

SANITATION AUDIT

FACILITY: _____ COMPLETED BY: _____ DATE: _____

Mark all areas with YES, No, or N/A

AREA	Yes	No	N/A	Comments	Action Plan	Follow Up
STOREROOM						
Shelves, clean and organized						
Stock off floor (6 in), covered, dated and rotated						
Walls, floors, baseboards, doors and lights, clean and in good repair						
Area is free of garbage, debris or standing water						
Interior and exterior of food bins, clean and in good repair						
Chemicals stored separately from food items						
REFRIGERATORS						
Walls, shelves, floors, ceiling, fan, and light, clean and in good repair						
Stock off floor (6 in), covered, dated and rotated						
Neutral odour						
Thermometer present and appropriate temperature maintained						
FREEZERS						
Walls, shelves, floors, ceiling, fan, and light, clean, free of ice and in good repair						
Stock off floor (6 in), covered, dated and rotated						
Thermometer present and appropriate temperature maintained						
COOK / PREP AREA						
Hand wash sink, clean and operable						
Counters, shelves, drawers, utensil racks, clean and organized						
Grill, including grease trap, clean and operable						
Ovens, clean and operable						
Microwave, clean and operable						
Large mixer, clean and operable						
Meat slicer, grinder, clean and operable						
Toaster area, clean and operable						
Sinks, clean and operable						
Steam kettle, clean and operable						
Steamer, clean and operable						
Interior and exterior of food bins, clean and in good repair						
Can opener, sharp and clean						
Coffee Maker, clean and operable						

Mark all areas with YES, No, or N/A

AREA	Yes	No	N/A	Comments	Action Plan	Follow Up
COOK / PREP AREA CONTINUED						
Garbage containers, emptied and cleaned as per routines						
Steam table or Bain Marie, clean and operable						
Tilting skillet, clean and operable						
Deep fryer, clean and operable						
Hoods and filters, clean and operable						
Walls, floors, baseboards, doors, lights, clean and in good repair						
Carts, clean and in good repair						
DINING ROOM						
Tables, chairs, clean & in good repair						
Salt & pepper shakers, condiments, full & clean						
Walls, floors, baseboards, doors and lights, clean and in good repair						
Carts & shelves, clean & in good repair						
DISH WASHING AREA						
Interior & exterior of machine, dishwasher vents, clean & in good repair						
Counters & shelves, clean & organized						
Chemicals, properly stored & labelled						
Walls, floors, baseboards, doors and lights, clean and in good repair						
Garbage containers, emptied, cleaned as per routines						
Carts & shelves, clean & in good repair						
Garbage disposal unit, clean & operable						
Sinks, clean and operable						
PH Test strips, available						
CAFETERIA / STAFF ROOM						
Beverage station, clean & tidy						
Serving area, clean & tidy						
Display case fridge, clean, tidy & items dated & labelled						
Walls, floors, baseboards, doors and lights, clean and in good repair						
Tables, chairs, clean & in good repair						
Utensil & condiments, clean & stocked						
All appliances, clean & operable						
Counters, carts & shelves, clean & in good repair						
MISCELLANEOUS						
$\frac{\text{\# "Yes" Responses}}{\text{Total \# of Yes \& No Responses}} \times 100 = \text{_____\%}$						