



Lusail Real Estate Development Company

Health, Safety, Security, Environment, Logistics & Quality
Department

Lusail Construction Safety Procedural Form/Checklist – Canteen Inspection Checklist

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Rev 2

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Date 27/06/2016

COMPANY PROPRIETARY INFORMATION

Prior to use, ensure this document is the most recent revision by checking the Master Document List. To request a change, submit a Document Change Request to the Document Control Representative. Master copy of this document will be maintained by the LREDC QA/QC Manager. Not Controlled if printed.

Amendment Record

This document is reviewed to ensure its continuing relevance to the systems and process that it describes. A record of contextual additions or omissions is given below:

Rev. No.	Description / Comments	Prepared By	Checked By	Approved By	Issue Date
1	(Pg. 1) Company Propriety Information - Not controlled if printed has been added	HSE Working Group	Michael Ford	Uwe Krueger	01-Apr-15
1	(Pg. 2) Revised Amendment Table	HSE Working Group	<i>Michael Ford</i>	Uwe Krueger	01-Apr-15
2	(Pg. 3) Table A: PERSONAL HYGIENE 8. Is Personal Hygiene training regularly provided (records available) has been added.	Occupational Health	Ihab Fouad	Uwe Krueger	27-Jun-16
2	(Pg. 5) Table K: HEALTH 2. Is Food Safety training regularly provided (records available) has been added.	Occupational Health	Ihab Fouad	Uwe Krueger	27-Jun-16
2	(Pg. 6) Table E: COMMENTS has been amended.	Occupational Health	Ihab Fouad	Uwe Krueger	27-Jun-16
2	(Pg. 6) Signatory has been added.	Occupational Health	Ihab Fouad	 Uwe Krueger	27-Jun-16



PUBLIC HEALTH CANTEEN INSPECTION CHECKLIST

Please complete all sections

Supervisor on duty:	Location
Inspection done by:	Telephone Number:
Company Medical staff (if applicable) present:	Email Address:
Date of Inspection:	Date of Previous Inspection:

A. PERSONAL HYGIENE

No.	STANDARD	YES	NO	COMMENT	DATE CORRECTED
1	Hair nets are worn				
2	Fingernails are short and clean				
3	Gloves worn by food handlers during preparation of raw and cooked food				
4	Open sores, cuts, or bandages on hands are completely covered while handling food				
5	Adequate hand washing and drying facilities are available				
6	Catering staff demonstrate understanding regarding when to wash hands				
7	No smoking in kitchen or canteen				
8	Is Personal Hygiene training regularly provided (records available)				

B. UTENSILS AND EQUIPMENT

No.	STANDARD	YES	NO	COMMENT	DATE CORRECTED
1	All small equipment and utensils, including cutting boards, are thoroughly cleaned between uses and sanitized where necessary				
2	Utensils are clean and dry				
3	Work surfaces are clean and sanitized				
4	Thermometers are available and calibrated				
5	Drawers and racks are clean				
6	Utensils are stored in a safe manner				

C. CLEANING AND SANITIZING					
No.	STANDARD	YES	NO	COMMENT	DATE CORRECTED
1	Routine cleaning schedule are in place for utensils, equipment and premises				
2	Deep cleaning schedule				
3	Sanitation chemicals used correctly				
4	Separate rags used for floors and work surface cleaning				
5	Cleaning equipment stored appropriately				
6	Dining area is clean and sanitized				

D. GARBAGE DISPOSAL					
No.	STANDARD	YES	NO	COMMENT	DATE CORRECTED
1	Garbage containers are washed and sanitized				
2	Garbage storage area is protected from insect or rodent infestation				
3	Skips emptied / removed from site at least 2x per week				

E. PEST CONTROL					
No.	STANDARD	YES	NO	COMMENT	DATE CORRECTED
1	Screens are on open windows and doors and in good repair				
2	A pest control program is in place				

F. RECEIVING					
No.	STANDARD	YES	NO	COMMENT	DATE CORRECTED
1	Products are supplied by approved suppliers				
2	Immediately upon receipt, incoming food and supplies are inspected				
3	All food and supplies are promptly moved to proper storage areas				
4	Temperature is checked and recorded of shipping chillers/freezers on arrival				
5	Chillers/freezer content is checked for defrosting or spoiling/damage before unloading				
6	All food is labeled with name and delivery/expiry date				
7	Food is protected from contamination				

G. STORAGE					
No.	STANDARD	YES	NO	COMMENT	DATE CORRECTED
1	Separation of food and chemicals				
2	Air-conditioned storage				
3	All food are stored off the floor				
4	Unit is clean				
5	Foods are arranged to allow cool air flow				

H. COLD STORAGE					
No.	STANDARD	YES	NO	COMMENT	DATE CORRECTED
1	All food is properly wrapped, labeled and dated				
2	Food is not allowed to be in the "temperature danger zone" (i.e. between 4C°) for more than 2 hours				
3	Thawing pans are available and clean				
4	Segregation of food stuff in chiller and freezer (meat, fish, poultry and veg)				
5	Temperatures are maintained: 4C° or lower in refrigerators and -18C° or lower in freezers. Recorded during each shift.				

I. HOT/COLD HOLDING					
No.	STANDARD	YES	NO	COMMENT	DATE CORRECTED
1	Fridge/Bain Mari is clean				
2	Food is heated to 75C° before placing in hot holding				
3	Temperature of food being held is 63C° or above, record is available				
4	Temperature of cold food being held is 4C° or below, record is available				
5	Food is protected from contamination				

J. Transport					
No.	STANDARD	YES	NO	COMMENT	DATE CORRECTED
1	Transport containers and carts are regularly cleaned and sanitized				
2	Proper temperatures are maintained during transport at 4C° or below for foods and above 63C° for hot foods, record available				
3	Transport vehicle is clean				

K. HEALTH					
No.	STANDARD	YES	NO	COMMENT	DATE CORRECTED
1	Food handlers' medical certificate up to date.				
2	Is Food Safety training regularly provided (records available)				

E. COMMENT SHEET			
No.	CORRECTIVE ACTION	RESPONSIBLE PERSON	DUE DATE
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			

**Corrective action should be documented and date corrected column completed.*

Issued by (Print Name): _____

Received by (Print Name): _____

Contractor's Representative

Signature: _____

Signature: _____

Position: _____

Position: _____

Date: _____

Date: _____