

REV Ready Checklist

*Make sure all key areas are in compliance along with anything that was marked on your previous REV

Areas of Focus from Last REV:

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.
- 9.
- 10.

Key Areas:

- Handwashing procedures
- Product dates/labels
- Product temperatures
- Temperature Logs complete for last 4 weeks
- Sandwich Artistry completion for staff
- Sanitizer bucket/sink concentration levels (test strips available)
- Hot water reaches 100°F within 60 seconds at handwash sinks
- Hot water reaches 110°F within 60 seconds at dish sinks
- Unapproved equipment/chemical (ex: fly swatter, windex, etc.)
- Pest issues
- Holes in ceiling tiles (pest entries)
- Gaps larger than ¼" under exterior doors (pest entries)
- Product stored at least 6 inches off the ground
- No personal items on food contact surfaces (have a designated place for employee belongings)
- Cleanliness/condition of food contact surfaces (ex: slicers, cutting boards, prep table, etc.)
- Smallware condition (ex: cracked lids)
- Wet stacking