

Food Audit – Weekly

Food & Hospitality

GENERAL

Did the handler wash their hands thoroughly for at least 20 seconds with warm water and soap?

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Has the equipment of the kitchen been cleaned and dried?

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Are all the fruits and vegetables which have NOT been labeled as pre-washed, washed under running water?

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Is it made sure not to wash seafood, meat, eggs, and poultry?

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Is there any mold visible on cheese except in the case of blue cheese?

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Are all the dairy products present pasteurized?

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Are the seafood, raw meat, poultry, and eggs kept away from the rest of the items?

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Are the equipment used to prepare or cut seafood, raw meat, poultry, and eggs

washed thoroughly with soap and hot water?

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Are the temperatures of cooked meat checked thoroughly?

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Is the input temperature of the refrigerator checked?

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Is the input temperature of the freezer checked?

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