



**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