



General Food Safety Checklist

conducted for

Diner Rush

Conducted on (Date and Time)

26 Jul 2018 03:32 PM

Inspected by

Jien Solas

Location

1421 Pensacola St
Honolulu, HI 96822
United States
(21.30464908260864, -157.8435741516521)

Completed on


26 Jul 2018 04:02 PM

Score



29/31.0 - 93.55%

Failed Responses

This section lists responses that were set as "failed responses" in the template used for this audit

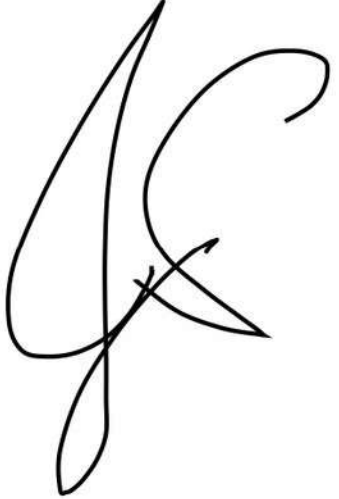
Question	Response	Details
Effective hair restraints, such as a hairnet or hat, are properly worn	No	Never forget to wear hairnet/hat.
 <p data-bbox="140 674 256 701">Appendix 1</p>		
Boxes and containers are removed from the site	No	Containers need to be taken out or disposed of ASAP.

Audit - 29/31 93.55%

Question	Response	Details
PERSONAL HYGIENE		Score (6/7) 85.71%
Employees wear clean and proper clothing, including closed-toe shoes	Yes	
Effective hair restraints, such as a hairnet or hat, are properly worn	No	Never forget to wear hairnet/hat.
<div style="display: flex; align-items: flex-start;">  <div style="margin-left: 10px;"> <p>Appendix 1</p> </div> </div>		
<p>REFERENCE: Hairnet is properly worn. [This is an example of how you can use iAuditor to include best practice reference images in your templates to assist with inspections]</p> <div style="text-align: center;">  </div>		
Hands are washed properly, frequently, and at appropriate times	Yes	
Eating, chewing gum, smoking and using tobacco are allowed only in designated areas away from preparation, service, and food storage	Yes	
Staff beverages have lids and are kept where they cannot spill onto foods	Yes	

Question	Response	Details
Employees use disposable tissues when coughing or sneezing, and immediately wash hands and change gloves	Yes	
Hand sinks are stocked with soap, disposable towels, and warm water	Yes	
FOOD PREPARATION		Score (5/5) 100.00%
Food equipment, utensils, and food contact surfaces are properly washed, rinsed, and sanitized before every use	Yes	
Frozen food is thawed under refrigeration, in the microwave, cooked to a proper temperature from a frozen state, or in cold running water	Yes	
Food is handled with suitable utensils, such as single-use gloves or tongs	Yes	
Clean reusable towels are used only for sanitizing equipment and surfaces and not for drying hands, utensils or the floor	Yes	
Food is cooked to the proper internal temperature and is tested with a clean, calibrated thermometer. Temperature is documented.	Yes	
REFRIGERATOR AND FREEZER		Score (3/3) 100.00%
Refrigerator and freezer units are clean and neat	Yes	
Refrigerator temperature is at or below 41°F	Yes	
Food is protected from contamination	Yes	
FOOD STORAGE AND DRY STORAGE		Score (5/5) 100.00%
All food is stored 6-8 inches off the floor	Yes	
Food is stored in the original container or a food grade container	Yes	
There are no bulging or leaking canned goods	Yes	
Food is protected from contamination	Yes	

Question	Response	Details
Chemicals are clearly labeled and stored away from food	Yes	
UTENSILS AND EQUIPMENT		Score (5/5) 100.00%
Utensils and equipment are cleaned and sanitized between uses	Yes	
Work surfaces and utensils are clean	Yes	
Food cart or container used to transport food is cleaned daily	Yes	
Thermometer is cleaned and sanitized between uses	Yes	
Can opener is clean	Yes	
DISHWASHING		Score (3/3) 100.00%
Three-compartment sink is properly set up for ware washing or dish machine is working properly	Yes	
Water temperatures are correct	Yes	
Smallware and utensils are allowed to air dry	Yes	
GARBAGE STORAGE AND PEST CONTROL		Score (2/3) 66.67%
Kitchen garbage cans are clean and emptied as necessary	Yes	
Boxes and containers are removed from the site	No	Containers need to be taken out or disposed of ASAP.
No evidence of pests is present	Yes	
COMPLETION		
Recommendations	Great job keeping the working area in relatively good condition. Everybody need to be reminded to always wear hairnets and take out unnecessary containers.	

Question		Response	Details
Full Name and Signature of the Inspector	Jien Solas	26 Jul 2018 03:50 PM	

Media



Appendix 1