

Sanitation Audit

Date:

Conducted by:

Kitchen Area		Yes	No	Comments
1.	Sanitation buckets are present			
2.	Rags are stored in sanitizing solution while in use			
3.	Test strips are available to test level of sanitizer			
4.	Sanitizer buckets have a quaternary ammonia concentration between 150-200 ppm			
5.	Handwashing sinks are available and have adequate soap and towels			
6.	Proper handwashing procedures are displayed			
7.	Areas are kept clean and free of spills			
Dish Room				
8.	Dishwasher water temperature is at least 180° F			
9.	Temperature logs are being used appropriately			
10.	Dishware is air dried			
11.	Floors and walls are clean			
12.	Gloves are available in a variety of sizes			
Food Transportation Carts				
13.	Carts are cleaned and in good condition			
14.	Carts are cleaned after transporting dirty tray before they are loaded with clean trays			
15.	Areas are kept clean and free of spills			