



Cooking and Hot Holding Temperature Checklist

Complete

Score	22 / 24 (91.67%)	Flagged items	2	Actions	1
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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		
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.		
Is food stirred or rotated to maintain even temperature?		Yes
Is direct hand contact with hot food avoided?		Yes

Are utensils used when handling hot food?	Yes
Are reheating cycles avoided during service where possible?	Yes
Is over-held or deteriorated food discarded?	No

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

Records, Corrective Actions & Review	6 / 6 (100%)
Are temperature records filled out in real time?	Yes
Are non-compliances clearly documented?	Yes
Are records reviewed by a supervisor or manager?	Yes
Are repeated temperature failures escalated?	Yes
Are corrective actions clearly documented?	Yes
Have specific issues encountered and the exact corrective actions taken been described in the log notes?	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