



Quality Control Checklist

for Food Establishments

Raw Materials

- Verify supplier approval
- Inspect deliveries for temperature and damage
- Confirm ingredient contents and allergen controls

Storage

- Monitor temperature and humidity
- Keep raw and cooked ingredients separate
- Rotate stock using FIFO

Production

- Follow SOPs consistently
- Monitor critical control points
- Record cooking and cooling temperatures

Sanitation

- Enforce cleaning and sanitizing schedules
- Maintain a hygienic environment
- Inspect equipment condition before and after operation

Employee Practices

- Ensure proper handwashing
- Verify training completion
- Enforce hygiene policies

Testing and Inspection

- Conduct routine microbiological testing
- Perform chemical and physical checks
- Complete sensory evaluations



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Packaging and Labeling

- Verify label accuracy
- Confirm allergen statements
- Inspect package integrity

Documentation

- Maintain quality records
- Review corrective actions
- Update procedures as needed

Traceability and Recall

- Maintain lot tracking
- Test recall procedures
- Review supplier documentation

Continuous Improvement

- Review audit results
- Analyze quality data
- Update training protocols and quality control systems regularly