



Food Safety Self-Inspection (Restaurants)

26 Mar 2025 / Ken Travellan

Complete

Score	46 / 48 (95.83%)	Flagged items	0	Actions	0
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Audit Title

Exotic Foodie Restaurant Audit

Client / Site

Marked as 'my site is not listed here'

Conducted on

26.03.2025 14:15 PST

Prepared by

Ken Travellan

Location

105 Delancey St New York, NY
10002 United States

Instructions:

1. Answer "Yes", "No", "N/A" for the questions below.
2. Add photos and notes by clicking on the paperclip icon.
3. To add a Corrective Measure, click on the paperclip icon then "Add Action", provide a description, assign to a member, set priority and due date.
4. Complete audit by providing digital signature.
5. Share your report by exporting as PDF, Word, Excel or Web Link.

Personal Dress and Hygiene

11 / 13 (84.62%)

Do employees wear proper uniforms, including appropriate shoes?	Yes
Is a hair restraint worn? Some employees are not wearing them, but most are.	No
Are fingernails kept short, unpolished and clean?	Yes
Is jewelry limited to a watch, simple earrings and a plain ring? Some are wearing multiple rings.	No
Are hands washed or gloves changed at critical points?	Yes
Are open sores, cuts, or splints and bandages on hands completely covered while handling food?	Yes
Are hands washed thoroughly using proper hand-washing procedures at critical points?	Yes
Is smoking observed only in designated areas away from preparation, service, storage, and warewashing areas?	Yes
Are eating, drinking, or chewing gum observed only in designated areas away from work areas?	Yes
Do employees take appropriate action when coughing or sneezing?	Yes
Are disposable tissues used and disposed of when coughing or blowing the nose?	Yes
Are there systems in place that an employee knows to report to the supervisor if feeling unwell, diarrhoea, vomiting, jaundice and fever?	Yes
Is food not allowed to be in the "temperature danger zone"	Yes

for more than 4 hours?	
Food Handling	11 / 11 (100%)
Are there systems in place to inspect incoming deliveries?	Yes
Are there systems in place to rotate stock – First in First out?	Yes
Is food stored at appropriate temperatures? e.g. below 5°C for refrigerated foods	Yes
Is frozen food thawed under refrigeration or in cold running water?	Yes
Is food not allowed to be in the “temperature danger zone” for more than 4 hours?	Yes
Is contaminated or spoiled food disposed of appropriately?	Yes
Is food tasted using a proper method?	Yes
Are controls in place to manage cross-contamination?	Yes
Raw food must be separated from Ready to Eat Food.	
Separate chopping boards must be used for different foods.	
Is food handled with utensils, clean gloved hands, or clean hands?	Yes
Are utensils handled to avoid touching parts that will be in direct contact with food?	Yes
Are reusable towels appropriately sanitised before being used on food contact equipment?	Yes
Food equipment and utensils	8 / 8 (100%)
Are all small equipment and utensils, including cutting boards, sanitized between uses?	Yes
After sanitisation, is there an appropriate place for utensils to be air dried?	Yes
Food Storage temperatures?	
Below 20 degrees Celsius	
Systems used to dispose of food that has been contaminated or spoiled?	

- All fresh stock are timed in inventory before they are either put back in storage or examined for spoilage
- Food with mold are separated from other food, even if both are contaminated. Their resting areas are cleaned after.

Incoming Food inspections – Rotation of stock – First in First out?

FIFO is strictly followed unless customers have specific food allergies or requests.

Are work surfaces clean to sight and touch?	Yes
Are work surfaces washed and sanitized between uses?	Yes
Are thermometers washed and sanitized between each use?	Yes
Is the can opener clean to sight and touch?	Yes
Are drawers and racks clean?	Yes
Is small equipment inverted, covered or otherwise protected from dust or contamination when stored?	Yes
Cleaning and Sanitizing	9 / 9 (100%)
Is the three-compartment sink used?	Yes
Is the three-compartment sink properly set up for warewashing (wash, rinse, sanitize)?	Yes
Is a chlorine test kit or thermometer used to check the sanitizing rinse?	Yes
Are the water temperatures accurate?	Yes
If heat sanitizing, are utensils allowed to remain immersed in 170°F water for 30 seconds?	Yes
If using a chemical sanitizer, is it at the proper dilution?	Yes
The water is clean and free of grease and food particles.	Yes
After utensils are sanitised, are they dried in an appropriate area and only stored once completely dried?	Yes
Are wiping cloths stored in a sanitizing solution while in use?	Yes
Garbage Storage and Disposal	5 / 5 (100%)
Are kitchen garbage cans clean?	Yes
Are garbage cans emptied as necessary?	Yes

Are boxes and containers removed from the site?	Yes
Is the loading dock and the area around the dumpster clean?	Yes
Is the dumpster closed?	Yes
Pest Control	2 / 2 (100%)
Are screens on open windows and are doors in good repair?	Yes
Is there no evidence of pests present?	Yes

Inspector



Ken Travellan
26.03.2025 14:21 PST

Sign Off

Complete Name and Signature of Inspector:



Ken Travellan
26.03.2025 14:21 PST