



# Safe Food Storage Procedures Checklist

Rica's Restorante / 22 Jun 2023 / Rachelle Lockwood

**Complete**

Score	75%	Flagged items	5	Actions	2
<b>Site conducted</b>					Unanswered
<b>Facility Name</b>					Rica's Restorante
<b>Conducted on</b>					22.06.2023 14:38 PST
<b>Audited by</b>					Rachelle Lockwood
<b>Location</b>					24680 Redfield St, Edwardsburg, MI 49112, USA

## Flagged items & Actions

5 flagged, 2 actions

### Flagged items

5 flagged, 2 actions

Inspection / Dry Storage

#### Storage area is dry and cool

No

Noticed a small puddle due to leaks from ceiling. Currently moving food stocks to different storage to secure products quality and food safety. Will move them back after ceiling issue



Photo 1

Inspection / Dry Storage

#### Stored foods are placed off the floor, away from the walls and away from direct sources of heat and sunlight

No

Some shelves are placed against the walls, will adjust the shelves once renovation of storage is complete

Inspection / Refrigerated Storage

#### Refrigerator temperature is 39°F (4°C) or colder temperature

No

Temperature fell at 40 degrees Fahrenheit as of 9:08am but was readjusted immediately during my inspection

To Do | Assignee Jona Tarlengco | Priority High | Due 29.06.2023 14:41 PST | Created by SafetyCulture Staff

#### Re-check temperature in a few hours

Re-check temperature in a few hours to see if its caused by equipment issue or if it was overlooked by staff

Inspection / Refrigerated Storage

#### Refrigerator is clean and free of spills and expired foods

No

Free of spills and expired food but would not consider as clean. Should schedule a mandatory cleaning of refrigerator to dispose/replace storage items like racks etc.



Photo 2

To Do | Assignee mailarae o'santos | Priority Medium | Due 28.06.2023 16:00 PST | Created by SafetyCulture Staff

Examine all items and list equipment that needs replacing

Inspection / Refrigerated Storage

**Dairy products are kept in a separate area and stored in protective coverings/container**

No

Dairy products are securely covered but are not kept in a separate area. Its all mixed up with other products.

**Other actions**

0 actions

## Inspection

5 flagged, 2 actions, 75%

### Dry Storage

2 flagged, 71.43%

Storage temperature is in the range of 50°F to 59°F

Yes

Storage area is well lit and with adequate air circulation

Yes

Storage area is dry and cool

No

Noticed a small puddle due to leaks from ceiling. Currently moving food stocks to different storage to secure products quality and food safety. Will move them back after ceiling issue



Photo 1

Storage area is clean and free from rodents and vermin

Yes

Storage area is free of poison (cleaning products and chemicals)

Yes

Storage area has a lock and key

Yes

Stored foods are placed off the floor, away from the walls and away from direct sources of heat and sunlight

No

Some shelves are placed against the walls, will adjust the shelves once renovation of storage is complete

### Refrigerated Storage

3 flagged, 2 actions, 57.14%

Refrigerator temperature is 39°F (4°C) or colder temperature

No

Temperature fell at 40 degrees Fahrenheit as of 9:08am but was readjusted immediately during my inspection

To Do | Assignee Jona Tarlengco | Priority High | Due 29.06.2023 14:41 PST | Created by SafetyCulture Staff

Re-check temperature in a few hours

Re-check temperature in a few hours to see if its caused by equipment issue or if it was overlooked by staff

Refrigerator temperature is monitored and recorded

Yes

Refrigerator is in good working condition

Yes

Refrigerator is clean and free of spills and expired foods

No

Free of spills and expired food but would not consider as clean. Should schedule a mandatory cleaning of refrigerator to dispose/replace storage items like racks etc.



Photo 2

To Do | Assignee mailarae o'santos | Priority Medium | Due 28.06.2023 16:00 PST | Created by SafetyCulture Staff

Examine all items and list equipment that needs replacing

**Refrigerator has a good seal and closes tightly**

Yes

**Refrigerator products are stored in containers or sealed in storage bags**

Yes

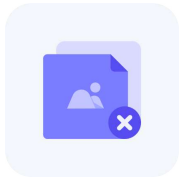


Photo 3

**Dairy products are kept in a separate area and stored in protective coverings/container**

No

Dairy products are securely covered but are not kept in a separate area. Its all mixed up with other products.

## Freezer Storage

100%

**Freezer temperature is 0°F or below**

Yes

**Freezer has enough open, slotted shelving**

Yes

**Freezer has a good seal and closes tightly**

Yes

**Frozen goods like meat and baked goods are tightly wrapped with foil before placing in freezer bags**

Yes

**Food is stored in freezer safet containers or freezer bags**

Yes

**Label and date are indicated on freezer bags or containers**

Yes

## Completion

### Additional comments/recommendations

Highly commend freezer storage for complying with set standards. Would recommend to do the

same for our other storage as it is very crucial to our line of business to maintain our food storage up to standard. Please do an immediate follow up after this inspection to monitor failed items.

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**Name & Signature of Assigned Auditor**



Rachelle Lockwood  
22.06.2023 14:46 PST

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## Media summary



Photo 1



Photo 2

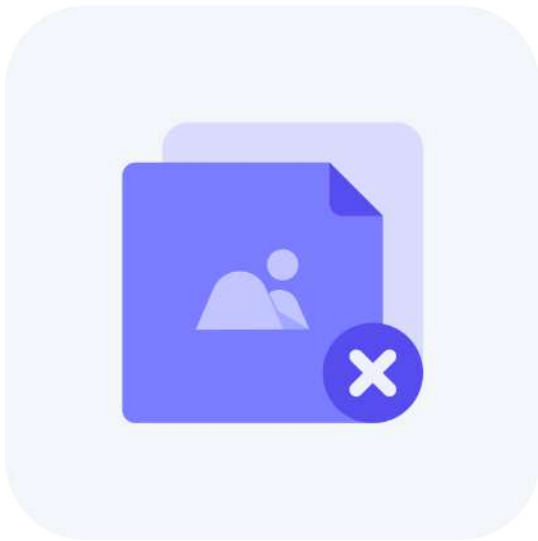


Photo 3