

Food Safety Audit Document - Retail Store

Store Information

Store Name

Location / Address

Audit Date

Auditor Name

1. Personal Hygiene

Item	Compliant	Comments
Handwashing facilities available and accessible	<input type="text"/>	<input type="text"/>
Employees wear clean uniforms and hair coverings	<input type="text"/>	<input type="text"/>
Use of disposable gloves as required	<input type="text"/>	<input type="text"/>

2. Food Storage

Item	Compliant	Comments
All food stored off floor and properly labelled	<input type="text"/>	<input type="text"/>
Raw and ready-to-eat foods separated	<input type="text"/>	<input type="text"/>
Expired items promptly removed	<input type="text"/>	<input type="text"/>

3. Temperature Control

Item	Compliant	Comments

Refrigerators/freezers maintain required temperatures		
Hot holding units maintain safe temperatures		

4. Premises & Equipment

Item	Compliant	Comments
Floors, walls, and ceilings clean and in good repair		
Food contact surfaces sanitized regularly		
Equipment maintained and in good working order		

5. Pest Control

Item	Compliant	Comments
No evidence of pests		
Pest control measures in place and up to date		

Additional Comments / Observations

Auditor Signature

Date