



# Take Charge Of The Back Of Your Food Operation With The...

# FOOD SAFETY SELF AUDIT KIT



Foodservice and Food Retail Operators will benefit by taking control of their internal monitoring of existing food safety practices.

This easy to use binder provides you with the information and tools necessary to ensure that your operation will **"PASS THE INSPECTION"** in the areas of food safety and sanitation.

**Audit Forms Included On CD**

23 Lesmill Rd. #103, Toronto, ON M3B 3P6  
 416-447-9588  
 1-888-687-8796  
[www.traincan.com](http://www.traincan.com)  
 CODE: FSSAK

### Dish Washing Checklist - Machine

Dish washing machines must be checked regularly to ensure optimal results. Please refer to your specific machine's product manual for details.

Dish Washing Machine Inspection Checks	Yes	No
Water, detergent and sanitizer levels are checked every 4 hours		
Wash and rinse waters are drained and refilled every shift or every 2 hours		
All pipe		

### Receiving Log

All Deliveries must be accurately recorded in this log to help ensure customer safety and provide tracking information in the event of a food recall or return. File for 3 months minimum.

Week Of: \_\_\_\_\_

Date/Time	Product	Supplier	Condition/Special Notes	Temperature	Initials

### Allergy Awareness Checklist

Use this checklist to assess your establishment's current allergy management status. It provides best practices for developing an allergy HACCP plan to help prevent allergic reactions from occurring in your workplace.

### Choosing a Supplier Report

It is your responsibility to ensure the food you serve your customers is safe. Suppliers must be regularly checked to ensure they are in compliance with the guidelines and recommendations of the Canadian Food Inspect and Food Service Regulations and CFC, CFIA and HACCP Guidelines.

To ensure you are retaining preferred vendors, check the following:

Questions to Ask Suppliers	YES	NO
Do they have a HACCP system in place?		

### Time & Temperature Checklist

Type of Food	Minimum Required Temperature	Minimum Required Time	Actual Temperature	Compliant	Comments/Required Action
Whole Cuts Beef/veal					
Rare	> 62°C (145°F)	3 Minutes			
Medium	> 71°C (160°F)	15 Seconds			
Well	> 77°C (170°F)	15 Seconds			

### Includes:

User Guide

Passing The Inspection Forms

18 Audit Forms on CD

Best Practices

Reference Course Book

Food Safety Posters

### Pest Control Report

By Purchasing the Food Safety Self Audit Kit you will take a step towards ensuring that your food operation will always "Pass The Inspection" and provide the best food experience for your customers. Within this kit you will find tools and information necessary to enhance the tracking, monitoring and reporting for key areas of food safety importance.

From choosing your suppliers wisely to ensuring proper cooking temperatures the FSSAK, used properly, will help you to keep your operation in line.

**CALL NOW TO ORDER 1-888-687-8796 Or FAX BACK 416-646-0877**

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