



Audit detailed Information

Audit: A Food Safety & HACCP Audit [V1.1]	Audit Date : 18-Jul-15 10:44 PM	Shift: N/A	Total Non-Compliance: 33
		Auditor: Cian McSweeney	Overall Score: 69.59%

Client Name: Food Safety and HACCP Audit

Parameter	Audit Date	Score	Failure Reasons	Corrective Actions	Responsible Team Name	Re-Check Details	Picture Info
Food Safety and Hygiene Audit > Food Safety and Hygiene Audit > Food Safety and Hygiene Audit							
Food Storage & Protection							No Duration and Completion Time Found
Is food stored under controlled conditions (Chilled and Frozen)?	18-Jul-15 10:44 PM	Av	['Real Sauces' Mayonnaise was stored at ambient temperature. The product label states to refrigerate (0-5°C) once the product is opened.]	[Follow storage instructions on product label.]	-		
Are cold rooms, fridges and freezers clean and alarm monitored?	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	All cold rooms, freezers and other storage units are clean						
Is foodstuff stored off the floor in the coldroom and freezers?	18-Jul-15 10:44 PM	F	[Prepared sandwiches and other ingredients such as sauces were stored on the floor of the walk in cold room]	Foodstuffs must be stored 225mm off the floor	-		
Are interior seals and door handle clean?	18-Jul-15 10:44 PM	Av	[Seals of undercounter fridges in very poor condition]	The interior seal needs to be replaced	-		
Is storage of foodstuffs in cold rooms and freezers adequately segregated to prevent cross-contamination?	18-Jul-15 10:44 PM	P	-	-	-		

* Average(Av)
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Questions Comments:	Yes - raw meat was stored in a separate cold room						
Are food products prepared in-house labelled and appropriately traceable?	18-Jul-15 10:44 PM	F	[There was no New Use By Date present on opened foods in the walk in cold room in the main kitchen]	[All opened foods shall have a label affixed to the product containing the new use by date on it]	-		
Is a F.I.F.O. stock rotation policy in place?	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	All foods checked were within date						
Are defrosting controls, where applicable, satisfactory?	18-Jul-15 10:44 PM	F	[There was a tray of chicken fillets being defrosted in the food wash sink]	Defrosting of foodstuffs must be carried out under chilled conditions	-		
Is the dry goods storage area - satisfactory?	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Dry goods storage area in good condition - shelving, walls and floors are clean, foods are in date and lights are protected.						
Are specific allergen free foods stored in properly lidded containers?	18-Jul-15 10:44 PM	P	-	-	-		
Is allergen information from labels retained with products?	18-Jul-15 10:44 PM	P	-	-	-		
Temperature Check 1 of 4	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Coleslaw in salad counter: 3.2°C						
Temperature Check 2 of 4	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Soup in soup kettle on main restaurant: 68.4°C						
Temperature Check 3 of 4	18-Jul-15 10:44 PM	P	-	-	-		

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Questions Comments:	Cooked chicken fillets in walk in cooked meats/ dairy cold room: 2.6°C						
Temperature Check 4 of 4	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Pork loins in raw meat cold room (between pack check): 4.1°C						
<u>Hygiene System Management</u>							No Duration and Completion Time Found
Is there a HACCP system in place?	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Yes - HACCP System is in place. All processes have been documented with CCPs identified. The HACCP System is reviewed on an annual basis with the last review documented as 3rd June 2015.						
Is the approved Vendor list in place?	18-Jul-15 10:44 PM	Av	[An approved supplier list is in place, however this is dated September 2013. On review of Goods Inwards records, there were 5 suppliers that were not evaluated.]	[All suppliers should be evaluated and re-evaluated on an annual basis by means of a supplier questionnaire.]	-		
Are goods checked satisfactory?	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Deliveries are well documented. Temperatures of deliveries are all within critical limits of Goods Inwards SOP.						
Are fridge/freezer records satisfactory?	18-Jul-15 10:44 PM	Av	[PM Temperature checks are not being recorded on a regular basis.]	Food handlers are legally required to check the temperature of the	-		

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Are cooking records satisfactory?	18-Jul-15 10:44 PM	Av	The batch code was not recorded	food [Ensure that the batch code/ use by date of all high risk products are recorded on the cooking record]	-		
Are hot holding controls satisfactory?	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Hot holding storage is being recorded every two hours						
Are cooling records satisfactory?	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Yes - cooling temperature checks are being carried out when cooling is being conducted						
Are reheating records satisfactory?	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Yes - re heating records are being taken on a regular basis						
Are cleaning records satisfactory?	18-Jul-15 10:44 PM	P	-	-	-		
Are temperature probes adequately calibrated?	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Yes - all temperature probes are calibrated and are due for calibration in three months time.						
Are pest control records maintained?	18-Jul-15 10:44 PM	Av	[The pest control contractor has not inspected the premises in over four months. According to the pest control folder, the contractor is to	[The pest control contractor must be contacted immediately.]	-		

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			visit 8 times per year]				
Are staff food hygiene (induction and on-going) records maintained?	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Yes - all food handlers and waiting staff completed Level 1 Food Safety and Hygiene training with Mary Daly and Associates one month prior to the audit. All food handlers completed Level 2 Primary Course in Food Hygiene over the past two years. The head chef and assistant head chef have completed Level 3 Management of Food Hygiene with Mary Daly and Associates last year.						
Are internal audits of HACCP system undertaken and results acted on?	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Yes - the previous HSE Letter has been fully closed out by management						
Is there a obvious commitment to good hygiene standards?	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Yes - management and staff show commitment to food safety and hygiene						
Has the chef signed off on cleaning on a weekly basis?	18-Jul-15 10:44 PM	P	-	-	-		
Is there a written procedure to follow for an allergen related request?	18-Jul-15 10:44 PM	P	-	-	-		
Are staff aware of the Allergen procedure?	18-Jul-15 10:44 PM	P	-	-	-		



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Are deliveries checked for damaged packaging and cross-contamination risk?	18-Jul-15 10:44 PM	P	-	-	-			
Is there allergen information on the menu or a sign present that states to the customer to inform their server if they suffer from allergies?	18-Jul-15 10:44 PM	Av	Allergen signage or declaration was not present on the premises	Allergen signage or declaration should be available to customers advising them to inform their server that they suffer from allergies.	-			
Is there an allergen menu available for the customer to consult?	18-Jul-15 10:44 PM	Av	The information supplied on the allergen menu was incorrect when audited	All dishes should be available for customers to reference	-			
Are the labels in use compliant with FIR legislation for the pre packaged foods?	18-Jul-15 10:44 PM	NA	-	-	-			
<u>Operational Hygiene</u>							No Duration and Completion Time Found	
Is a clean as you go policy in place?	18-Jul-15 10:44 PM	P	-	-	-			
Questions Comments:	Yes - there is a good clean as you go policy in place							
Is there a sluice sink/cleaning area for cleaning equipment?	18-Jul-15 10:44 PM	F	[The cleaning sink in the sluice room was in a very dirty condition. The mop heads were filthy, there was old food containers stored in the sink and there was an open bottle of cleaning detergent present.]	[The cleaning room sink shall be kept clean at all times. Mop heads need to be replaced on a regular basis]	-			
Is cleaning equipment easily cleanable in good condition with food grade cleaning products being used?	18-Jul-15 10:44 PM	Av	[There is an unlabelled bottle of chemicals present in the main kitchen]	[All chemical bottles shall be labelled with what is present in the bottle]	-			
Is dish wash area clean, well ventilated and crockery / cutlery clean?	18-Jul-15 10:44 PM	P	-	-	-			
Questions Comments:	Wash up area in good condition							
Are equipment and utensils clean?	18-Jul-15 10:44 PM	Av	The meat slicer	[Meat slicer shall be				


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			was rusted [The meat slicer was in poor condition with old food debris present on it]	deep cleaned]	-		
Are the sinks and taps clean?	18-Jul-15 10:44 PM	Av	A tap disc was missing for the wash hand basin	Tap discs should be replaced on the taps to prevent the accumulation of dirt and debris	-		
Are the chopping boards adequate?	18-Jul-15 10:44 PM	P	-	-	-		
Questions	All chopping boards in a good condition						
Comments:							
Are under surfaces of equipment and shelving clean?	18-Jul-15 10:44 PM	Av	[Nehind the stainless steel storage unit in the back area of the premises (next to walk in freezer) is dirty]	[Deep cleaning required]	-		
Are the ventilation canopy and filters clean?	18-Jul-15 10:44 PM	Av	[Canopy over the ovens was dirty]	The canopy needs a deep clean	-		
Are food containers free from scoops/spoons etc.?	18-Jul-15 10:44 PM	Av	Scoops were left in flour bins	scoops for flour must be stored on top or attached to the side by a string	-		
Is the microwave clean inside and out?	18-Jul-15 10:44 PM	F	The interior surfaces of the microwave were food stained.	Further cleaning required	-		
Is the can opener in good condition?	18-Jul-15 10:44 PM	F	The can opener was in a dirty condition	Further cleaning required	-		

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Check that Critical Item 3 of 4 is physically clean	18-Jul-15 10:44 PM	F	[The ends and wheels of the bakery trolley was very dirty with old food debris present on it]	Further cleaning required	-		
Check that Critical Item 4 of 4 is physically clean	18-Jul-15 10:44 PM	P	-	-	-		
Are all food storage containers/packaging in good condition and certified food grade?	18-Jul-15 10:44 PM	P	-	-	-		
Are handwashing facilities adequate?	18-Jul-15 10:44 PM	Av	[The hand wash basin was full of utensils and decorations for the serveover counter]	[The hand wash basin shall be kept clear at all times to ensure effective handwashing occurs]	-		
Are sinks used as intended?	18-Jul-15 10:44 PM	P	-	-	-		
Do staff refrain from unhygienic practices?	18-Jul-15 10:44 PM	Av	Food handlers were eating in the kitchen	[Food handlers are not to be eating in the kitchen]	-		
Internal waste management - Are the bins clean?	18-Jul-15 10:44 PM	Av	Bins were not foot pedal operated	Bins must be foot pedal operated	-		
Are probe wipes used and in date?	18-Jul-15 10:44 PM	P	-	-	-		
Are conditions suitable to ensure cross contamination of products does not occur during preparation	18-Jul-15 10:44 PM	F	[A red board and yellow board were stored directly next to each other on the work bench in the main kitchen. Colour coding	[There is a serious risk of cross contamination here. Red boards shall be stored separately to yellow boards and shall not be prepared	-		


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			signage that is present in the kitche designates red boards as raw products and yellow boards as cooked meats.]	in the same area. An area shall be time locked for the preparation of rae meats and shall be thoroughly washed down and disinfected during and after use.]			
<u>Structural Hygiene</u>							No Duration and Completion Time Found
Are Floors in good condition and clean?	18-Jul-15 10:44 PM	Av	[Floor dirty where stainless steel is present by pizza oven]	The floor requires a thorough cleaning	-		
Are Floors in good condition and clean?	18-Jul-15 10:44 PM	Av	[Floor to wall junction behind the butchers block was very dirty with old meat juice/ blood present on it]	The floor/wall junctions need a deep clean	-		
Are Walls in good condition and clean?	18-Jul-15 10:44 PM	Av	[Paint on walls peeling off out the back of the kitchen (next to walk in freezer)]	The walls must be painted with a washable easy cleanable paint	-		
Are Walls in good condition and clean?	18-Jul-15 10:44 PM	Av	grouting in between the tiles was dirty	The walls require cleaning	-		
Are Ceiling in good condition and clean?	18-Jul-15 10:44 PM	Av	[Ceiling tile by vacuum packer in very poor condition]	The ceiling tiles should be replaced	-		
Are Ceiling in good condition and clean?	18-Jul-15 10:44 PM	Av	A build up of	Cobwebs should be			




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			cobwebs was noted on the ceiling	removed	-		
Are lights protected?	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Yes all lights are protected with shatter proof diffusers in all food preparation and storage areas.						
Process control-separate zoning of raw and cooked food, either by time or physically, and being adhered to?	18-Jul-15 10:44 PM	F	[No procedure/ zoning/ time locking in place for preparation of raw meat and cooked meats in the main kitchen]	If the preparation area is too small a time locking system must be introduced where raw meat is prepared first in the morning	-		
Is yard area clean, in good condition and waste well managed?	18-Jul-15 10:44 PM	Av	Rubbish bags were accumulating in the yard	Food waste must be stored in the bins	-		
Is equipment water sufficiently hot?	18-Jul-15 10:44 PM	P	-	-	-		
Questions Comments:	Temperatures in hand wash basins, wash up sinks are all satisfactory.						
Staff Facilities and Personal Hygiene						No Duration and Completion Time Found	
Are food handlers wearing clean and suitable protective clothing?	18-Jul-15 10:44 PM	P	-	-	-		
Are food workers wearing minimum jewellery e.g. plain wedding band and small sleeper ear-rings?	18-Jul-15 10:44 PM	P	-	-	-		
Are cuts covered with clean blue waterproof plasters?	18-Jul-15 10:44 PM	P	-	-	-		
Are nails kept short, natural and clean?	18-Jul-15 10:44 PM	P	-	-	-		
Is protective clothing segregated from outdoor / personal clothing?	18-Jul-15 10:44 PM	F	[Outdoor clothing is stored on the same hanger area as personal protective equipment]	[Outdoor clothing shall be stored separately from personal protective equipment]	-		

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Are separate toilet facilities provided for food workers?	18-Jul-15 10:44 PM	P	-	-	-	
Are they clean, appropriately stocked, ventilated?	18-Jul-15 10:44 PM	F	[The mens toilet in the staff area was in very poor condition. The bin was overflowing with papers, there was papers and old tissues on the ground and the toilet rolls were stored on the ground]	[Toilet shall be cleaned. Toilet paper shall be stored in a wall mounted dispenser]	-	
Are hygiene signs displayed?	18-Jul-15 10:44 PM	P	-	-	-	
Is access to food areas restricted to kitchen personnel only?	18-Jul-15 10:44 PM	P	-	-	-	
Are adequate locker rooms / and changing facilities provided?	18-Jul-15 10:44 PM	P	-	-	-	
Are these clean, tidy, well maintained, lockers in good condition, do the doors have self-closing hinges?	18-Jul-15 10:44 PM	F	[Outdoor shoes are stored in the same lockers as personal protective clothing]	[Shoes must be stored on a shoe rack]	-	

Auditor Signature

MARY DALY & ASSOCIATES

Secondary Signature



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