

Introducing the...



**FOOD
SAFETY
SELF AUDIT
KIT**

Click to Preview this easy to use binder that provides you with the information and tools to ensure that your operation can

“PASS THE INSPECTION”



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www.suretygroup.net



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



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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 Food Safety Self Audit Kit(FSSAK), used properly, will help you to keep your operation in line.

At Surety we believe that food safety starts with proper training and education. Having trained and certified food handlers in your operation is the first key to success. The FSSAK is designed to build on that exiting knowledge base. Food handler training and certification can be found via your local health unit, your company or through Surety Food Safety Group Inc.

Sample Self Audit Form

Daily Storage/Holding Temperature Checklist

Date: _____ Time: _____

Equipment (Insert location/description)	Required Temperature	Actual Temperature	Compliant	Time	Initial	Repair Needed/Comments
Steam Table	> 60°C/140°F		YES NO			
Walk-in Fridges:	< 4°C/40°F		YES NO			
	< 4°C/40°F		YES NO			
Walk-In Freezers:	< -18°C/0°F		YES NO			
	< -18°C/0°F		YES NO			
Line Fridges:	< 4°C/40°F		YES NO			
	< 4°C/40°F		YES NO			
Stand-up Coolers:	< 4°C/40°F		YES NO			
	< 4°C/40°F		YES NO			
Stand Up Freezers:	< -18°C/0°F		YES NO			
	< -18°C/0°F		YES NO			
Cold Table	< 4°C/40°F		YES NO			
Ice Cream Freezer *	< -12°C/10°F		YES NO			
Miscellaneous: <i>Insert Required Temperatures</i>			YES NO			
	__°C/ __°F		YES NO			
	__°C/ __°F		YES NO			
	__°C/ __°F		YES NO			

Comments/Required Action:

Table of Contents: Self Audit Forms

Page	Category	Reference Course Book Chapter
2	Employee Hygiene Checklist	Ch. 4
3	Employee Wellness & Training Checklist	Ch. 4
4	Dish Washing Checklist - Manual	Ch.5
5	Dish Washing Checklist - Machine	Ch. 5
6	Equipment Cleaning Log	Ch.5
7	Choosing a Supplier Report	Ch.6
8	Receiving Procedures Checklist	Ch.6
9	Supplier Information Report	Ch.6
10	Receiving Log	Ch. 6
11	Pest Control & Waste Management Checklists	Ch. 6
12	Pest Control Report	Ch. 6
13	Food Production Safety Checklist	Ch. 7
14	Daily Storage/Holding Temperature Checklist	Ch. 9
15	Time & Temperature Checklist	Ch.11
16	Cold Food Holding Temperature Log	Ch. 10
17	Hot Food Holding Temperature Log	Ch. 10
18	Allergy Awareness Checklist	Ch. 12
19	Food Safety Training Checklist	Ch. 13

**18 Self Audit Forms
included in print
format and in PDF
format on CD-ROM**



BASICS·fst SECOND EDITION
food safety training in Canada
for food handlers



The **BASICS.fst** course book is included and provides an excellent reference tool supporting your audit program

Based on the
Canadian Food
Retail and Food
Services
Regulations
and Code



TRAINCAN, Inc.

Cost \$89.00

(GST not included above)



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