

COVID - 19 BACK OF THE HOUSE QA AUDIT

Community: _____ Date: _____ Time: _____ Consultant: _____

MAIN KITCHEN	YES	NO
DISASTER/EMERGENCY FOOD		
Emergency food supply not expired, follows menu & stocked per regulations		
Emergency Water supply on hand – 1 to 1.5 gal per res and staff x 3 days		
Comments:		
FOOD HANDLERS-HANDWASHING		
Handwashing observed by all staff entering kitchen		
Handwashing sinks, water temp > 100°F		
All Handwashing sinks, have available soap and paper towels		
Proper handwashing techniques: 20 seconds, paper towel used to turn off water		
Staff washing hands per Food Code		
Comments:		
PERSONAL HYGIENE		
Food Service Staff have no visible signs of sickness, coughing, SOB, fever		
Hair and beard restraints used		
Food Service Staff – have no open wounds present and visible		
Comments:		
GENERAL SANITATION		
Sanitizer buckets in use, correct PPM? Sanitizer PPM		
Sanitizer cloths stored in sanitizer buckets, no wet rags on counter		
Counter tops work areas cleaned/sanitized between tasks and after 4hrs of continued use		
Work areas clean, no visible signs of buildup food debris, grease present		
All equipment, utensils cleaned/sanitized between raw and cooked food		
EPA approved DISINFECTANT in use, for COVID – 19 precautions		
Comments:		
REFRIGERATORS/FREEZER		
Temperatures logged complete/accurate Temps: R#1 R #2 R#3 Freezer		
All food covered, dated, and labeled		
No expired food		
All food date marked per facility policy		
Comments:		
NOURISHMENT REFRIGERATOR		
Temperatures logged complete/accurate R- Temp: Food Temp:		
All food covered, dated, and labeled, No expired food		
Food from Outside – containers disinfected then rinsed and sanitized before storage or transferred into facility container		
High Touch areas sanitized or disinfected as needed		
Comments:		

COVID - 19 BACK OF THE HOUSE QA AUDIT

DISHWASHER / DISHROOM		
Type of Dishwasher: High Temp or Low Temp?		
Water Temp Rinse Temp ppm (for Low Temp)		
If high temp dishwasher used, alternate means to check SURFACE temp available		
Temperature logs complete/accurate		
Staff washing hands between soiled dishes and clean dishes		
Air drying system in place for drying dishes		
Handwashing sink in use- Soap/towel available. Staff uses towel to turn off		
Items cleaned and air -dried		
No cross contamination from dirty to clean area		
Food Carts sanitized or disinfected, prn, after soiled dishes emptied from cart		
Comments:		
3-COMPARTMENT SINK – POT/PAN SINK		
Water, Rinse, Sanitizer Sinks filled correctly sanitizer type PPM		
Proper procedure used		
Items clean and air dried		
Clean Items not stored above the First sink		
Information charts posted on proper use		
Comments:		
DUMPSTER AREA & DELIVERIES		
Dumpster lids closed		
Area clean and free of debris		
Staff washes hands after emptying trash and returning to work area		
Truck driver checks in at the lobby prior to delivery		
If no drivers allowed, unloading area is free of debris		
Comments:		

Inservice/Instruction/Provided:

Summary: