

# Food Safety (FS) Audit

Date Captured: 02/08/2023 02:54:53 PM UTC-8 (start)  
02/08/2023 02:58:21 PM UTC-8 (stop)  
Captured By: Linda Saravia  
Location: Test location  
Overall Score: 81.42%

## 81.42%

CHECKLIST:	66.67%
PERSONAL HYGIENE:	58.33%
TIME AND TEMPERATURE CONTROLS:	100%
CROSS CONTAMINATION:	93.1%
TRAINING AND CERTIFICATION:	100%
PURCHASING AND RECEIVING SPECIFICATIONS:	100%
GENERAL OBSERVATIONS:	N/A

### CHECKLIST

Section: CHECKLIST		66.67%
TCS Time and Temperature Control Sheets available	No	0%
Sanitizing & Disinfecting Concentration Log available	Yes	100%
Antimicrobial Fruit and Vegetable Treatment Test Strips Concentration Log available	Yes	100%

### PERSONAL HYGIENE

Section: PERSONAL HYGIENE		58.33%
Handwashing Facilities		
Sinks conveniently located and accessible in production and service areas, and in restrooms	No	0%
Properly maintained with hot and cold water, approved antibacterial or antimicrobial soap, sanitary single use towels or air dryer and in good working condition	No	0%
Hand sinks used only for handwashing purposes	Yes	100%
Handwashing Practices		

Hands and arms washed frequently and correctly using double handwashing procedures upon entering the workplace and after using restroom facilities before starting to work and when returning from restroom or breaks before donning gloves after handling raw meat, poultry, seafood and produce before working with ready-to-eat foods between handling raw and ready-to-eat foods after coughing, sneezing or blowing nose after touching hair, face, nose, other parts of body after eating, drinking and smokin	No	0%
Aprons and towels not used to dry hands after washing	Yes	100%
Fingernails well-trimmed and clean; no nail polish or artificial fingernails worn. Jewelry and watches on hands and arms (except smooth-surface rings / bands) not worn during production and service. (Exception: medical bracelet, where needed for a medical condition)	Yes	100%
Food prep sink and pot sink not used for handwashing	Yes	100%
<b>Employee Health</b>		
Employees and managers who handle, prepare or serve food have no apparent illnesses (vomiting, diarrhea, fever, jaundice, sore throat with fever, infected open wounds or boils, or conditions related to infectious agents salmonella etc.	Yes	100%
Cuts, abrasions and burns on hands and exposed arms bandaged properly; hands also covered with a disposable glove	Yes	100%
<b>Disposable Gloves</b>		
Gloves used when handling ready-to-eat foods without utensils. Not needed when handling raw foods that will be cooked, cleaning or handling trash.	Yes	100%
Gloves changed when switching from raw food to ready-to-eat food. (Hands washed before putting on gloves)	Yes	100%
Gloves changed when they are torn, dirty or contaminated. (Hands washed before putting on gloves)	No	0%
Gloves removed when leaving the food service area, going to the restroom and going on break.	No	0%
Gloves are changed every 30 minutes	Yes	100%

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## **TIME AND TEMPERATURE CONTROL**

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Section: TIME AND TEMPERATURE CONTROLS		100%
<b>ITEMS TO CHECK</b>		
<b>Thermometers</b>		
Employees and managers have access to and use properly calibrated thermometers	Yes	100%
Thermometers are observed using appropriately and stored properly	Yes	100%
Thermometers are cleaned and sanitized between use free from dirt or soil	Yes	100%
<b>Cooking Foods</b>		

Potentially hazardous foods cooked to correct minimum internal temperature. -- 165°F / 74°C for 15 seconds: poultry (solid and ground), stuffed foods (meat, poultry, seafood, pasta, etc.), dishes that include previously cooked potentially hazardous ingredients -- 155°F / 68°C for 15 seconds: ground meats (beef, pork, veal, lamb, fish), injected meats, game, pork (steaks & chops), shell eggs hot held for service -- 155°F / 68°C for 22 seconds: pork roasts -- 145&	Yes	100%
<b>Holding Hot and Cold Foods during Preparation and Service</b>		
Food thawed under refrigeration, not at room temperature. -- Emergency procedure: under cold running potable water (70°F / 21°C or below) or in microwave, followed by immediate cooking to 165°F / 74°C)	Yes	100%
TCS foods are prepared outside of the TDZ during preparation for no more than 30 minutes	Yes	100%
Hot food held / served at 135°F / 60°C or above	Yes	100%
Cold food held / served at 40°F / 4°C or below	Yes	100%
Manual Cold Wells ice must reach below or half of container to cold hold the food properly.	Yes	100%
<b>Refrigeration Equipment Temperatures</b>		
Refrigeration equipment maintained at 40°F / 4°C or below	Yes	100%
Working thermometers inside all refrigerated equipment	Yes	100%
Freezer temperatures maintained at 0 °F or below	Yes	100%

## **CROSS-CONTAMINATION**

Section: CROSS CONTAMINATION		93.1%
<b>Storing Foods</b>		
Foods protected during storage to prevent contamination raw foods of an animal origin or environmental sources (i.e. leakage, condensation, debris, glass, etc.)	No	0%
Raw meat, poultry, seafood, shell eggs stored below ready-to-eat foods	Yes	100%
Unwashed produce stored below ready-to-eat foods and above raw meat, poultry, seafood and shell eggs	Yes	100%
Food stored only in food-grade containers. Food containers not used for purposes other than their intended use	Yes	100%
Food is transported protected from cross contamination and within proper cold and hot holding temperatures	Yes	100%
Foods transferred to different containers are labeled	Yes	100%
Foods are labeled using standard labeling procedures	Yes	100%
TCS foods are covered and stored separately to avoid cross contamination and adulteration	Yes	100%
<b>Preparing and Serving Foods</b>		
Raw foods kept separate from ready-to-eat foods during preparation	Yes	100%
Separate utensils used for each food item (during cooking and serving)	Yes	100%
Cutting board always cleaned and sanitized between different preparations	Yes	100%
Cut gloves used when cutting, stored properly, and sanitized	Yes	100%

Cutting boards in good condition, no cracks, deep grooves and discoloration. Cutting boards stored vertically and separated for proper draining and quick drying	Yes	100%
Appropriate serving utensils provided for food items available for self-service	Yes	100%
Allergen foods are prepared, stored, served using designated allergen food preparation and serving equipment	Yes	100%
Serving utensils are changed out every 4 hours and as needed	Yes	100%
<b>Sanitizing Food Contact Surfaces</b>		
Sanitizer buckets are located at food production areas and centrally located during food preparation and service	Yes	100%
All food contact surfaces and utensils (including thermometers, prep utensils and knives, stationary and mobile food prep equipment) cleaned and sanitized free of dirt, grease, soil and water spots	Yes	100%
Sanitizing method at correct setting (chemical or mechanical). Chemical concentration in use at proper ppm or hot water at proper temperature and recorded on log. If sanitizer not dispensing properly, manually mix a bit of the sanitizer with water to use on surfaces.	Yes	100%
<b>Cleaning Non-Food Contact Surfaces and Pest Control</b>		
All non-food contact surfaces (including cooking equipment, cold storage units, preparation equipment/ surfaces, service counters, tables, etc.) clean	Yes	100%
Floors, floor mats, baseboards, walls, ceilings and exhaust fans or vents clean etc.	Yes	100%
No evidence of insects, rodents, or other pests.	Yes	100%

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## **TRAINING AND CERTIFICATION**

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Section: TRAINING AND CERTIFICATION		100%
<b>Manager Certification</b>		
All managers, dietitians and supervisors certified through ServSafe Managers program or equivalent	Yes	100%
MOD on duty during food preparation and service	Yes	100%
<b>Frontline Employee Training</b>		
Employees handling food have county food handler's certification	Yes	100%

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## **PURCHASING AND RECEIVING SPECIFICATIONS**

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Section: PURCHASING AND RECEIVING SPECIFICATIONS		100%
<b>Receiving Refrigerated and Frozen Food</b>		
Refrigerated and frozen food received at proper temperatures and stored within 1 hour or less of delivery. -- Randomly check temperatures of potentially hazardous foods; refrigerated foods received at 40°F/ 4°C or below unless specified by regulatory and frozen foods shall be frozen (hard); -- May be extended to 2 hours only under extreme conditions - reason must be documented.	Yes	100%

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## **GENERAL OBSERVATIONS**

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## Section: GENERAL OBSERVATIONS

N/A

## Food Safety and Security - Items to Check

Deliveries received and inspected in a timely manner by designated employees.	Yes
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Access to all loading areas, entrances, and storage, production and service areas restricted to authorized personnel only.	Yes
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Appropriate thin-tipped or probe thermometers available and used for thin foods such as hamburger patties, chicken or fish filets, etc.	Yes
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Hair restraints worn by food handlers effectively keep their hair from contacting exposed food; including during clean food prep equipment, utensils and linens; and unwrapped single-service and single-use articles.	Yes
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## Sanitation - Front of House Items to Check

All foods are displayed properly to prevent contamination (i.e. lids, containers or sneeze guards).	Yes
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All dishes, tableware, silverware stored properly to prevent contamination.	Yes
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All dispensers (for silverware, cups, condiments, etc.) clean, sanitized and in good repair.	Yes
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All beverage areas (including coffee urns, cold beverage dispensers, etc.) and soft serve / frozen yogurt machines clean, sanitized and in good condition.	Yes
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All non-food contact surfaces (including cooking equipment, cold storage units, preparation equipment/ surfaces, service surfaces, etc.) in good repair and kept neat and uncluttered.	Yes
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All cash registers and stands clean, neat and uncluttered.	Yes
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All tables and chairs in dining areas clean and neat	Yes
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Floors, carpet, baseboards, walls and ceilings clean, in good repair, and smooth, free of cracks, holes and peeling paint.	Yes
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Sufficient number of trash containers available, in proper condition and emptied as needed, not overflowed.	Yes
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## Sanitation - Back of House (Production Areas) Items to Check

Production and cooking equipment (including can openers, portion scales, blenders, food storage bins, etc.) clean and in good working condition.	Yes
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Pots, pans, and cooking and serving utensils (including knives and knife holders) clean and in good repair and stored properly to prevent contamination. Knives stored safely in knife holders or other designated storage space.	Yes
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Non-food contact surfaces (including worktables, drawers, shelving, hot warmers, holding boxes, bain maries, hoods, etc.) clean, in good repair and kept neat and uncluttered.	Yes
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Ice machines in good repair, clean, and free of rust and lime deposits. Ice buckets and scoops stored properly to prevent contamination.	Yes
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Floors, floor mats, baseboards, walls and ceiling in good repair and smooth, free of cracks, holes and peeling paint.	Yes
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Drains working properly, clean and free of standing water.	Yes
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Sufficient number of trash containers available, in proper condition, and emptied as needed.	Yes
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Loading dock areas are neatly stored, free from dirt or debris, and cleaned.	Yes
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### Sanitation - Dishwashing and Warewashing Areas Items to Check

Dishwashing machine in good condition, clean interior and exterior, proper wash and rinse temperatures, correct pressure, nozzles clean (with correct spray patterns), pressure gauge provided, thermometers in good condition. Yes

Method for validating the final rinse of manual stations and the dishwashing cycle (chemical test strips, thermal strips and registering thermometer). Yes

Pot sink, storage carts and storage shelving clean and in good repair. Yes

Cleaned equipment and utensils air-dried and properly stored to protect from contamination. Knives stored safely in knife holders or other designated storage space. Yes

Floor, walls and ceilings clean and in good repair, and free of cracks, holes, peeling paint and smooth. Yes

Sufficient number of trash containers available, in proper condition, and emptied as needed. Yes

### Sanitation - Storage Areas (Dry Storage, Refrigerators, Freezers) Items to Check

Date mark ready-to-eat foods with date to be consumed that have been prepared onsite or commercially prepared and opened as well as being held for more than 24 hours. Yes

Dry storage areas clean, cool, dry, free of empty boxes. All items stored at least 6" above the floor. Yes

Walk-in and reach-in refrigerators clean. All food stored on shelves or carts, at least 6" above the floor. Floors clean and dry. Yes

Walk-in and reach-in freezers clean. All food stored on shelves or carts, at least 6" above the floor. Floors clean and dry. Yes

Produce washing methods and signage posted at stations, recorded on logs. Yes

### Sanitation - Restrooms, Dressing Rooms, Lockers Items to Check

Restrooms clean, free of odors, in good working condition, vented to outside. Toilet room doors kept closed or self-closing. Proper waste receptacles provided; emptied frequently. Yes

Handwashing signs posted at all hand sinks throughout food facility. Yes

Dressing rooms and lockers clean, neat and orderly; no items stored on floor. Yes

### Sanitation - Receiving Areas, Refuse Disposal Items to Check

Receiving areas clean, free of empty boxes, debris and trash. Boxes must be broken down, oil refuge, free from overflow, grease buildup, area clean free of oil. Yes

Refuse storage areas clean, neat, free of odors and pests and easily cleanable Yes

Refuse storage containers (dumpsters, compactors, etc.) in good repair, covered. Yes

### Sanitation - General Items to Check

Facility Cleaning Schedule specifying the equipment/ location, designated personnel, and frequency on file. Yes

Mops, brooms, other cleaning equipment stored properly in designated location. Yes

Mop water disposed of properly. Mop sink used properly. Yes

Plumbing for all equipment properly working and maintained. All equipment properly drained. Yes

All areas properly ventilated. Yes

Shielded safety-type lights in all food production, service, ware washing and storage areas.	Yes
Compost Waste Bin be properly emptied when needed.	Yes
Pre-consumer food scraps in Compost Trash Cans and compost linens and properly disposed in designated waste bin.	Yes
Sanitation - Pest Control (Evidence of Infestations) Items to Check	
Pest activity any evidence and location of pests observed.	No
All openings to outside screened or otherwise protected against insects. No openings (holes, open doors, windows, etc.) allowing pests to enter.	Yes
Review Pest control reports (left after each inspection and / or treatment).	Yes
General Observations - Regulatory Compliance Items to Check	
Valid food permit and/or license from the appropriate authority kept on file and available for review by auditor.	Yes
Last health inspection report easily accessed by managers, grade posted.	Yes
Only authorized food handlers in the food production and service areas.	Yes