

## HO6

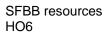
# **Internal quality audit**

| Date                        | Time               |  |
|-----------------------------|--------------------|--|
| Kitchen<br>number           | Auditor's<br>name  |  |
| Chef<br>lecturer<br>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 |  |  |
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### 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

SFBB resources HO6

