



# Kitchen Cleaning Checklist

conducted for

## Gud Food Avenue

**Date and Time of Inspection**

08 Aug 2018 11:46 AM

**Inspected by**

H. Burger

**Location**

Clemenceau Avenue  
Singapore  
(1.296596910599467, 103.8440053837643)

**Completed on**


08 Aug 2018 12:08 PM

**Score**



23/24.0 - 95.83%

## Failed Responses

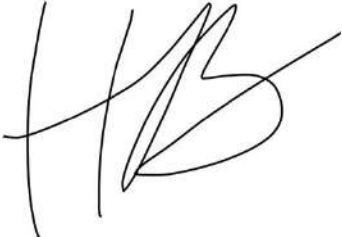
This section lists responses that were set as "failed responses" in the template used for this audit

Question	Response	Details
Is floor cleaned and free from spillage?	No	Floor badly needs to be cleaned and warning sign placed during cleaning.
 <p data-bbox="140 674 256 701">Appendix 1</p>		

## Audit - 23/24 95.83%

Question	Response	Details
<b>Employees</b>		Score (3/3) 100.00%
Do all food service employees wear hair restraints?	Yes	
Do all employees wear clean clothing?	Yes	
Do employees follow food safety procedure?	Yes	
<b>Food Handling</b>		Score (2/2) 100.00%
Are all foods thawed and cooled appropriately?	Yes	
Are chemicals stored away from food?	Yes	
<b>Facilities</b>		Score (16/17) 94.12%
Is floor cleaned and free from spillage?	No	Floor badly needs to be cleaned and warning sign placed during cleaning.
 <p>Appendix 1</p>		
<p>REFERENCE: Cleaned floor and free from spillage.            [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>		

Question	Response	Details
Is receiving dock cleaned?	Yes	
Are freezer, refrigerator and dishwasher temperatures checked and recorded?	Yes	
Are all stoves cleaned after used?	Yes	
Are all sinks cleaned and sanitized after use?	Yes	
Are all work counters cleaned and sanitized after use?	Yes	
Is steam table cleaned and sanitized after each use?	Yes	
Is dishwasher cleaned after each use?	Yes	
Are ovens turned off after usage?	Yes	
Are oven spills cleaned?	Yes	
Is the steamer table cleaned after used?	Yes	
Is ice machine cleaned after used?	Yes	
Are mixers cleaned and covered after used?	Yes	
Are dishcloths washed at the end of each day?	Yes	
Are all tools cleaned, locked and inventoried?	Yes	
Are all dishes, pots, pans, and utensils cleaned and stored properly after each meal and snack?	Yes	
Are tray return window and surrounding area cleaned after each use?	Yes	
<b>Waste Disposal</b>		Score (2/2) 100.00%
Are all wastes segregated?	Yes	
Are trash bins emptied and cleaned after each meal?	Yes	

Question	Response	Details	
<b>Completion</b>			
Recommendations	Apart from that floor that needs cleaning, good job with maintaining the cleanliness of the rest of the establishment.		
Overall Assessment	Pass		
Full Name and Signature of Inspector	H. Burger	08 Aug 2018 12:02 PM	

## Media



Appendix 1