

Food Safety and Cleanliness Audit

Store Cleanliness

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Check the box where applicable.

- The store is free of any insect or rodent activity.
 - *Inspect store for evidence of rodents, flies, and cockroaches*
- Lighting is free of dust and in good working order.
 - *Store has an adequate supply of spare light bulbs.*
 - *Stores with high lighting fixtures have approved ladders.*
- Floors have been swept and are free of litter and spills (including under fixtures and equipment).
 - *Check under dining tables and chairs.*
 - *Check under chillers, sinks, ice machine & cabinets at back counter & backroom.*
- Spills are cleaned up promptly and walkways are clean.
 - *Wet floor signage must be used when floor is wet.*
- Hallways, walls & doors are free of dust and spilled/splashed product.
 - *Check dining area, back counter, and backroom.*
- Ceilings and open ducts are clean and dust-free.
 - *Ceiling and aircon ducts must also be covered.*
- The mop, mop bucket, and mop sink are clean.
 - *Must be stored away from food areas or products.*
 - *Mop bucket must be dry when not in use.*
 - *Mop head must be clean*
- Sinks are clean, and regularly emptied of serve ware.
 - *Area around the tap must be clean.*
 - *Sink counter and bowls must be free of debris and slime.*
- Service counters are fully stocked and free of dust spilled product and clutter.
 - *Stainless steel inserts and trash bin rim must be clean.*
- Floor drain basins are free of debris, pests, and odour.
 - *Includes insides of floor traps.*

TreeAMS Pte Ltd

email connect@treeams.com
phone +65 9171 1373
Address #03-09 Wis@Changi Singapore 419718

www.treeams.com

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Check the box where applicable.

- Windows, windowsills, and glass doors are free of smudges, dirt, and spilled product.
 - *Includes all glass panels.*
- All surfaces are clean and polished and are free of dust, marks, and spills (including refrigerators, ice maker, scales, and dishwasher).
- Chilled/Ambient Display Food cases are clean, including the vents and compressor area.
 - *Check interior & exterior surfaces,*
 - *Check compressor & air vents*
- Menu Boards are clean and dust-free
 - *Check for watermarks*
- Tables and chairs are free of dirt, scratches, and chips.
 - *Clearing the table is to be done within 15 mins of the customer leaving.*
 - *Staff is observed using bussing cloth and spray bottle when bussing.*
 - *Check that table and chair legs are also free of dust and stains.*

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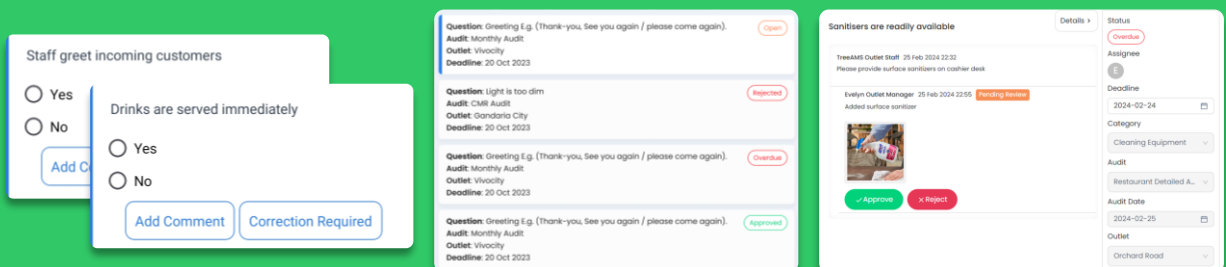
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Now you have the manual **Store Cleanliness audit template**, how about using a digital version to simplify the experience?

Imagine this! A dynamic digital checklist and audit platform is available for you on TreeAMS.com that syncs corrective actions in real time. Whether you are managing current franchisees or onboarding new franchisees or you'll breeze through tasks, spot gaps, and even ping task owners for quick fixes.



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