	Daily Food Safety Audit
	Manager: Date:
1.	Area around hand washing sinks are clear, only used for hand washing, and stocked. (ask manager how hot water temp should be) YES NO Comments:
2.	A system for hand washing each hour is in place and being used. (have a crew person demonstrate hand-washing) YES NO Comments:
3.	Blue gloves are being properly used and dedicated utensils for raw products used. (watch for correct removal technique) YES NO Comments:
4.	All towel buckets meet proper PH level. Soiled buckets have inserts with pre-soak. (Ask manager how often they are to check buckets) YES NO Comments:
5.	All utensils and UHC trays are washed every 4 hours. Wash sink has all proper cleaning supplies available. Sanitizer meets Quat level.(Ask manager what water temp should be and how long dishes must sit in sanitizer) YES NO Comments:
6.	All soiled raw wares are washed last. Blue containers are kept in blue bus box until taken back to be cleaned. (ask crew person how to properly clean sink after raw wares) YES NO Comments:
7.	NO towels left outside of towel buckets. (check for towels in lobby) YES NO Comments:
8.	All open packages of food in coolers and freezers are wrapped up or covered with correct code date no expired. YES NO Comments:
9.	All cleaning products are stored away from food and packaging in Properly labeled bottles YES NO Comments:
10.	Squadle/Jolt has been completed for previous shifts. YES NO Comments:
11.	Clear gloves are being used properly. (verify crew are removing gloves to perform secondary duties) YES NO Comments:
12.	All ice bins remain covered while not in use. (Check for buildup) YES NO Comments:

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:
	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