



**QUALITY
IMPROVEMENT REPORT**
**SANITATION SAFETY
PROCEDURES OBSERVED**

Reviewed By: _____

Facility: _____

Date: _____

	Meets Stds.	Needs Impv.	COMMENTS
DISHWASHING CENTER			
1. In operation while observing. YES NO (circle one)			
2. Mechanical dishwashing used.			
3. Manual procedures used.			
4. Appropriate washing compound on hand.			
5. Appropriate washing compound used.			
6. Drying agent used.			
7. Wash temperatures appropriate and recorded.			
8. Rinse temperatures appropriate and recorded.			
9. Water pressure appropriate.			PSI: NO. GAUGE:
10. Correct dish-racking observed.			
11. Correct flatware washing.			
12. Adequate number of racks and equipment.			
13. Effectiveness of procedures.			
14. Bleach water available for hand cleaning.			
POT & PAN WASHING UNIT			
15. Set up appropriate for washing.			
16. Sanitizing completed in dishmachine.			
17. If manual procedures are used:			
a. Appropriate compounds used to wash.			
b. Appropriate sanitizing solution/booster.			
c. Wash temperatures appropriate.			
d. Rinse temperature appropriate.			
e. Adequate space for task.			
18. Effectiveness of procedures.			
SAFETY IN FOOD SERVICE			
19. Personnel practice safety rules.			
20. Personnel practice sanitation rules.			
21. Fire-fighting equipment on hand.			
22. Fire regulations posted.			
23. Fire alarm procedures known by staff.			
24. Cleaning assignments known/posted.			
25. Rules of equipment known by staff			
26. First Aid Kit available.			
27. Eye Wash Kit available.			
28. MSDS Information available.			
SANITATION IN FOOD SERVICE			
29. Utensils used for food preparation.			
30. Gloves used for food preparation.			
31. Gloves used during dishwashing.			
32. Proper handwashing techniques used.			
33. Utensils/gloves used on trayline.			
34. Bleach water available for cleaning cloths			

R.D. SIGNATURE: _____