

SFA Audit/Inspection of Food Safety 1 Day

Equipments, Appliances and Utensils

All Refrigerators/Chillers (reach-in and walk-in refrigerator) must maintain an internal temperature under 4C

Freezers must maintain an internal temperature under 0F -18C

Procedure of Refrigeration

Refrigeration Temperatures

Take the temperatures of 1-3 items that have been stored for a minimum of 24 hours
Check all reach-in refrigerators, reach-in freezers, and walk-in refrigerators/chillers and freezers as well as check all below:

1. Condenser ice should be clean and covered
2. Freezers must be commercial

Refrigeration food storage cleanliness

1. Ceilings should be cleaned and not buildup
2. Chillers and freezers should be cleaned, without food rubbish on floor and not buildup
3. Doors should be cleaned and not buildup
4. Gasket should be cleaned and not buildup
5. Lights should be clean and not buildup
6. Racks and shelves should be cleaned and not buildup
7. Free of Rust
8. Do not leave water to stand on floor & shelves
9. Walls should be cleaned and not buildup

Refrigeration maintenance

1. Doors should open properly and close
2. Light bulbs not burned out, not missing, and shielded
3. Doors should not broken & open properly
4. Walk-in curtains should be straight not damaged
5. Walls, floors and ceilings should be sealed, not caulked or are not collapsing

Dish washing temperature

High Temperature Low Temperature

Pre Wash: 43-54C

Wash: 54C - 60C

Rinse: 77C-82C

Final Rinse: 82C - 91C

Manual Pot Washing. Utensils and small equipments

Three compartment pot washing sink, may use an alternative effective procedure to sanitize pot, utensil and small equipments and must demonstrate effective sanitation

3 compartment filled pot sinks temperatures and sanitizer test strip

A 3 compartment sink be setup if none are currently in use. Set up must be

Wash 43-49C

Rinse 38-43C

Sanitizer 24-38C

Procedure of Kitchen equipment and work surfaces are clean

1. Bain maries must be clean not have buildup
2. Broilers should not have buildup
3. Can openers have not buildup (wash after single use)
4. Choppers have not buildup (wash after single use)
5. Coffee maker have not buildup
6. Cutting boards have not buildup (wash after single use)
7. Drawers have not buildup
8. Food carts or food trucks have not buildup
9. Fryers have not buildup
10. Grilles have not buildup
11. Induction burners have not buildup
12. Microwaves have not buildup
13. Mixers have not buildup (wash after single use)
14. Ovens have not buildup
15. Ranges have not buildup
16. Sheet pans have not buildup
17. Shelving has not buildup
18. Slicers have not buildup
19. Steamers have not buildup
20. Stoves have not buildup
21. Tables have not buildup
22. Keep clean all pieces of equipments
23. Work surfaces have not buildup

Safety hazardous

1. Electrical connection parts are not damaged
2. Electrical wires should not uncovered
3. Do not leave leaks or drips
4. All items free of rust, discolor or hole in the ground

Extensive Work Practice, Habits and Personal Hygiene

Kitchen staff must have full awareness and follow the personal hygiene rules and record should be available on files

1. All food handlers should have basic food safety trainings for workers and intermediate for supervisors and managers from Sindh Food Authority or any of its approved Food safety Trainers
2. All Chefs should have medical fitness from a recognized hospital annually and Certificates available on the files
3. Once in six month pathogens /organisms test from designated Labs. Should be available on files
4. Hand wash basins should be on entrance of all kitchens and in after 20 feet in Kitchen Area , soap dispenser filled with disinfectant soap and hand washing kit must available and kitchen staff is washing their hand, frequently and while entering in Kitchen
5. Check that kitchen staff are doing daily shave, hair cut and trimmed nails
6. Kitchen staff must be in neat and clean attire, wearing proper uniforms, clean socks and shoes
7. Observe that kitchen associate wearing hand gloves, while preparing the “ready to eat foods”
8. Kitchen staff is using approved sanitizer solution for cleanness of work stations, knives and cutting boards
9. Kitchen staff is using color code system, cutting / chopping boards and knives
10. Check the moister retaining material i.e. wood, ply wood , plastic, melamine or rusted material inside the kitchen
11. Provided sufficient garbage bins with trash bags and foot push open, should be covered all the time
12. Cooked and uncooked foods must be segregated in shelves as well as covered and date labeled
13. Lab. Testing report of Water using for food production area should be on file
14. Chewing tobacco, pan, gutka not using in kitchen area

Mandatory of Kitchen designing

1. Insect killers are installed at every kitchen entrance
2. Toilets must be at appropriate distance from food production and storage area
3. Disinfectant soap/ sanitizer are available in all hand washing sinks and toilets

Kitchen all over clean, Keep food production/storage floors, walls and ceilings are in good condition

1. Base should not dirty, damaged or build up
2. Cabinet should not dirty or build up
3. Ceiling access panel should not be missing, dirty or damaged
4. Ceiling should not dirty or build up
5. Ceiling or walls not surrounding return air ventilation has not heavy dust soil (fresh air system available)
6. Counters should not dirty, damaged or build up
7. Doors should not dirty, damaged or build up
8. Drains should not dirty, damaged or build up
9. Drain covers should not missing, dirty or build up
10. Floors should not dirty, damaged or build up
11. Do not leave food debris under equipment
12. Grout should not be missing, dirty or build up
13. Light should not dirty or buildup with dust
14. No scratches marks on walls or floor
15. Switch plates should not damaged, dirty or build up
16. Vents should not damaged, dirty or build up
17. Walls should not damaged, dirty or build up
20. Windows should not damaged, dirty or build up
21. Hood (Exhaust) lights must functioning and not missing
22. Pipe insulation should not damage.
23. In Kitchen and storage area all food stuff and cooked or uncooked foods should be kept on SS pilots of 9"

Back-dock (receiving area) and dumpster areas are kept clean, organized and in good conditions

A back dock, the area where the hotel receives the deliveries.

Back dock, entryway, and surrounding areas must be insect & rodent-proof

1. Air curtains, Insect-O-Cutters (where available), must operational and turned on
2. Doors must right open when unattended
3. Exterior doors must fitted with door sweep
4. No holes in doors, exterior walls or pipes
5. No dirt or grease build up
6. No dumpster (trash/rubbish bins storage area) area should organized and lids not missing

7. Dumpster (trash/rubbish bins) has not fluid draining on to the ground and not has leaks
8. Excessive not food debris on the ground
9. Do not use garbage stored directly on the ground
10. Garbage must need under SS pilots of 9"
11. Wet garbage room must be maintain at 4c and dry garbage should at 20C

Kitchen Refrigerator/Chiller and Freezer Temperature Logs (Form A-3) for every unit are completed and on file for 3 months

Logs should filled out correctly, kept for all refrigerators in use and temperature should taken AM/PM, any unit not in use must be mentioned

Form A and ensure that the following fields are available and filled out completely and correctly for the past 3 months:

Date

AM Internal and External Temp

PM Internal and External Temp

Corrective Actions (if temperature is out of guidelines)

Kitchen - A self-inspection program related to food safety is completed monthly

Results must be on file and accessible for the past 6 months

Exhaust hood system installed. Professional cleaning must be performed at least every 6 months.

Sticker or documentation of professional maintenance and cleaning. ductwork and hoods

1. Ansell (fire retention) system should clean or has no grease build up
2. Filters should not missing
3. Sticker documentation should be present
4. System should be cleaned professionally in last 6 months

Food and beverages are dated with date received to insure the proper implementation of the FIFO (First In First Out) principles in food production and storage areas

FIFO means First item in is the First item out, a technique that assures the proper rotation of beverage and food products. All food items, upon receipt, whether going into dry, refrigerated, or frozen storage MUST be dated as to the date of receipt. As well as all food items cooked/ uncooked should be proper covered and dated