



Restaurant Safety Checklist

conducted for

Exotic Foodie

Location

105 Delancey St
New York, NY 10002
United States
(40.7185484415504, -73.98883398611736)

Conducted on

08 Aug 2018 03:44 PM

Prepared by

Ken Travellan

Completed on



08 Aug 2018 04:13 PM

Score

69/70.0 - 98.57%



Failed Responses

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

Question	Response	Details
Are floors clean, dry and in good condition?	No	The cleanliness of the aisle needs to be maintained.
<div data-bbox="92 454 308 667"></div> <div data-bbox="140 669 256 701">Appendix 1</div> <div data-bbox="316 454 531 667"></div> <div data-bbox="363 669 480 701">Appendix 2</div>		

Audit - 69/70 98.57%

Question	Response	Details
STORAGE AREAS, ATTIC		Score (13/13) 100.00%
Are floors clean, dry and in good condition?	Yes	
Are aisles free of boxes or clutter?	Yes	
Are electrical panels accessible and properly labeled?	Yes	
Are doors and latches working properly?	Yes	
Are products or supplies properly stored? (Light items on top, arranged to avoid toppling.)	Yes	
Is shelving in good condition?	Yes	
Are combustibles kept away from heat sources? (Heating unit, hot water tank, electrical boxes, etc.)	Yes	
Are outlets, switches and electrical components working properly?	Yes	
Are ladders in good condition and properly stored?	Yes	
Are chemicals separated from foodstuffs?	Yes	
Is trash compactor in good repair?	Yes	
Is first aid kit adequately stocked and accessible?	Yes	
Are lights working properly?	Yes	
FOOD PREPARATION AND COOKING AREA		Score (11/11) 100.00%
Are floors clean, dry and in good condition?	Yes	
Are aisles free of clutter?	Yes	
Are drain screens being cleaned regularly?	Yes	
Are doors and latches working properly?	Yes	

Question	Response	Details
Is food preparation and storage equipment in good repair?	Yes	
Is grill and fryer exhaust system clean and in good repair?	Yes	
Has extinguishing system been inspected and serviced within last 6 months? (Check tags)	Yes	
Have portable fire extinguishers been inspected and serviced within last year? (Check tag and gauge.)	Yes	
Are combustibles kept away from heat sources? (Ovens, grill, fryer, toaster, etc.)	Yes	
Are outlets, switches and electrical components working properly?	Yes	
Are lights working properly?	Yes	
DINING AND RESTROOM AREAS		Score (7/8) 87.50%
Are floors clean, dry and in good condition?	No	The cleanliness of the aisle needs to be maintained.
<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  <p>Appendix 1</p> </div> <div style="text-align: center;">  <p>Appendix 2</p> </div> </div>		

Question	Response	Details
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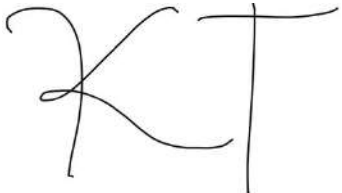
REFERENCE: A clear and clean aisle
 [This is an example of how you can use iAuditor to include best practice reference images in your templates to assist with inspections]



Are highchairs, tables and seating in good condition?	Yes	
Are floor mats in good condition? (Lay flat, smooth edges)	Yes	
Is product display equipment in good repair? (½ gallon cases, shelving, cooler doors, etc.)	Yes	
Are exit signs illuminated?	Yes	
Are outlets, switches and electrical components working properly?	Yes	
Are fixtures in restrooms in good condition?	Yes	
Are lights working properly?	Yes	
OUTSIDE SEATING AREAS/ PLAYGROUND		Score (8/8) 100.00%
Are walking surfaces clean, dry and in good condition?	Yes	

Question	Response	Details
Are tables and seating in good condition?	Yes	
Are gates and access passage locked?	Yes	
Is playground equipment in good condition? (No missing parts, holes or tears, sharp objects, clean, etc.)	Yes	
Is playground equipment inspected on a daily basis?	Yes	
Is playground area clean and free of debris or clutter? (Balls returned to pit area)	Yes	
Are proper signs in place?	Yes	
Are lights working properly?	Yes	
EXTERIOR (WALKWAYS AND PARKING LOT)		Score (5/5) 100.00%
Are sidewalks and curbs in good repair?	Yes	
Is landscaping trimmed away from walks and to eliminate possible hiding places?	Yes	
Is the parking lot free of pot holes or tripping hazards?	N/A	No parking lot on this branch.
Is the dumpster area in good condition?	Yes	
Is the garden hose properly stored?	Yes	
Are outside lights working properly?	Yes	
SAFE WORKING PRACTICES		Score (22/22) 100.00%
Do employees demonstrate a team approach in preventing accidents?	Yes	
Are spills or dropped items cleaned up promptly?	Yes	
Are "Wet Floor" warning signs displayed when needed?	Yes	
Are employees wearing proper footwear?	Yes	
Are floors thoroughly cleaned at closing?	Yes	
Are employees instructed in proper lifting techniques?	Yes	

Question	Response	Details
Do employees "practice" proper lifting techniques?	Yes	
Is cooking oil at room temperature before changing or straining?	Yes	
Are knives cleaned safely? (Not left in soapy water)	Yes	
Are slicers cleaned and stored properly?	Yes	
Are employees instructed in the proper use of slicers?	Yes	
Are all cleaning supplies properly labeled?	Yes	
Do employees know where Material Safety Data Sheets are kept?	Yes	
Do employees practice safe ladder usage?	Yes	
Do employees use mechanical hand when changing marquee?	Yes	
Are proper posters displayed? (OSHA, Workers' Compensation, etc.)	Yes	
Does your restaurant serve ice cream?	Yes	
Are squares "tempered" before placed in dip cabinets?	Yes	
Are squares "rotated" as needed?	Yes	
Do employees place hip against dip cabinet for leverage when dipping?	Yes	
Is ice cream temperature in dip cabinets kept in the proper temperature range?	Yes	
Have all maintenance issues been reported as required?	Yes	
FOLLOW-UP		Score (3/3) 100.00%
Have the hazards that were identified last month been corrected? (If "NO", specify which hazards below.)	Yes	

Question		Response	Details
Have maintenance-related items been reported, called in or entered on the restaurant ,computer?		Yes	
Have unsafe practices been addressed with all employees?		Yes	
Completion			
Recommendations		Please immediately address trash when they appear particularly in the dining area.	
Full Name and Signature of Inspector	Ken Travellan	08 Aug 2018 03:57 PM	

Media



Appendix 1



Appendix 2