



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:

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

