



# Ecosure Audit Checklist

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## Management & Training

- ☐ Food safety program documented
- ☐ Management commitment evident
- ☐ Training program comprehensive
- ☐ Training records current
- ☐ Certifications valid
- ☐ New employee orientation conducted
- ☐ Refresher training scheduled
- ☐ Competency verified
- ☐ Languages addressed
- ☐ Resources adequate
- ☐ Accountability clear
- ☐ Continuous improvement shown

## Personal Hygiene

- ☐ Health policy enforced
- ☐ Handwashing procedures followed
- ☐ Hand sinks stocked and accessible
- ☐ Glove use appropriate
- ☐ Hair restraints worn
- ☐ Jewelry policy enforced
- ☐ Clean uniforms/aprons worn
- ☐ No eating/drinking in prep areas
- ☐ Wounds properly covered
- ☐ Illness reporting active
- ☐ Personal items stored properly
- ☐ Visitor policies enforced

## Temperature Control

- ☐ Cold holding "d41°F verified
- ☐ Hot holding "e135°F maintained
- ☐ Cooking temperatures correct
- ☐ Cooling procedures proper (135°F!70°F in 2hrs, 70°F!41°F in 4hrs)
- ☐ Reheating to 165°F done
- ☐ Thermometer calibration current
- ☐ Temperature logs maintained
- ☐ Equipment temperatures monitored

- ☐ Time as control documented
- ☐ Transport temperatures maintained
- ☐ Receiving temperatures checked
- ☐ Corrective actions documented

## Food Storage

- ☐ FIFO rotation practiced
- ☐ Date marking system used
- ☐ Storage temperatures correct
- ☐ Products 6" off floor
- ☐ Proper storage order maintained
- ☐ Cross-contamination prevented
- ☐ Containers labeled properly
- ☐ Original packaging intact
- ☐ Chemicals stored separately
- ☐ Allergen control implemented
- ☐ Dry storage organized
- ☐ Walk-in coolers organized

## Food Preparation

- ☐ Cross-contamination prevented
- ☐ Hand contact minimized
- ☐ Cutting boards color-coded
- ☐ Equipment cleaned between uses
- ☐ Thawing procedures proper
- ☐ Time/temperature controlled
- ☐ Batch preparation controlled
- ☐ Ice handled properly
- ☐ Produce washed correctly
- ☐ Ready-to-eat foods protected
- ☐ Allergen procedures followed
- ☐ Tasting procedures safe

## Equipment & Utensils

- ☐ Equipment clean and sanitized
- ☐ Dishwasher temperatures correct
- ☐ Three-compartment sink procedure followed
- ☐ Sanitizer concentration correct (50-100ppm chlorine, 200ppm quat, 12.5-25ppm iodine)
- ☐ Test strips available and used
- ☐ Air drying practiced
- ☐ Storage protected from contamination
- ☐ Can opener clean
- ☐ Ice machine clean
- ☐ Cutting boards in good repair
- ☐ Equipment maintained properly

- ☐ Warewashing chemicals labeled

## Facility & Maintenance

- ☐ Floors clean and in good repair
- ☐ Walls clean and intact
- ☐ Ceilings clean, no leaks
- ☐ Lighting adequate and shielded
- ☐ Ventilation functioning properly
- ☐ Plumbing in good repair
- ☐ No backflow conditions
- ☐ Grease traps maintained
- ☐ Restrooms clean and stocked
- ☐ Garbage areas clean
- ☐ Pest control effective
- ☐ No standing water

## Pest Control

- ☐ Pest control program active
- ☐ Licensed operator used
- ☐ Service records maintained
- ☐ No evidence of pests
- ☐ Exterior doors sealed
- ☐ Air curtains functioning
- ☐ Screens intact
- ☐ No gaps or cracks
- ☐ Exterior clean and maintained
- ☐ Dumpster areas clean
- ☐ Bait stations secured
- ☐ Pesticides stored properly

## Cleaning & Sanitation

- ☐ Cleaning schedules posted
- ☐ Cleaning procedures followed
- ☐ Chemicals labeled properly
- ☐ MSDS sheets available
- ☐ Chemical storage secure
- ☐ Sanitizer buckets maintained
- ☐ Cleaning tools stored properly
- ☐ Equipment cleaning scheduled
- ☐ Deep cleaning performed
- ☐ Restrooms cleaned regularly
- ☐ Waste management proper
- ☐ Recycling handled safely

## Receiving & Storage

- ☐ Approved suppliers used
- ☐ Receiving temperatures checked
- ☐ Product inspection performed
- ☐ Damaged goods rejected
- ☐ Invoices maintained
- ☐ Recall procedures ready
- ☐ Traceability maintained
- ☐ Stock rotation enforced
- ☐ Storage areas clean
- ☐ No food on floor
- ☐ Chemicals separated
- ☐ Loading dock maintained

## Documentation & Records

- ☐ Temperature logs current
- ☐ Receiving logs maintained
- ☐ Cleaning records complete
- ☐ Training documentation filed
- ☐ Health permits current
- ☐ Inspection reports available
- ☐ Corrective actions documented
- ☐ Equipment maintenance records
- ☐ Pest control reports filed
- ☐ Chemical inventory current
- ☐ Waste tracking documented
- ☐ Audit reports maintained

## Corrective Actions

- ☐ Violations addressed immediately
- ☐ Root cause analyzed
- ☐ Preventive measures implemented
- ☐ Retraining conducted
- ☐ Verification performed
- ☐ Documentation complete
- ☐ Management notified
- ☐ Follow-up scheduled
- ☐ Trends analyzed
- ☐ Continuous improvement shown
- ☐ Resources allocated
- ☐ Success measured

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