

HO6

Internal quality audit

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Date	
Kitchen number	
Chef lecturer present	
Technician on duty	
Time	
Auditor's name	
Special conditions	
Length of session	

Temperatures of the equipment at the time of the audit

Equipment	Temperature	

What was done well

Area to be improved	Grade	Corrective action	By whom?	By when?

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