

Food Safety Audit team activity (80 points possible per team)

- Teams will be given 4-8 situations (e.g., photos, videos, written scenarios, live demonstrations) to observe. They will also be given policies to outline the food safety requirements of the location or facility. After evaluating the policies and situations provided, the team will complete the safety audit form. The sections of the form will include.
- List the reason(s) or what the issue is in the situation provided.
- List the action to correct the situation.
- Choose the related policy or policies that it violates, i.e. Facility, Sanitation, Pest Control, GMPs, Allergens, or Foreign Material. If more than one policy is violated the team will list it in the second column.
- Choose the risk type that the situation created, i.e. Biological, Chemical or Physical

<i>Situation (Picture Video, Written Scenario, Live Demonstration)</i>	<i>Food Safety Observation or Concern</i>	<i>Corrective Action</i>	<i>Related Policies</i>	<i>Related Policies</i>	<i>Risk Type</i>	<i>Total Point s</i>
<i>4-8 situations to observe with policies to outline the food safety requirements</i>	<i>List reasons or explain what the issue is</i>	<i>List the action to correct this situation</i>	<i>Facility, Sanitation, Pest Control, GMPS, Allergens, Foreign Material</i>	<i>Facility, Sanitation, Pest Control, GMPS, Allergens, Foreign Material - Use only if violates more than one policy</i>	<i>Biological, Chemical, or Physical</i>	<i>80</i>
<i>Point Value</i>	<i>40%</i>	<i>45%</i>	<i>10%</i>		<i>5%</i>	

FOOD SAFETY AUDIT TEAM ACTIVITY EXAMPLE

Teams will be given 4-8 situations (e.g., photos, videos, written scenarios, live demonstrations) to observe. They will also be given policies to outline the food safety requirements of the location or facility. After evaluating the policies and situations provided, the team will complete the safety audit form. The sections of the form will include. ** [Review the 2023 Safety and Sanitation team activity](#) to see the complete presentation with larger images and the policies.*

- List the reason(s) or what the issue is in the situation provided.
- List the action to correct the situation.
- Choose the related policy or policies that it violates, i.e. Facility, Sanitation, Pest Control, GMPs, Allergens, or Foreign Material. If more than one policy is violated the team will list it in the second column.
- Choose the risk type that the situation created, i.e. Biological, Chemical or Physical

Situation (Picture Video, Written Scenario, Live Demonstration)	Food Safety Observation or Concern	Corrective Action	Related Policies 1	Related Policies 2	Risk Type	Total Points
4-8 situations to observe with policies to outline the food safety requirements	List reasons or explain what the issue is	List the action to correct this situation	Facility, Sanitation, Pest Control, GMPS, Allergens, Foreign Material	Facility, Sanitation, Pest Control, GMPS, Allergens, Foreign Material - Use only if violates more than one policy	Biological, Chemical, or Physical	80
Photo # 1	Dirty area, unclean conditions	Clean the area, ensure frequency of cleaning is suitable, retrain sanitation employees who perform the task	Sanitation	Sanitation	Biological	
	Open door that can allow rodents and other contamination into the facility	Close the door, submit a maintenance request if door is damaged	GMPS	Facility, Pest Control, GMPS	Biological	
Photo #2	Temporary repair on air hose, green tape	submit work request to fix hose or replace	GMPS	Facility	Physical	
Photo #3	Employee is not wearing gloves and is going to touch food	Ask employee to put on gloves and retrain	GMPS	GMPS	Biological	
	Employee has a pen in smock pocket	Ask employee to remove the pen and retrain	GMPS	GMPS	Physical	
	Employee is not wearing their hair net properly	Ask employee to fix their hair net and retrain	GMPS	GMPS	Physical	
Point Value	40%	45%	10%		5%	