



FOOD CONSULTING SERVICES

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REFERENCE:

Calibrations
55 Lourens Drive
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ATTENTION:	
COPY:	

CLIENT	Calibrations
STORE NAME	FCS Midrand
MANAGER ON DUTY	
AUDITOR NAME	Adrian Carter
AUDIT DATE	12 April 2018
TIME OF SURVEY	12h04 to 12h05
REPORT TYPE	Facilities

The following key result areas are covered in this report:

- Statistically-meaningful microbiological evaluation as per standard protocol.
- Thorough scrutiny of visual cleanliness throughout.
- Full appraisal of food safety practices.
- Detailed inspection of facilities, including design, structural and maintenance.
- Investigation of relevant documentation and compliance with the Law.
- Quantification of all of the above into Indices.

Comments and interpretations of results are based on, inter alia, regulation R962 of Act No. 54 of 1972, SANS 10049:2011, our own extensive field experience, and the auditor's professional expertise. This report may not be reproduced except in full. Extracts can be reproduced only with the express written permission of an FCS signatory.

“QUALITY ASSURANCE IS BUSINESS INSURANCE”

INCORPORATING: MICROBIOLOGICAL LABORATORY SERVICES

MEMBERS: T.G. THOMPSON (MANAGING), H.A. THOMPSON, G. LAWRENCE, S. RIMMELL

TESTS PERFORMED AT: FCS; 55 LOURENS DRIVE, HALFWAY HOUSE, MIDRAND, 1685, SOUTH AFRICA

Score Summary

Actual Non-Conformance Counts and Scores

	Minor	Major	Critical
Number of non-conformances	0	0	0
Points lost	0	0	0
Percentage of total score lost	0%	0%	0%

Facilities

Sub-sections	Weight	Score	%
Auto Ware Washer Facilities	75	75	100%
Manual Wash Facilities	66	66	100%
Bar Areas Facilities	60	60	100%
Ice Machine Facilities	20	20	100%
Small Refrigeration Facilities	66	66	100%
Walk-in Refrigeration Facilities	68	68	100%
Bar Refuse Facilities	12	12	100%
Section Total	367	367	100%
Overall	367	367	100%

FCS Midrand at Calibrations
FACILITIES VISUAL INDEX

Symbol

A+

100%
90%
80%
70%
60%
50%
40%
30%
20%
10%
0%



Facilities

12-Apr-18

Auto Ware Washer

Auto Ware Washer Facilities				
	Marks	Conforms	Non-conformance	Comment
The washing temperatures of the automatic warewashing machine must be within specification (55 to 65 degrees Celsius unless ozone chemicals are in use, when 35 to 45 degrees Celsius is recommended). Allow 1 degrees Celsius variation.	10	✔		
The rinsing temperature of the automatic warewashing machine must be within specification above 80 degrees Celsius. Allow 1 degree Celsius variation.	10	✔		
Washing and rinsing temperature gauges must be present on the automatic ware washing machine.	2	✔		
The wash and rinse gauges on the auto washer must be accurate to within 5 degrees Celsius of the auditors thermometer, or else not obviously defective.	2	✔		
The chemical dispense pumps for the auto washer must operate and be able to dispense the chemicals into the auto ware washer machine.	10	✔		
The automatic ware washer machine must be correctly operational with a wash and rinse cycle able to wash the dishes.	10	✔		
The prewashing spray OR prewashing basins must be operational and able to prewash the dirty items.	5	✔		
The taps to the auto washer basins must be in a good condition, operational and free from leaks. The basin and auto washer drain pipes must be free from leaks.	2	✔		
All shelves used to store clean crockery, cutlery and glassware must be in a good condition, free from rust, flaking paint etc.	5	✔		
All table legs, support structures and chemical cages in the automatic warewashing area must be in a good condition and free from rust and flaking paint.	2	✔		
The floors in the auto wash area must be in a good condition and free from cracks, chips and deep grouting.	2	✔		
The floor drains in the auto wash area must be in a good condition and free of blockages.	2	✔		
The walls in the auto wash area must be in a good condition and free from chips, cracks, flaking paint and deep grouting.	2	✔		

Auto Ware Washer Facilities (conti...)

	Marks	Conforms	Non-conformance	Comment
The ceilings in the auto wash area must be in a good condition, free from cracks, gaps, holes and flaking paint.	2			
The lights in the auto wash area must be covered, and the covers must be in a good condition.	2			
The washing crates for the auto ware washer must be in a good physical condition.	2			
All crockery and glassware must be in a good condition and free of cracks and chips.	5			

Manual Wash Up Area

Manual Wash Facilities

	Marks	Conforms	Non-conformance	Comment
A large commercial basin must be available for washing.	5			
A separate large commercial basin must be available for rinsing.	5			
All basins in the manual scullery area must be in a good condition, free from leaks.	2			
Hot water must be supplied at above 50.0 degrees Celsius to the manual scullery basin taps at all times. Allow 1 degree Celsius variation.	10			
Potable water must be available and in use in the manual scullery area.	10			
All plumbing at the manual wash area including taps and drains must be in a good condition and operational.	2			
All shelves, including nylon cutting board racks, in the manual scullery area must be in a good condition and free from flaking paint and rust.	5			
All table legs, chemical cages and supports at the manual wash area must be in a good condition and free from rust and flaking paint.	2			
The floors at the manual wash area must be in a good condition and free from cracks, chips and deep grouting.	2			
The floor drains at the manual wash area must be in a good condition and free of blockages.	2			
The walls at the manual wash area must be in a good condition and free from chips, cracks, flaking paint and deep grouting.	2			
The ceilings at the manual wash area must be in a good condition, free from cracks, gaps, holes and flaking paint.	2			

Manual Wash Facilities (conti...)

	Marks	Conforms	Non-conformance	Comment
The lights at the manual wash area must be covered, and the covers must be in a good condition, with no cracks and chips.	2	✓		
All crockery and glassware items must be in a good condition. The damage must make it difficult to clean the item, or cause the item to be ineffective, or cause potential physical contamination.	5	✓		
All nylon cutting boards must be in a good condition, free from deep scratches, excessive damage and melting.	10	✓		

Bar Area

Bar Areas Facilities

	Marks	Conforms	Non-conformance	Comment
All food contact equipment (e.g. blenders, milkshake mixers etc.) must be in a good condition and free from rust and flaking paint.	5	✓		
No unoperational or unused equipment should be stored here.	2	✓		
All surfaces must be of a suitable design and material. No unsealed wood or porous materials. Stainless steel or marble is preferred.	5	✓		
All surfaces must be in a good condition. No cracks, bad dents, scratches, holes and pits.	5	✓		
Shelves must be of a suitable design and material. No unsealed wood or porous materials.	5	✓		
All shelves must be in a good condition, free from rust and flaking paint and eroded galvanising. Wooden shelves must be sealed and free from water damage.	5	✓		
All bar basins must be in a good condition, taps must be operational and drains free from leaks and blockages.	5	✓		
Table legs and support structures must be in a good condition and free from rust and flaking paint.	2	✓		
Floor areas should be constructed from durable, water-resistant and non-slippery materials and should be resistant to cleaning methods and chemicals.	2	✓		
Floors should be free of cracks, chips and potholes with no eroded grouting.	2	✓		
Floor drains, covers and surrounds (beading) should be in a good condition and free of cracks and crevices. Floor drains should have flush-fitting covers.	2	✓		

Bar Areas Facilities (conti...)

	Marks	Conforms	Non-conformance	Comment
Wall areas should be easily cleanable, smooth and free of cracks & openings.	2	✓		
Ceiling areas must be in a good physical condition and free from damage, flaking paint, gaps etc.	2	✓		
All light fixtures should be covered for safety reasons and the lights and covers must be in a good condition.	5	✓		
Windows (if present) and any glass and/or hard plastic equipment should be in good condition and not cracked or broken. This excludes light covers	5	✓		
Any vents, air-conditioning units or fans should be in a good condition and operational.	2	✓		
All electrical switches, plugs and cords must be in a good condition. Dont penalise gaps.	2	✓		
Any doors, doorways and plastic curtains must be in a good physical condition and free from chips, cracks, rust and flaking paint.	2	✓		

Ice Machines

Ice Machine Facilities

	Marks	Conforms	Non-conformance	Comment
Ice machines must be in a good physical condition both on the exterior and interior. The doors must be closable, and if door seals are present, they must be in a good condition. The ice machine ice compartment must be completely sealed off and not open in any way.	10	✓		
A dedicated metal or plastic ice scoop must be available. No glass, ceramic scoops are allowed. The scoop must be maintained in a good physical condition. Stainless steel scoops are recommended.	10	✓		

Small Refrigeration

Small Refrigeration Facilities

	Marks	Conforms	Non-conformance	Comment
The doors to small fridge and freezers should be in good physical condition and free from holes, rust and flaking paint.	2	✓		
The door seals to small fridge and freezers must be in a good physical condition, not perished and able to seal the door.	5	✓		
All door handles to small fridge and freezers must be operational and the doors must be able to latch closed.	5	✓		

Small Refrigeration Facilities (conti...)

	Marks	Conforms	Non-conformance	Comment
The should be no gaps left between the door and the small fridge or freezer so as to keep all cold air in the fridge.	2	✓		
The interiors of the small fridge and freezers must be in a good physical condition and free from holes, gaps, rust and flaking paint.	5	✓		
The shelves of the small fridge and freezers must be in a good physical condition and free from	5	✓		
Small fridges containing dairy (or other high risk) items must operate at temperatures of between 0 and 4 degrees Celsius. For all other foodstuffs such as juice and fruit up to 7 degrees C is acceptable. Allow 1.0 degree leeway.	20	✓		
Small freezers containing ice-cream and the like should be maintained at temperatures below -18 degrees Celsius at all times, otherwise a temperature of up to -12 degrees C is acceptable. Allow 1 degree leeway	20	✓		
All small fridge & freezer units must have (working) in-built temperature gauges. These should not operate at temperatures more or less than 3°C of the digital thermometers reading.	2	✓		

Walk-in Refrigeration

Walk-in Refrigeration Facilities

	Marks	Conforms	Non-conformance	Comment
The doors to walk in fridges should be in good physical condition and free from general damage, holes, rust and flaking paint.	2	✓		
All door handles to walk in fridges must be operational and the doors must be able to latch closed. All safety handles must be operational.	2	✓		
The door seals to walk in fridges must be in a good physical condition, not perished and able to seal the door.	5	✓		
There should be no gaps left between the door and the walk in fridge so as to keep all cold air in the fridge.	5	✓		
The floors of the walk in fridges must be in a good condition and kept smooth free from gaps, cracks, chips, deep grouting and flaking paint. Chequered aluminium OK if in good condition.	2	✓		

Walk-in Refrigeration Facilities (conti...)

	Marks	Conforms	Non-conformance	Comment
The walls of the walk in fridges should be in good physical condition and free from general damage, gaps, cracks, holes, scratches, rust and flaking paint.	2	✓		
The ceilings of the walk in fridges should be in good physical condition and free from general damage, gaps, cracks, holes, scratches, rust and flaking paint.	2	✓		
The lights in the walk in fridges must be operational, covered and the covers must be in a good physical condition. Lighting must be at least 220 lux.	5	✓		
The cooling units and fan covers in the walk in fridges must be in a good physical condition and free from general damage, leaks, rust and flaking paint.	2	✓		
The shelves in walk in fridges must be in a good physical condition and free from general damage, rust and flaking paint.	5	✓		
All shelves in walk in fridges must be high enough to enable easy cleaning beneath them. This usually means at least 20cm off the floor.	2	✓		
There must be a sufficient number of shelves in the walk in fridges to ensure that food can be stored off the floors. No wooden pallets are allowed in the walk in fridges.	5	✓		
Plastic and or air curtains must be available on the doorways to all walk in fridges and freezers to help prevent temperature fluctuations.	5	✓		
Plastic and or air curtains in walk in fridges must be in such a condition that they can keep the cold air in the cold room. Small tears in the plastic curtains are OK if they are kept clean.	2	✓		
Walk-in fridges containing dairy (or other high risk) items must operate at temperatures of between 0 and 4 degrees Celsius. For all other foodstuffs such as juice and fruit up to 7 degrees C is acceptable. Allow 1.0 degree leeway.	20	✓		
All walk in fridge & freezer units must have (working) in-built temperature gauges. These should not operate at temperatures more or less than 3°C of the digital thermometers reading.	2	✓		

Refuse Accumulation

Bar Refuse Facilities				
	Marks	Conforms	Non-conformance	Comment
Proper commercial dustbins must be used in the bar for the collection of refuse. No crates, buckets, boxes or bags are acceptable.	5	✓		
Each refuse bin in the bar must have a lid and the lid must be with the bin, or within easy reach.	5	✓		
All refuse bins in the bar must be in a good physical condition and free from cracks and holes.	2	✓		

-- END OF REPORT --