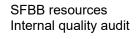


Internal quality audit

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

