



Cold Store/Warehouse Inspection Checklist

16 Aug 2023 / Jackie Bode

Complete

Score	44 / 47 (93.62%)	Flagged items	3	Actions	4
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Client / Site

Conducted on (Date and Time)

16.08.2023 10:30 PST

Inspected by

Jackie Bode

Location

3305 W Brigantine Ave,
Brigantine, New Mexico, 08203

Flagged items & Actions

3 flagged, 4 actions

Flagged items

3 flagged, 3 actions

Audit / Location Site & Surrounding

Free from storage of waste & unused items. If the building is surrounded by vegetation, it shall be well tended.



Unwanted Ivy needs cleaning near the outside railings



Photo 1

To do | Priority Low | Due 10.09.2023 01:48 PST | Created by SafetyCulture Staff

Take out Dead Ivy near the Entrance

Audit / Structure, Design & Maintenance

Floors should be smooth, clean, durable, no hole, free from litter & stagnation of water.



small hole on a wall located at Hall B. A shelf was removed from here so now it doesn't look as nice.

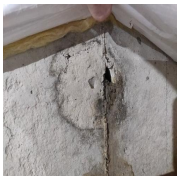


Photo 2

To do | Priority Low | Due 22.09.2023 01:51 PST | Created by SafetyCulture Staff

Replace Shelf at Hall B

Audit / Structure, Design & Maintenance

Lighting is adequate & in good working condition.



To do | Priority Low | Due 12.09.2023 01:52 PST | Created by SafetyCulture Staff

Replace Light Bulbs at Equipment Room

Other actions

1 action

Audit / Storage Facilities & Practices

No eating, smoking, spitting or any unhygienic practices in food storage area.



This is practiced, but we need to add signs for new employees.

To do | Priority Low | Due 12.09.2023 01:53 PST | Created by SafetyCulture Staff

Acquire "No Eating, Smoking, Spitting" Signs

Audit

3 flagged, 4 actions, 44 / 47 (93.62%)

Location Site & Surrounding

1 flagged, 1 action, 3 / 4 (75%)

Located away from environmentally polluted areas.



Surrounding (e.g. drainage, ground & etc) is clean & properly maintained.



Free from storage of waste & unused items. If the building is surrounded by vegetation, it shall be well tended.



Unwanted Ivy needs cleaning near the outside railings



Photo 1

To do | Priority Low | Due 10.09.2023 01:48 PST | Created by SafetyCulture Staff

Take out Dead Ivy near the Entrance

No sign of pest infestation.



Structure, Design & Maintenance

2 flagged, 2 actions, 7 / 9 (77.78%)

Wall, ceiling & doors should be durable, impervious, smooth, clean, no flaking of paint.



Floors should be smooth, clean, durable, no hole, free from litter & stagnation of water.



small hole on a wall located at Hall B. A shelf was removed from here so now it doesn't look as nice.

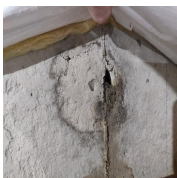


Photo 2

To do | Priority Low | Due 22.09.2023 01:51 PST | Created by SafetyCulture Staff

Replace Shelf at Hall B

No damage or flaking of paint at the joint between wall & floor.



All opening to exterior shall have tight-fitting doors, windows & effective screens.



Overhead fixtures are designed to prevent dirt & condensation accumulation & are clean.



Adequate ventilation to prevent unacceptable accumulation of heat, condensation or odors.



Lighting is adequate & in good working condition.



To do | Priority Low | Due 12.09.2023 01:52 PST | Created by SafetyCulture Staff

Replace Light Bulbs at Equipment Room

Lighting fixtures (inclusive used in electric fly-killing devices) located in areas where there are open products are protected.



Effective loading & unloading system & appropriate areas are provided.



Storage Facilities & Practices

1 action, 13 / 13 (100%)

Appropriate shelving/racking system which is clean & in good repair.



If wooden shelving is used, it must be maintained smooth & easily cleanable.



Food items are stored off the floor & away from the wall.



Proper stock rotation (First In First Out) is practiced.



Food items are stored at appropriate temperatures with proper temperature monitoring & recording.



Temperature monitoring devices are in good condition & calibrated periodically.



All food items are covered properly.



Appropriate segregation of cooked/ ready-to-be-consumed products from raw products. Food items are stored separately from non-food items as well.



Chemicals, detergents & other cleaning materials are stored in designated areas away from food items. Relevant Material and Safety Data Sheets (MSDS) are available.



All non-conforming/damaged products are clearly identified & separated in a designated area for appropriate disposition.



No storage of food items in food storage prohibited areas such as locker rooms, toilets, garbage rooms, mechanical



rooms, open exterior area & etc.

No gasoline/diesel driven forklift.



No eating, smoking, spitting or any unhygienic practices in food storage area.



This is practiced, but we need to add signs for new employees.

To do | Priority Low | Due 12.09.2023 01:53 PST | Created by SafetyCulture Staff

Acquire "No Eating, Smoking, Spitting" Signs

Pest Control

4 / 4 (100%)

No sign of pest infestation.



Carried out by external pest controller/trained staff.



Toxic rodent baits are not used in food storage area.



No insect-expelled type of fly-killing device is used at open product areas.



Waste Disposal

2 / 2 (100%)

Adequate & appropriate refuse containers are provided. All waste is removed at regular interval to minimize contamination.



Containers used for waste are clearly identified, covered, leak-proof & if feasible, internally lined with a plastic bag.



Staff Facilities

3 / 3 (100%)

Toilet shall be adequately segregated & shall not open directly into food storage area.



Toilet shall be provided with hand-washing facilities comprising of water taps, liquid soap & appropriate hand drying facilities.



Toilets are clean & kept close; Toilet facilities are in good working order.



Food Items Identification & Traceability

2 / 2 (100%)

All food items are properly labeled.



Effective traceability system & recall capability.



Dispatch & Transport

4 / 4 (100%)

Food vehicles are internally lined with appropriate material & provided with suitable facilities.



Frozen/chilled food items are transported at proper temperatures with transportation temperature being monitored & recorded.



Vehicles are covered, clean, free from pest infestation & other contaminants.



Separate food vehicles are used for unpacked/ high-risk raw food items & packed finished products or vice versa.



Training Programs

1 / 1 (100%)

Good warehouse practices/food handling training are provided to relevant staff.



Documentation & Records

5 / 5 (100%)

Cleaning Schedule & records.



Calibration records for temperature monitoring/measuring equipment.



Storage temperature monitoring records.



Pest control is documented & records are maintained.



Food vehicles cleaning & maintenance records/container inspection records.



Violation Records

Structure/Premises: Written warnings & Summary action.

Minor cleaning required outside. Winter season most likely will wilt the Ivy growing on our walls as well so we need to schedule a cleaner.

Food Storage Practices & Handling: Written warnings & Summary action.

Storage Practices are in order. We need to reinforce that we keep it this way for new employees to join our team by end of Q4.

Completion

Full Name and Signature of the Inspector

Jackie Bode

Jackie Bode
05.09.2023 01:57 PST

Media summary



Photo 1



Photo 2