026 08:57 PST | Created by: SafetyCulture Staff

Assign a kitchen staff member to cover the food

Assign a kitchen staff member to look for food cover for the cooked foods.

Cooking and Hot Holding Temperature Checklist / Food Handling & Hot Holding Best Practices

Is over-held or deteriorated food discarded?

No

There is no over-held or deteriorated food during inspection.

Other actions

0 actions

Cooking and Hot Holding Temperature Checklist		2 flagged, 1 action, 21 / 23 (91.3%)
Equipment & Temperature Monitoring Tools		9 / 9 (100%)
Is a probe thermometer available at the workstation?	Yes	
Is the probe thermometer clean before use?	Yes	
Is the probe thermometer disinfected before use?	Yes	
Is the probe thermometer in good working condition?	Yes	
Is thermometer accuracy verified at the required frequency?	Yes	
Is hot holding equipment switched on and operating?	Yes	
Is hot holding equipment capable of maintaining safe temperatures?	Yes	
Is the hot holding unit pre-heated to the required temperature before food placement?	Yes	
Is backup temperature monitoring equipment available?	Yes	
Food Handling & Hot Holding Best Practices		2 flagged, 1 action, 6 / 8 (75%)
Are pans filled to an appropriate level (avoiding overfilling) to ensure proper heat distribution?	Yes	
Are water levels in steam tables maintained at the recommended depth?	Yes	
Is food covered during hot holding?	No	
There is no food cover for the cooked foods.		
		
Photo 1		
<b>To do</b>   Assignee: SafetyCulture Staff   Priority: Low   Due: 25.02.2026 08:57 PST   Created by: SafetyCulture Staff		
Assign a kitchen staff member to cover the food		
Assign a kitchen staff member to look for food cover for the cooked foods.		
Is food stirred or rotated to maintain even temperature?	Yes	
Is direct hand contact with hot food avoided?	Yes	

<b>Are utensils used when handling hot food?</b>	Yes
<b>Are reheating cycles avoided during service where possible?</b>	Yes
<b>Is over-held or deteriorated food discarded?</b>	No
There is no over-held or deteriorated food during inspection.	
Records, Corrective Actions & Review	6 / 6 (100%)
<b>Are temperature records filled out in real time?</b>	Yes
<b>Are non-compliances clearly documented?</b>	Yes
<b>Are records reviewed by a supervisor or manager?</b>	Yes
<b>Are repeated temperature failures escalated?</b>	Yes
<b>Are corrective actions clearly documented?</b>	Yes
<b>Have specific issues encountered and the exact corrective actions taken been described in the log notes?</b>	Yes

Overall Compliance Assessment

Compliant

Additional Notes/Comments

Please make sure to sanitize and disinfect the probe thermometer before the next shift.

Inspector Signature

Drake Sheridan  
18.02.2026 09:11 PST

*Drake Sheridan*

Photo 2

Manager/Supervisor Signature (if applicable)

## Media summary



Photo 1

*Drake Sheridan*

Photo 2