



# Kitchen Cleaning Checklist

conducted for

## Illustrious Peninsula Hotel

**Conducted on**

13 Feb 2019 12:33 PM

**Performed by**

George Brooks

**Completed on**

13 Feb 2019 02:08 PM

**Score**


14/18.0 - 77.78%



## Failed Responses



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

Question	Response	Details
Did the employees wear hair restraints?	No	Everyone except for Jenny. She was sent out and was not allowed to come into the kitchen without hair tie or hair net.
Dishwasher was cleaned after use	No	
<div data-bbox="92 555 306 770" data-label="Image"> </div> <div data-bbox="140 779 256 801" data-label="Caption"> <p>Appendix 1</p> </div>		
Oven spills and debris are removed and cleaned	No	
<div data-bbox="92 969 306 1184" data-label="Image"> </div> <div data-bbox="140 1193 256 1216" data-label="Caption"> <p>Appendix 2</p> </div>		
Waste bins are emptied & taken to the dumpster	No	Waste bins within the kitchen facility we're emptied. However, checking the dumpster outside reflects poor waste disposal. Might need to go over the standard procedures with the employees again.
<div data-bbox="92 1523 306 1738" data-label="Image"> </div> <div data-bbox="140 1747 256 1769" data-label="Caption"> <p>Appendix 3</p> </div>		

## Inspection - 14/18 77.78%

Question	Response	Details
<b>Employees</b>		Score (3/4) 75.00%
Did all kitchen staff wear a complete and clean set of uniform?	Yes	
Did all kitchen staff wear aprons according to their prep station (e.g., seafood, vegetable)?	Yes	
Did the employees wear hair restraints?	No	Everyone except for Jenny. She was sent out and was not allowed to come into the kitchen without hair tie or hair net.
Did the employees follow the food safety procedure (e.g., wash and sanitize hands)?	Yes	
<b>Facilities &amp; Equipment</b>		Score (8/10) 80.00%
Dishes, pots, pans, and utensils are cleaned and stored properly	Yes	
Sinks are cleaned & sanitized	Yes	
Dishwasher was cleaned after use	No	
 <p>Appendix 1</p>		
Tray return window and surrounding area is cleaned	Yes	
Wiped down and disinfected (if needed) the kitchen counters, table, and stove top	Yes	

Question	Response	Details
Oven spills and debris are removed and cleaned	No	
 <p data-bbox="140 506 256 533">Appendix 2</p>		
Kitchen floors were mopped, swept and sanitized	Yes	
Cleaning rags washed after use or placed on dirty laundry bin	Yes	
All tools were cleaned, locked and inventoried	Yes	
Cleaning equipment properly stored after use	Yes	
<b>Waste Disposal</b>		Score (2/3) 66.67%
Waste bins are properly segregated	Yes	
Waste bins are emptied & taken to the dumpster	No	Waste bins within the kitchen facility we're emptied. However, checking the dumpster outside reflects poor waste disposal. Might need to go over the standard procedures with the employees again.
 <p data-bbox="140 1619 256 1646">Appendix 3</p>		

Question	Response	Details	
Waste bins are cleaned and sanitized	Yes	Looks good.	
 <p data-bbox="140 472 256 499">Appendix 4</p>			
<b>Completion</b>		Score (1/1) 100.00%	
Overall Assessment	Compliant	Majority of the tasks we're compliant but its also evident that there were also several tasks that were executed poorly and some overlooked. We need more work on improving our standard operating procedures in the kitchen.	
Name & Signature of Kitchen Manager	George Brooks	13 Feb 2019 01:48 PM	

# Media



Appendix 1



Appendix 2



Appendix 3



Appendix 4