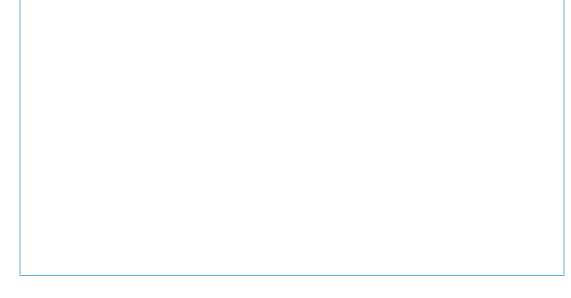


## Internal quality audit

Date	Time	
Kitchen number	Auditor's name	
Chef lecturer present	Special conditions	
Technician on duty	Length of session	

## Temperatures of the equipment at the time of the audit

## What was done well:



SFBB resources Internal quality audit



Area to be improved		

## **Key: grade system**

 $A^* = Immediate risk to health – immediate action required$ 

A = Priority – urgent action required

B = Action required within one month

C = Action would be beneficial

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