## **Bakery Cleanliness Assessment Form**

Bakery Name	
Date	
Assessor Name	
General Cleanliness	
Floors clean and free of debris	▼
Walls & ceilings free from stains and cobwebs	
	<u>•</u>
Work surfaces clean and sanitized	<u>v</u>
Equipment & Tools	
Equipment clean & properly stored	▼
Utensils washed and sanitized	
	<u> </u>
Storage & Waste	
Food properly covered & labeled	
	<u>•</u>
Waste disposed of correctly	<u> </u>
Porconal Hygiona	
Personal Hygiene Staff handwashing facilities available	
Stall Haridwashing lacilities available	_
Clean uniforms/hair coverings	-
	<u>,                                    </u>
Comments & Observations	