

Food Safety and Cleanliness Audit

Equipment and Plumbing

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Check the box where applicable.

- Freezers and Chillers are clean and free of odour.
- Chillers are operating at 0°C to 4°C.
- Freezers are operating at -20°C to -12°C.
- All equipment has maintenance schedule and is properly conducted.
- Thermometers are checked for accuracy and are calibrated if needed.
- Scales are checked for accuracy and are calibrated if needed.
- Display wares/containers are washed daily and are free of food, dirt and mould & well maintained (No chipped or broken and scratched display wares).
- Food containers and equipment used for hot equipment have heat-resistant specifications.
- Food containers and equipment made of stainless steel or aluminium are not rusty.
- Food containers and equipment are in good condition, not cracked, not losing a part.
- Serve wares used are clean and well-maintained.
 - *Cutleries, knives are clean/washed immediately after use*
 - *Ceramics / Glass plates serve wares that are not chipped or broken*
 - *Wooden serve wares are not scratched with mould build-up*
- Utensils or gloves are used to serve product; no bare hand contact with food or food contact surfaces is observed.
 - *Check that tongs, knives and servers are clean*
 - *Condiment area is clean*
 - *Gloves must not be re-used once taken off*
 - *Observe staff on shift*

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Check the box where applicable.

- Sinks have filters to filter dirt and are in good condition.
- Sink plumbing is working properly, not leaking.
- Gutter is in good condition, not clogged, clean and does not give out unpleasant odour.
- All large equipment such as stove, oven, ice machine, are clean (Interior and Exterior).
- All chemicals are labelled & stored below and away from food and food contact surfaces.
 - *Check all spray bottles*
 - *All chemicals must be kept in sealed containers that are labelled.*
 - *Beverage cups cannot be used as containers*
 - *Check storage locations of all chemicals*
- First aid kit is properly stocked and accessible (pain killers, plasters, burn gel and bandages).
- Fire extinguisher is accessible and not past its expiry date.

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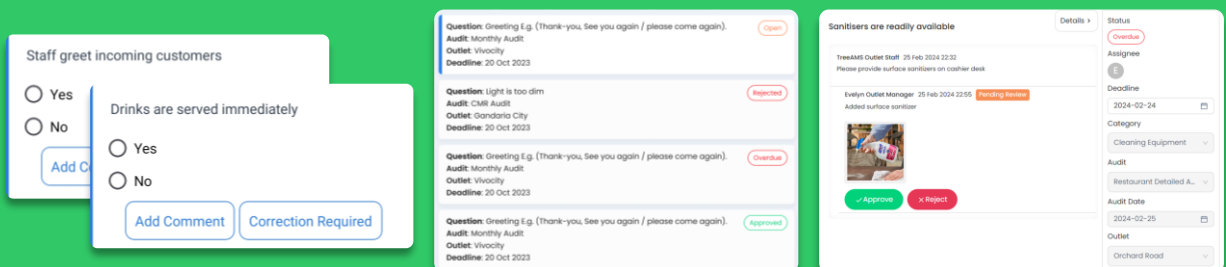
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