

HACCP Quality Assurance Checklist

Food and beverage

CONTROL OF OPERATION CRITICAL

Packaging and wrapping material coming in contact with food is clean and of food-grade quality.

Compliant

Partially Compliant

Non-Compliant

All chilled products have mrd in place and primary shelf life visible(PRP products, thawed products, and all cut packets)

Compliant

Partially Compliant

Non-Compliant

Are all chillers should be clean from inside including gasket & racks.

Compliant

Partially Compliant

Non-Compliant

Are all Freezer should be clean from inside including gasket & racks.

Compliant

Partially Compliant

Non-Compliant

Reheating is done appropriately and no indirect of reheating such as adding hot water or reheating under bain-marie or reheating under a lamp are being used. (The core temperature of the food reaches 75oC and is reheated for at least 2 minutes at this temperature.)

Compliant

Partially Compliant

Non-Compliant

Raw materials are inspected at the time of receiving for food safety hazards.(Farm produce like vegetables, fruits, eggs, etc. must be checked for spoilage and accepted only in good condition)

Compliant

Partially Compliant

Non-Compliant

Incoming material is procured as per internally laid down specifications from approved vendors. Check for records (like a certificate of analysis, Form E, specifications, name and address of the supplier, batch no., mfg., use by/expiry date, quantity procured, etc.)

Compliant

Partially Compliant

Non-Compliant

Incoming material, semi or final products are stored according to their temperature requirement in a hygienic environment to avoid deterioration and protect from contamination. FIFO & FEFO is practiced. (Foods of animal origin are stored at a temperature less than or equal to 4oC)

Compliant

Partially Compliant

Non-Compliant

All raw materials is cleaned thoroughly before food preparation.

Compliant

Partially Compliant

Non-Compliant

Proper segregation of raw, cooked; vegetarian, and non-vegetarian food is done.

Compliant

Partially Compliant

Non-Compliant

All the equipment is adequately sanitized before and after food preparation.

Compliant

Partially Compliant

Non-Compliant

Frozen food is thawed hygienically. No thawed food is stored for later use. (Meat, Fish, and poultry is thawed in the refrigerator at 5oC or below or in the microwave. Shellfish/seafood is thawed in cold potable running water at 15oC or below within 90 minutes.)

Compliant

Partially Compliant

Non-Compliant

The oil being used is suitable for cooking purposes. Periodic verification of fat and oil by checking the color, the flavor, and floated elements is being done.

Compliant

Partially Compliant

Non-Compliant

Is KOT stucked on the box.

Compliant

Partially Compliant

Non-Compliant

3 sink method should be ready for use and followed as per chemical usage guide (wash- rinse- sanitize-Dry)

Compliant

Partially Compliant

Non-Compliant

Is Delivery bag clean and in good condition, Bag should not be stinking.

Compliant

Partially Compliant

Non-Compliant

Is Duster Management Process getting followed including Spray Gun

Compliant

Partially Compliant

Non-Compliant

Cooked food intended for refrigeration is cooled appropriately. (High-risk food is cooled from 60oC to 21oC within 2 hours or less and further cooled to 5oC within two hours or less.)

Compliant

Partially Compliant

Non-Compliant