



# Debriefing Form

Location :

Date :

Time :

By :



Date :

Time :

Location :

Manager :

Standard	Compliance
Q1 - Food contact surfaces (preparation tables; kitchen equipment/utensils; cutting boards; etc.) are cleaned (soap) and sanitized (dishwasher or food grade sanitizer); Sanitation is done maximum every 4 hours of continuous use	
Comment:	
Q2 - Detergents and sanitizers are food grade and used as per the manufacturer's instructions (method, concentration, and contact time)	
Comment:	
Q3 - Wiping towels used on food contact surfaces are cleaned then soaked in a sanitizing solution or changed every 4 hours if kept outside of solution	
Comment:	
Q4 - Ice machine is frequently cleaned and sanitized	
Comment:	



Standard	Compliance
Q5 - Employees wear disposable, clean and well-fitted gloves while handling ready to eat food. Gloves are changed whenever needed (i.e.: if contaminated or torn)	
Comment:	
Q6 -Employees wash their hands properly (thoroughly for 20 seconds & water tap closed with paper towel) and frequently (when changing gloves or after touching raw food or dirty surfaces). And hand washing sinks are stocked with soap and disposable paper towels	
Comment:	
Q7 - No sick employees are working with food and no employees are working with open injuries such as cuts, sores, etc.	
Comment:	
Q8 - Vegetables and fruits are properly sanitized	
Comment:	
No expired food items are found in the outlet	
Comment:	

Thank You

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