



**QUALITY  
IMPROVEMENT REPORT**

**ENVIRONMENTAL**

#2104

Rev 12/04

Reviewed By: \_\_\_\_\_

Facility: \_\_\_\_\_

Date: \_\_\_\_\_

	Meets Std.	Needs Imprvg	Needs Repair	Needs Cleaning	COMMENTS
Drawers					
Counters & Worktables					
Floors					
Walls					
Windows/Screens					
Ledges & Shelves					
Equipment Exteriors					
Light Fixtures					
Ceilings					
Fans & Vents: Kitchen/Refrig.					
Hand washing Area					
Dishwashing Center					
Proper Dishwashing Procedure					
Sanitizing Solution Used Properly					
Dry Storage: Floor					
Shelves					
Storage Methods					
Fire Safety Heights Maintained					
Refrigeration: Door/Windows					
Floors					
Shelves					
Storage Methods					
Freezer Storage: Doors					
Floors					
Shelves					
Storage Methods					
Storage/Refrigeration Temperatures					
Janitorial Storage: Cleanliness					
Safe Storage Methods					
Employees in Uniform					
Employees Hair Restraint					
Health Card Permits Up to Date					
Sanitation Solution Available & Used Appropriately					
Dishes: No Visible Cracks					
Lids: No Cracks/Dry					

Problem or Positive Areas Identified: \_\_\_\_\_

Plan of Correction: \_\_\_\_\_

This CQI report has been reviewed with: \_\_\_\_\_

R.D. SIGNATURE: \_\_\_\_\_