



Food Hygiene Rating Checklist

10 Feb 2023 / Bea Eastwood

Complete

Score	95.65%	Flagged items	1	Actions	2
Conducted on	10.02.2023 13:30 PST				
Prepared by	Bea Eastwood				
Location	Georgia (42.315407, 43.35689199999999)				

Flagged items & Actions

1 flagged, 2 actions

Flagged items

1 flagged, 1 action

Food Hygiene Inspection Checklist / Physical Business Structure

Are floors, walls, and ceilings in good order?

No



Photo 2



Photo 3

To Do | Assignee SafetyCulture Staff | Priority Low | Due 17.02.2023 14:17 PST | Created by SafetyCulture Staff

Endorse for repairs this weekend.

Other actions

1 action

Food Hygiene Inspection Checklist / Food Handling Practices and Cleaning

Do your staff tell you if they are suffering from sickness and/or diarrhea?

Yes

Generally speaking, this is practiced. However, we need to reinforce stricter measures, especially during this season when diarrhea is more common in our area.

To Do | Assignee SafetyCulture Staff | Priority Low | Due 17.02.2023 14:03 PST | Created by SafetyCulture Staff

Include in daily inspection checklists the effort to check with our staff about their health conditions.

Food Hygiene Inspection Checklist

1 flagged, 2 actions, 95.65%

Food Safety Management System

100%

Do you have a documented Food Safety Management System?

Yes

Please see the attached file for the updated version.

[Food Safety Management System \[2023\].pdf](#)

Do you record your monitoring checks?

Yes

Food Handling Practices and Cleaning

1 action, 100%

Do you have a wash hand basin that is easy for food handlers to get to?

Yes

Do wash hand basins have hot water and soap? Do you have something hygienic to dry hands with?

Yes



Photo 1

Do you and your staff follow good personal hygiene, including frequent hand washing?

Yes

Do your staff tell you if they are suffering from sickness and/or diarrhea?

Yes

Generally speaking, this is practiced. However, we need to reinforce stricter measures, especially during this season when diarrhea is more common in our area.

To Do | Assignee SafetyCulture Staff | Priority Low | Due 17.02.2023 14:03 PST | Created by SafetyCulture Staff

Include in daily inspection checklists the effort to check with our staff about their health conditions.

Do you and your staff use clean and functional Personal Protective Equipment (PPE)?

Yes

As a reminder, we need to replenish our food preparation PPE first thing next week.

Do you have controls in place to prevent cross-contamination from occurring during delivery, storage, preparation, cooking, and service?

Yes

Do you and your staff clean as you go?

Yes

Are work surfaces and equipment kept clean, sanitized, and disinfected?

Yes

Are the hand contact surfaces, such as taps, door, drawer, fridge handles, and light switches clean?

Yes

Are floors, walls and ceilings kept clean?

Yes

Temperature Control

100%

Do you make sure food is thoroughly cooked? (e.g. by using a probe thermometer)

Yes

Do you use sanitizing wipes with your probe thermometer?

Yes

Do you keep foods at the right temperature? (chilled foods kept below 8°C, hot food is cooked and/or reheated to a center temperature above 75 °C (or equivalent) or stored above 63°C).

Yes

Training (Including Instruction and Supervision)

100%

Do your staff understand your Food Safety Management System and follow good food handling practices?

Yes

Have your staff received food hygiene training and/or adequate instruction and supervision?

Yes

Physical Business Structure

1 flagged, 1 action, 83.33%

Do the design and construction of your premises meet legal requirements?

Yes

Are floors, walls, and ceilings in good order?

No



Photo 2



Photo 3

To Do | Assignee SafetyCulture Staff | Priority Low | Due 17.02.2023 14:17 PST | Created by SafetyCulture Staff

Endorse for repairs this weekend.

Are there adequate food preparation surfaces which are kept in good working condition?

Yes

Are your food rooms free from pests? (rats, mice, insects, etc.)	Yes
Do you check for signs of pests in your premises?	Yes
Do you use licensed waste disposal contractors for waste oil and refuse?	Yes

Completion

Comments and insights

Overall, the inspection findings are good and have few corrective actions. Endorse such accordingly and resolve in a timely manner.

Name and signature of inspector



Bea Eastwood
10.02.2023 14:22 PST

Appendix



Photo 1



Photo 2



Photo 3

[Food Safety Management System \[2023\].pdf](#)