

- 13 Describe non-food spill clean-up procedures.
 YES NO
 Comments:
- 14 Describe when an employee must be sent home, What are the 6 major illnesses?
 YES NO
 Comments:
- 15 Describe/demonstrate how to properly check temp of products in cooler/freezer. (Ask manager what temp refrigerated and frozen products must be held at
 YES NO
 Comments:
- 16 Describe/demonstrate how to properly calibrate the pyrometer. (ask for the temp range)
 YES NO
 Comments:
- 17 All refrigerated products held within primary shelf life?
 YES NO
 Comments:
- 18 All refrigerated products held at room temp are being used within their secondary shelf life.
 YES NO
 Comments:
- 19 Does management know where all visit documentation is kept?
 YES NO
 Comments:
- 20 Does store have Food Safety Action Plan in place? Is it posted and communicated to the team?
 YES NO
 Comments:
- 21 "Clean as you go" being done at each station and overall cleanliness meets GBS Standards?
 YES NO
 Comments:
- 22 No drinks in any food prep or service work area?
 YES NO
 Comments:

Immediate Actions Required

1 _____

2 _____

3 _____

