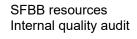


## **Internal quality audit**

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

SFBB resources Internal quality audit

