



7-CLEAN 2026

CRITICAL & MAJOR READINESS LIST

Use every shift. Every item. Every time.

SCORE IMPACT – KNOW WHAT'S AT STAKE!

- 50** **CRITICAL** – 50 pts each
≈ 8–9% of your total score
- 20** **MAJOR** – 20 pts each
≈ 3–4% of your total score
- 3** **MINOR** – 3 pts each
≈ 0.5% of your total score



CRITICAL – 50 POINTS EACH

MUST BE PERFECT EVERY TIME.



- ☐ **Condiments & Date Labels (FS01)**
All condiment containers, sauce bottles, seasoning shakers and backup condiments dated and within code.



- ☐ **Sanitation & Chemicals (FS02)**
Food contact surfaces clean. Sanitizer 150–400 PPM. Test strips available & not expired. No sponges or cloth towels. Approved chemicals labeled.



- ☐ **Hot Holding (FS03)**
All hot food and roller grill items holding 140°F or higher. Verify with thermometer.



- ☐ **Date Marking (FS06)**
All TCS foods, refrigerated roller grill items, opened milk, creamers and thawed chili date labeled and within code.



- ☐ **Handwashing (FS09)**
Hand sinks clean, stocked (soap, sanitizer, napkins) and accessible.



- ☐ **Restrooms (IC03)**
Customer and employee restrooms clean, stocked and customer ready.



- ☐ **Fountain / Frozen (PB01)**
Nozzles, ice chute, drip trays, interior and exterior components clean and sanitized.



- ☐ **Coffee Equipment (PB02)**
Franke and Bean-to-Cup equipment clean inside and out. Hoppers, nozzles and drip trays clean. Timers set and in use.



- ☐ **Open Air Case (PF01)**
Every item in the Open Air Case is date labeled, within code and free of visible mold.



- ☐ **Hot Food / Hot Sandwiches (PF02)**
All hot food in code, on clean wire grates when needed, with correct printed labels. Hot sandwiches held properly per job aid.



- ☐ **Roller Grill (PF05)**
Products holding 140°F or higher, fresh appearance (not dry, shriveled or burnt) and properly code dated.



- ☐ **FOH Vault (VA01)**
Customer-facing vault doors, glass and shelves clean and in good condition.



MAJOR – 20 POINTS EACH

KEEP THESE CLEAN. KEEP THESE IN CODE.



- ☐ **Exterior (EC01 – EC06, EC13)**
Parking lot, fuel/EV areas, trash cans, cans and dumpster clean, stocked and no overflow.



- ☐ **Expiration Control (FS04)**
No expired packaged food on sales floor (package bakery, snacks) or in vault (dairy, juice, refrigerated).



- ☐ **Temperature Control (FS05)**
All cold TCS foods at 40°F or below. Verify with thermometer.



- ☐ **Food Safety Tools (FS10, FS11)**
Hazard kit, eye wash, first aid, burn cream SDS, approved chemicals and a working digital thermometer available.



- ☐ **Storage & Pest Prevention (FS15)**
Product hair restraints, proper handwashing, no eating/drinking in food prep areas.



- ☐ **Cleanliness (IC01 – IC04, IC10 – IC11)**
Counters, gondolas, bakery cases, freezers, coolers, lids areas clean, stocked and organized.



- ☐ **Beverage Syrups / BIBs (PB03)**
No expired BIBs. Rack, hoses, connectors, pumps and surrounding area clean with no syrup buildup.



- ☐ **Fresh Food Equipment (PF03 – PF07)**
Hot cases, OAC, BIB, roller grill, chili/cheese, bun warmers clean, sanitized, labeled and in code.



- ☐ **BOH Vault (V02)**
Vault floors, shelving and walls clean and well maintained.



**2 CRITICAL MISSES ALMOST ALWAYS
RESULT IN A FAILED ASSESSMENT.**



**OUR STANDARD. OUR REPUTATION.
CLEAN STORES. SAFE FOOD. HAPPY CUSTOMERS.
STRONGER SALES.**