Follows Safety and Sanitation Procedures Appropriate Score

Always keeps station neat and clean 4-5
Washes hands often
Wipes station and utensils with sanitation towels and solution throughout the day

Always works in a safe manner

Mostly keeps station neat and clean 3-4
Washes hands regularly
Wipes station and utensils with sanitation towels and solutions many times during the day

Mostly works in a safe manner

Sometimes keeps station neat clean 2-3
Sometimes washes hands
Occasionally wipes stations and utensils with sanitation towels and solution

Sometimes works in a safe manner

Rarely/never keeps station neat and clean 1-2
Does not/rarely washes hands
Rarely/never wipes stations and utensils with sanitation towels and solution

Rarely/never works in a safe manner

Proper Food Handling Appropriate Score

Always wears gloves when handling foods that are not going 4-5

to be further cooked
Changes gloves often, as needed

Always keeps uncooked proteins on ice or under refrigeration

Minimizes time in danger zone during prep

Always sanitizes cutting board and utensils after working with potentially hazardous foods
Always stores potentially hazardous foods beneath other foods
Uses side towels only for handling pots and pans
Does not wipe hands or knives on apron

Usually wears gloves when handling foods that are not going to be further cooked
Changes gloves occasionally 3-4

Usually keeps uncooked proteins on ice or under refrigeration
Mostly minimizes time in danger zone during prep

Usually stores potentially hazardous foods beneath other foods
Usually uses side towels only for handling pots and pans

Usually sanitizes cutting board and utensils after working with potentially hazardous foods

Rarely wipes hands or knives on apron

Sometimes wears gloves when handling foods that are not going 2-3

to be further cooked
Sometimes changes gloves

Sometimes sanitizes cutting board and utensils after working with potentially hazardous foods
Sometimes stores potentially hazardous foods beneath other foods
Sometimes uses side towels only for handling pots and pans
Occasionally not wipe hands or knives on apron

Sometimes keeps uncooked proteins on ice or under refrigeration

Somewhat minimizes time in danger zone during prep

Rarely/ never keeps uncooked proteins on ice or under refrigeration 0-1

Does not minimize time in danger zone during prep

Rarely/never sanitizes cutting board and utensils after working with potentially hazardous foods
Rarely/never stores potentially hazardous foods beneath other foods
Regularly uses side towels only for handling pots and pans
Wipes hands or knives on apron often

Rarely/never wears gloves when handling foods that are not going to be further cooked
Rarely/never changes gloves

Work Area Cleaned Appropriate Score

Area very clean 5

Completed on time

Area mostly clean, some debris 3-4

Completed on time

Area not cleaned, much debris, floor not swept 0-2

Not completed on time