HACCP Quality Monitoring Checklist

Food and beverage

DESIGN & FACILITIES HIGH PRIORITY

All branded packaging materials are available and in use.

Compliant | Partially Compliant | Non-Compliant

Windows are sealed or fitted with insect-proof screens.

Compliant | Partially Compliant | Non-Compliant

Walls, ceilings, and doors are well-maintained and free from contamination risks.

Compliant | Partially Compliant | Non-Compliant

Heating, cooling, refrigeration, and freezing equipment function properly and allow temperature monitoring.

Compliant | Partially Compliant | Non-Compliant

Doors are smooth, non-absorbent, and protected against pests.

Compliant | Partially Compliant | Non-Compliant

Food contact surfaces and containers are non-toxic, impervious, and easy to disinfect.

Compliant | Partially Compliant | Non-Compliant

Workspaces in the kitchen allow safe preparation, cleaning, and maintenance.

Compliant | Partially Compliant | Non-Compliant

Storage areas are adequate for food, packaging, chemicals, and personnel items.

Compliant | Partially Compliant | Non-Compliant

Handwashing and hygiene facilities are accessible and functional.

Compliant | Partially Compliant | Non-Compliant

Food testing is performed via internal or accredited labs, with records maintained.

Compliant | Partially Compliant | Non-Compliant

Color-coded utensils are used to prevent cross-contamination.

Compliant | Partially Compliant | Non-Compliant

Chillers and freezers are stacked correctly with proper air circulation.

Compliant | Partially Compliant | Non-Compliant

MAINTENANCE & SANITATION HIGH PRIORITY

Deep freezer and walk-in freezer are in good repair, including gaskets.

Compliant | Partially Compliant | Non-Compliant

All types of chillers are well-maintained and fully functional.

Compliant | Partially Compliant | Non-Compliant

Flycatchers and rodent glue pads are available, functional, and correctly placed.

Compliant | Partially Compliant | Non-Compliant

Pizza proofer is clean, functional, and maintains correct temperature and humidity.

Compliant | Partially Compliant | Non-Compliant

Drains are designed and equipped with grease and cockroach traps.

Compliant | Partially Compliant | Non-Compliant

Cleaning of equipment and premises follows the schedule, with no water stagnation.

Compliant | Partially Compliant | Non-Compliant

Measuring and monitoring devices are calibrated periodically.

Compliant | Partially Compliant | Non-Compliant

Pest control program is implemented and documented.

Compliant | Partially Compliant | Non-Compliant

Food waste and other refuse are removed regularly to prevent accumulation.

Compliant | Partially Compliant | Non-Compliant

OPERATIONAL CONTROLS HIGH PRIORITY

Only food-grade and hygienic packaging materials are used for direct food contact.

Compliant | Partially Compliant | Non-Compliant

Chilled products must carry visible date coding and shelf-life labels.

Compliant | Partially Compliant | Non-Compliant

Chillers are kept spotless, including racks and door seals.

Compliant | Partially Compliant | Non-Compliant

Freezer cabinets remain clean, dry, and hygienic.

Compliant | Partially Compliant | Non-Compliant

Reheating achieves safe internal temperatures using approved methods only.

Compliant | Partially Compliant | Non-Compliant

Fresh produce and raw supplies are inspected upon receipt.

Compliant | Partially Compliant | Non-Compliant

All purchased supplies meet internal standards and are from approved vendors.

Compliant | Partially Compliant | Non-Compliant

Storage conditions match temperature and hygiene requirements.

Compliant | Partially Compliant | Non-Compliant

Raw ingredients are thoroughly cleaned before preparation.

Compliant | Partially Compliant | Non-Compliant

Raw, cooked, vegetarian, and non-vegetarian foods are kept strictly separate.

Compliant | Partially Compliant | Non-Compliant

All food preparation equipment is sanitized before and after use.

Compliant | Partially Compliant | Non-Compliant

Frozen products are thawed only using safe, approved methods.

Compliant | Partially Compliant | Non-Compliant

Cooking oil is safe and regularly checked for quality.

Compliant | Partially Compliant | Non-Compliant

Each packed order includes the kitchen order ticket (KOT).

Compliant | Partially Compliant | Non-Compliant

Three-sink or equivalent wash–rinse–sanitize system is in place.

Compliant | Partially Compliant | Non-Compliant

Delivery bags are clean, odor-free, and well maintained.

Compliant | Partially Compliant | Non-Compliant

Cleaning cloths and tools are organized and managed properly.

Compliant | Partially Compliant | Non-Compliant

Cooked food for refrigeration is cooled within safe time and temperature limits.

Compliant | Partially Compliant | Non-Compliant