

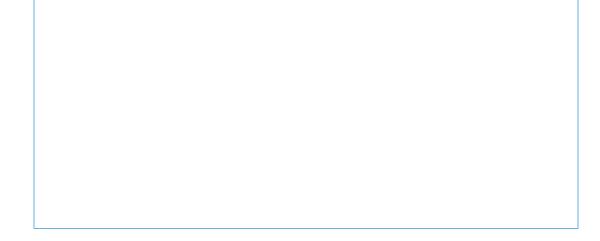
## **HO6**

# Internal quality audit

Date	Time	
Kitchen number	Auditor's name	
Chef lecturer 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		

## **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

