

Restuarant Food Safety Audit –Critical Points

Food and beverage

CHART & CHECKLIST

Is DFSL filled with proper requirements?

Yes

No

Is QIP (Quality Inspection Program) properly filled for supply (chilled and frozen products)?

Yes

No

Is the weekly/monthly cleaning schedule updated?

Yes

No

Is the Rush Ready checklist updated?

Yes

No

Is the EcoSure FSA Critical Point Chart updated?

Yes

No

DINING AREA & ENTRANCE

Is restaurant signage cleaned and in working condition?

Yes

No

Are all display menus cleaned and in working condition?

Yes

No

Is POS in working condition and ready to use for order taking?

Yes

No

Are all tables and chairs cleaned and in good condition?

Yes

No

NA

Are all dining lights cleaned and in working condition?

Yes

No

NA

Is the dining A/C in working condition without any issues?

Yes

No

NA

Is the order taker aware of upselling, upgrade selling, all LTOs, and the menu?

Yes

No

Is the restaurant team greeting customers and aware of the 6 Promise Notes?

Yes

No

Is sanitizer and a duster available in the dining area?

Yes

No

Is the dining floor and corners cleaned?

Yes

No

EQUIPMENT & SMALL WARE

Are chiller and freezer organized, cleaned properly, and achieving desired temperature?

Is the fountain coke machine reassembled with clean and sanitized nozzles/diffusers?

Is the bun toaster in working condition and properly cleaned?

Is the Veg-VAT fryer in working condition and properly cleaned, with temperature at 350°F?

Is the Non-Veg-VAT fryer in working condition and properly cleaned, with temperature at 360°F?

Is the MPHC in working condition and under temperature (Top: 285–295°F, Bottom: 220°F)?

Is the panini grill cleaned, in working condition, and under temperature?

Is the tomato slicer cleaned and in working condition?

Is the onion slicer cleaned and in working condition?

☐ Yes☐ No

Is the TPM meter in working condition?

☐ Yes☐ No

Are red and green chopping boards available in the kitchen?

☐ Yes☐ No

Is the ice machine cleaned and in working condition?

☐ Yes☐ No

FOOD SAFETY, CLEANLINESS & HYGIENE

Are all VAT (Veg & Non-Veg) compartment TPM values below 22?

☐ Yes☐ No

Are cleaned aprons available in the restaurant?

☐ Yes☐ No

Are gloves available at the sandwich station?

☐ Yes☐ No

Are sink sanitizer and sink detergent available at the 3-sink area with proper MRD?

☐ Yes☐ No

Is the hand wash sink organized, cleaned, and supplied (paper towel, AMH, hand dryer)?

☐ Yes☐ No

Are required cleaning tools available (broom, mop trolley, squeegee, caution board, etc.)?

Yes

No

Are all required chemicals available in the chemical rack?

Yes

No

PRPS & RUSH MANAGEMENT

Are onions cut properly in rings?

Yes

No

Are tomatoes cut into proper slices with temperature below 41°F?

Yes

No

Are green chilies diced and seedless?

Yes

No

Is cilantro finely chopped and branchless?

Yes

No

Are lettuce leaves filled in the bain-marie with temperature below 41°F?

Yes

No

Is red cabbage PRP completed?

Yes

No

Is English cheese sauce PRP completed?

Yes

No

Is chipotle slaw made as per SOP?

Yes

No

Is Thousand Island sauce made as per SOP?

Yes

No

Is tortilla bread PRP available and kept in an airtight container?

Yes

No

Are cheddar cheese slices kept on the make line in an airtight container with 7 hrs MRD (1 hr tempering + 6 hrs shelf life)?

Yes

No

Is the expeditor fully stocked with condiments?

Yes

No

Is nachos PRP done with MRD?

Yes

No

Is chimichurri mayo PRP done with MRD?

Yes

No