




Rica's Restorante / 30 Sep 2019 / Rachelle Lockwood

Safe Food Storage Procedures Checklist

Complete

Inspection score	Failed items	Created actions
75.00%	5	2
Facility Name Rica's Restorante		
Conducted on 📅 30th Sep, 2019 ⌚ 9:48 AM +08		
Audited by Rachelle Lockwood		
Location 24680 Redfield St, Edwardsburg, MI 49112, USA		

Inspection / Dry Storage

Storage area is dry and cool	No
<p>– Notes</p> <p>Noticed a small puddle due to leaks from ceiling. Currently moving food stocks to different storage to secure products quality and food safety. Will move them back after ceiling issue</p> <p>– Photos</p>  <p>Photo 1</p>	

Stored foods are placed off the floor, away from the walls and away from direct sources of heat and sunlight	No
<p>– Notes</p> <p>Some shelves are placed against the walls, will adjust the shelves once renovation of storage is complete</p>	

Inspection / Refrigerated Storage

Refrigerator temperature is 39°F (4°C) or colder temperature	No
<p>– Notes</p> <p>Temperature fell at 40 degrees Fahrenheit as of 9:08am but was readjusted immediately during my inspection</p> <p>– Actions</p> <hr/> <p>To Do Re-check temperature in a few hours to see if its caused ...</p>	

Refrigerator is clean and free of spills and expired foods

No

– Notes

Free of spills and expired food but would not consider as clean. Should schedule a mandatory cleaning of refrigerator to dispose/replace storage items like racks etc.

– Photos



Photo 2

– Actions

To Do Examine all items and come up with a list of equipment in...

Dairy products are kept in a separate area and stored in protective coverings/container

No

– Notes

Dairy products are securely covered but are not kept in a separate area. Its all mixed up with other products.

Actions

2 Actions

SafetyCulture Staff created a Medium priority action

To Do 1st Oct, 2019 8:00 AM +08

Examine all items and come up with a list of equipment in...

Examine all items and come up with a list of equipment in need of replacing

Refrigerator is clean and free of spills and expired foods

Inspection / Refrigerated Storage

SafetyCulture Staff created a High priority action

To Do 30th Sep, 2019 8:00 AM +08

Re-check temperature in a few hours to see if its caused ...

Re-check temperature in a few hours to see if its caused by equipment issue or if it was overlooked by staff

Refrigerator temperature is 39°F (4°C) or colder temperature


Inspection / Refrigerated Storage

Inspection

5 Failed 2 Actions 75.00%

Dry Storage



2 Failed

Storage temperature is in the range of 50°F to 59°F	Yes
<p>– Notes</p> <p>temperature record as of 9:53am is at 53 degrees Fahrenheit</p>	
Storage area is well lit and with adequate air circulation	Yes
Storage area is dry and cool	No
<p>– Notes</p> <p>Noticed a small puddle due to leaks from ceiling. Currently moving food stocks to different storage to secure products quality and food safety. Will move them back after ceiling issue</p> <p>– Photos</p>  <p>Photo 1</p>	
Storage area is clean and free from rodents and vermin	Yes
Storage area is free of poison (cleaning products and chemicals)	Yes
Storage area has a lock and key	Yes
Stored foods are placed off the floor, away from the walls and away from direct sources of heat and sunlight	No
<p>– Notes</p> <p>Some shelves are placed against the walls, will adjust the shelves once renovation of storage is complete</p>	

Refrigerated Storage

3 Failed 2 Actions

Refrigerator temperature is 39°F (4°C) or colder temperature	No
<p>– Notes</p> <p>Temperature fell at 40 degrees Fahrenheit as of 9:08am but was readjusted immediately during my inspection</p> <p>– Actions</p> <p>To Do Re-check temperature in a few hours to see if its caused ...</p>	
Refrigerator temperature is monitored and recorded	Yes
Refrigerator is in good working condition	Yes

Refrigerator is clean and free of spills and expired foods	No
<p>– Notes</p> <p>Free of spills and expired food but would not consider as clean. Should schedule a mandatory cleaning of refrigerator to dispose/replace storage items like racks etc.</p> <p>– Photos</p>  <p>Photo 2</p> <p>– Actions</p> <hr/> <p>To Do Examine all items and come up with a list of equipment in...</p>	
Refrigerator has a good seal and closes tightly	Yes
Refrigerator products are stored in containers or sealed in storage bags	Yes
<p>– Photos</p>  <p>Photo 3</p>	
Dairy products are kept in a separate area and stored in protective coverings/container	No
<p>– Notes</p> <p>Dairy products are securely covered but are not kept in a separate area. Its all mixed up with other products.</p>	

Freezer Storage

Freezer temperature is 0°F or below	Yes
Freezer has enough open, slotted shelving	Yes
Freezer has a good seal and closes tightly	Yes
Frozen goods like meat and baked goods are tightly wrapped with foil before placing in freezer bags	Yes
Food is stored in freezer safet containers or freezer bags	Yes

Label and date are indicated on freezer bags or containers

Yes

Completion

Additional comments/recommendations

Highly commend freezer storage for complying with set standards. Would recommend to do the same for our other storage as it is very crucial to our line of business to maintain our food storage up to standard. Please do an immediate follow up after this inspection to monitor failed items.

Name & Signature of Assigned Auditor



Rachelle Lockwood

30th Sep, 2019 12:10 PM +08

Photos

3 Photos



Photo 1



Photo 2



Photo 3