

School Cafeteria Food Safety Audit

General Information

School Name

Date of Audit

Auditor Name

Audit Checklist

Item	Compliant	Notes
Handwashing facilities available and functional	<input type="checkbox"/>	<input type="text"/>
Food stored at safe temperatures	<input type="checkbox"/>	<input type="text"/>
Surfaces and equipment clean and sanitized	<input type="checkbox"/>	<input type="text"/>
Cafeteria staff use gloves and hairnets	<input type="checkbox"/>	<input type="text"/>
Perishable foods properly labeled and dated	<input type="checkbox"/>	<input type="text"/>
No signs of pests in cafeteria and storage	<input type="checkbox"/>	<input type="text"/>

Temperature Logs

Area	Recorded Temperature (°C)	Notes
Refrigerator	<input type="text"/>	<input type="text"/>
Freezer	<input type="text"/>	<input type="text"/>
Hot Holding	<input type="text"/>	<input type="text"/>

Other

Findings & Notes

Observations, issues found, and suggested improvements