Meat Storage Safety Audit Template

Date:

Auditor Name:

Storage Location:

Audit Item	Status	Comments
Storage temperature is within safe range (e.g. â‰¤ 4Â°C/40Â°F for refrigeration)		
Meats are separated by type (e.g. poultry, beef, pork), with raw below cooked		
All meat properly labeled with date received and use-by/expiry date		
Storage area is clean and free from spills or contamination		
Meat stored off the floor and not touching walls		
Stock rotated (First In, First Out method used)		
Signs of spoilage or expired product removed from storage		

General Comments / Actions Required: