

Ice Cream Parlor Food Safety Audit Form

General Information

Date of Audit

Time

Auditor's Name

Location/Branch

1. Personal Hygiene

☐

Staff wash hands regularly

☐

Uniforms/Aprons are clean

☐

Hair properly restrained

Notes

2. Equipment & Utensils

☐

Equipment sanitized and clean

☐

Utensils stored properly

Notes

3. Temperature Control

☐

Freezer temperature within safe range

☐

Display case temperature within safe range

Actual Freezer Temperature (°C)

Actual Display Case Temperature (°C)

Notes

4. Food Handling & Storage

☐

Food stored at least 6 inches off the floor

☐

Raw and ready-to-eat products separated

☐

All food covered & labeled

Notes

5. Cleaning & Sanitization

☐

Sanitizer available and in use

☐

Restrooms clean and stocked

Notes

6. Pest Control

☐

No signs of pests

☐

Windows and doors properly sealed

Notes

Auditor's Comments

Signature

