



FOOD CONSULTING SERVICES

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REFERENCE:	
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Calibrations
55 Lourens Drive
Halfway House
Midrand, 1685



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	Hygiene Report

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%

Visual Cleanliness

Sub-sections	Weight	Score	%
Auto Ware Washer Visual Cleanliness	77	77	100%
Manual Wash Visual Cleanliness	55	55	100%
Bar Area Visual Cleanliness	81	81	100%
Ice Machine Visual Cleanliness	22	22	100%
Small Refrigeration Cleanliness	31	31	100%
Walk-in Refrigeration Visual Cleanliness	33	33	100%
Bar Refuse Cleaning	25	25	100%
Section Total	324	324	100%

Cleaning Procedures

Sub-sections	Weight	Score	%
Auto Ware Washer Cleaning Procedures	170	170	100%
Manual Wash Cleaning Procedures	225	225	100%
Chemical Usage	60	60	100%
Chemical Supply and Distribution	80	80	100%
Cleaning Equipment	60	60	100%
Section Total	595	595	100%

Food Safety

Sub-sections	Weight	Score	%
Staff Hygiene Practices	59	59	100%
Small Refrigeration Food Safety Practices	80	80	100%
Walk-in Refrigeration Food Safety Practices	80	80	100%
Dry Storage Food Safety Practices	50	50	100%
Pest Control Practices	35	35	100%
Section Total	304	304	100%

Documentation

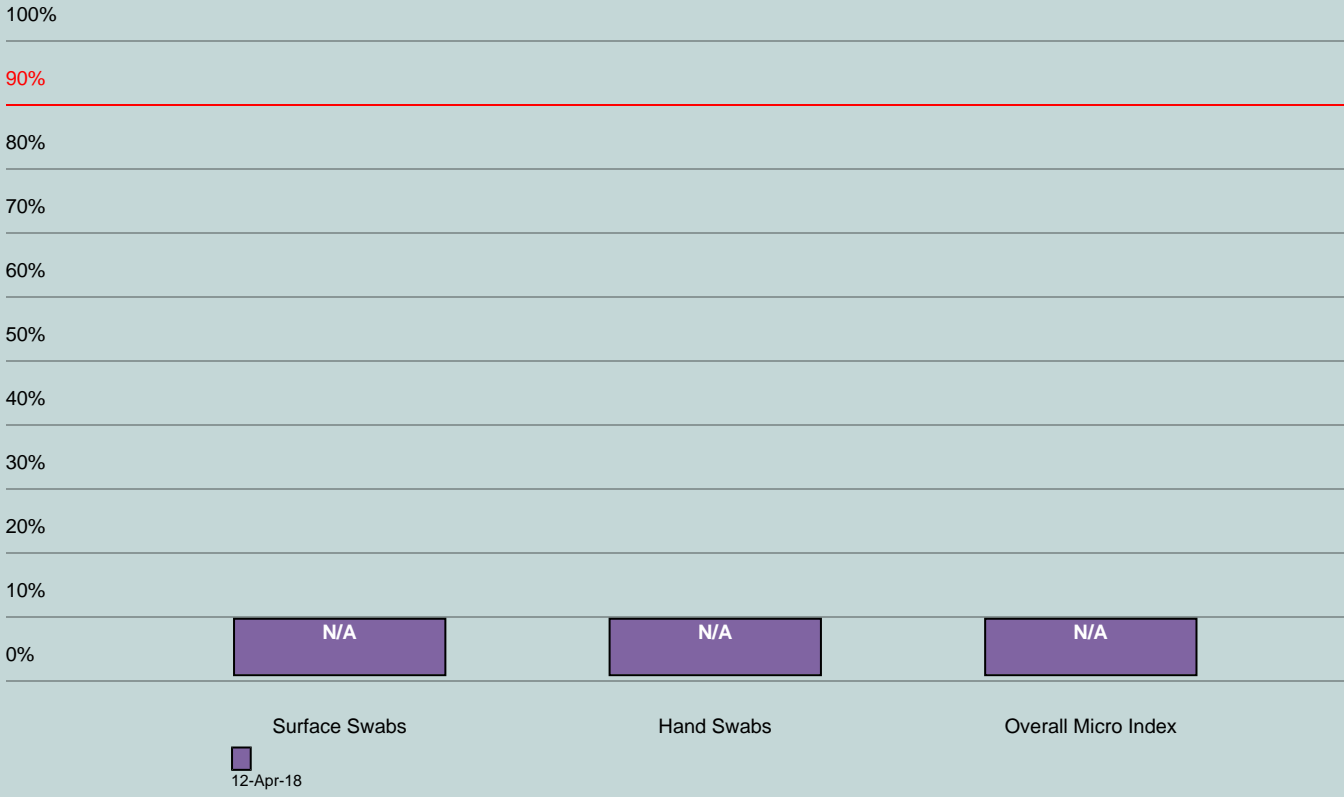
Sub-sections	Weight	Score	%
Other Documentation	15	15	100%
Temperature Records	20	20	100%
Cleaning Records	30	30	100%
Section Total	65	65	100%

Overall

	1288	1288	100%
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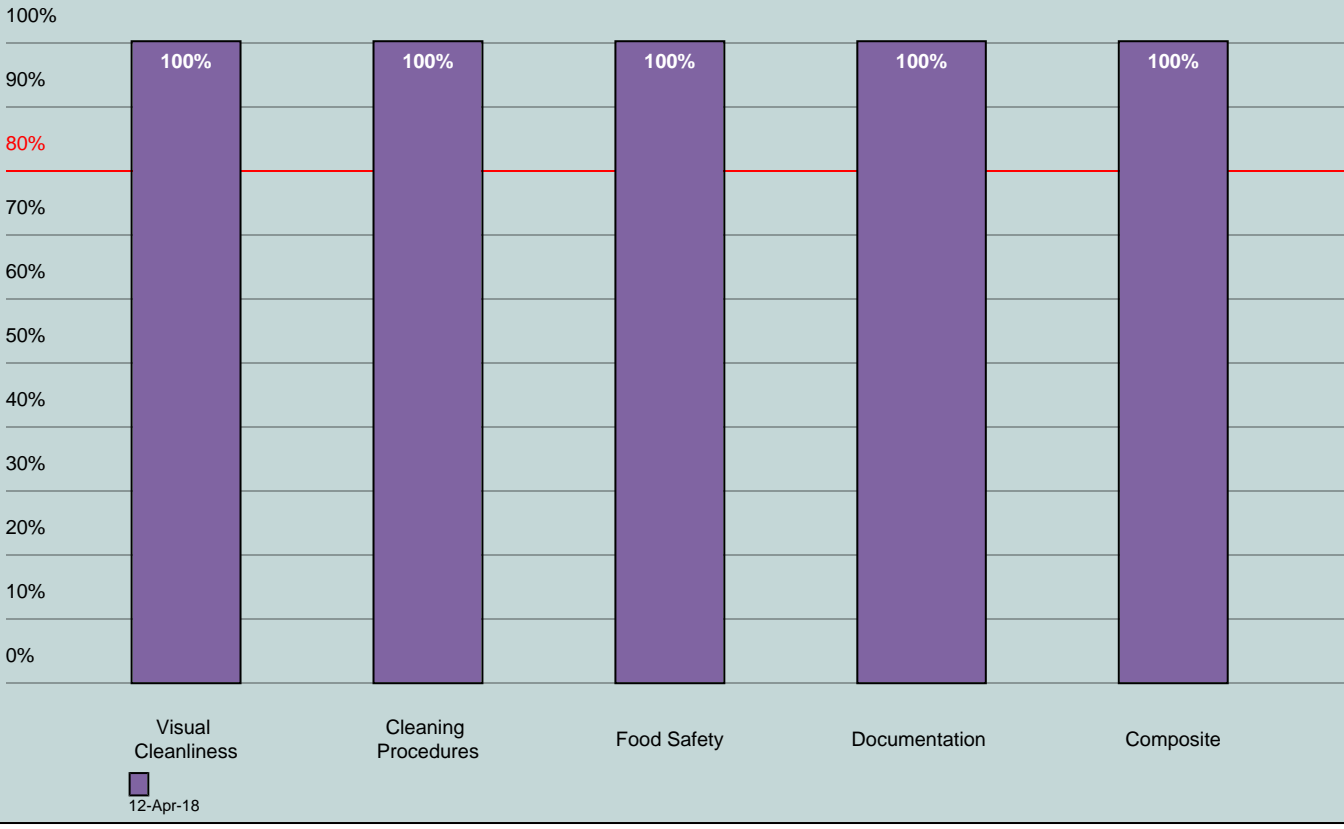
FCS Midrand at Calibrations
MICROBIOLOGICAL INDEX

Symbol
N/A



FCS Midrand at Calibrations
WALKTHROUGH VISUAL INDEX

Symbol
A+



Auto Ware Washer

Auto Ware Washer Visual Cleanliness				
	Marks	Conforms	Non-conformance	Comment
The exterior of the auto washer machine and the handle must be kept clean.	2			
The interior of the automatic ware washer must be kept clean, including the washer arms.	10			
The interior of the auto washer must be kept free of scale build up.	2			
The dirty goods receiving tables and shelves in the auto washer area must be kept free of excessive dirt and dirty items build up. Working dirt allowed.	2			
The prewash spray handle, taps and basins in the auto washer area must be kept clean.	5			
The exit tables or areas of the automatic ware washer must be kept clean and sanitised.	10			
All legs and support structures to the auto washer and associated tables must be clean.	2			
All shelves used for the storage of clean crockery, cutlery and glassware must be clean. This includes shelves in the bar and store area.	10			
All containers used for the storage of clean cutlery must be kept clean.	10			
The washing crates for the auto washer must be kept clean and free of dirt build up.	10			
The floors ONLY (not grouting, cracks etc.) in the auto wash areas must be kept clean.	2			
All grouting, holes, cracks and chips in the auto wash areas must be kept clean and free of dirt build up.	2			
Floor drains in the automatic ware washer area must be kept clean and free of blockages.	2			
Walls in the automatic ware washer area must be kept clean.	2			
Ceilings in the auto washer area must be kept clean.	2			
Lights in the auto washer area must be kept clean and free of dead insects.	2			
All hard to reach areas in the auto washer area, including drain pipes and chemical containers must be kept clean.	2			

Auto Ware Washer Cleaning Procedures				
	Marks	Conforms	Non-conformance	Comment
The correct automatic ware washer detergent must be available.	15			

Auto Ware Washer Cleaning Procedures (conti...)

	Marks	Conforms	Non-conformance	Comment
The correct automatic ware washer rinse agent must be available.	10	✓		
The detergent and rinse agent must be dispensed into the auto washer.	15	✓		
All dirty items must be pre-washed before being placed into the machine using the prewash spray or basin. There should be no excessive build up of food residue in the machine.	10	✓		
The wash tank must be kept clean and the wash water replenished at least after each shift.	10	✓		
All plates and bowls must be correctly loaded into the wash crates so as to ensure effective washing. Plates must be spaced, no items must be on top of each other.	10	✓		
Glasses must be loaded into glass crates before being placed into the auto washer. This prevents glasses from falling over and breaking in the automatic ware washer.	5	✓		
Cutlery must be correctly loaded into cutlery baskets before being placed into the auto washer.	10	✓		
All items washed through the auto washer must be visibly clean once having exited the machine. All items must be stored visibly clean in all areas.	15	✓		
All items washed through the auto washer must dry correctly after exiting the machine. Water must not form droplets, and should run off and evaporate after the items have exited the machine.	10	✓		
Clean crockery, cutlery and glassware must be stored dry, and all shelves must be dry and free of any water build up.	10	✓		
All hollow glassware and crockery must be stored upside down to ensure drainage and prevent water build up.	10	✓		
Clean crockery, cutlery and glassware must be stored off of the floor.	15	✓		
All washing crates must be stored off the floor and away from potential contamination.	10	✓		
There must be no possibility of any additional cross contamination of clean items (excluding the points above).	15	✓		

Manual Wash Up Area

Manual Wash Visual Cleanliness				
	Marks	Conforms	Non-conformance	Comment
The dirty goods receiving tables and shelves in the manual wash area must be kept free of excessive dirt and dirty items build up. Working dirt allowed.	2	✔		
The manual wash basins in the manual wash area must be kept clean and free of dirt, unless obviously in use.	2	✔		
All taps in the manual wash area must be kept clean.	5	✔		
The table legs, support structures and chemical cages in the manual wash area must be kept clean.	2	✔		
ALL shelves used for clean manual wash items must be kept clean.	10	✔		
The rack or shelves used for storing the nylon cutting boards must be kept clean.	10	✔		
All items that have been washed and rinsed must be visibly clean and free from dirt and grease build up.	10	✔		
The floors ONLY (not grouting, cracks etc.) in the manual wash areas must be kept clean.	2	✔		
All grouting, holes, cracks and chips in the manual wash areas must be kept clean and free of dirt build up.	2	✔		
The floor drains in the manual wash area must be kept clean and free of blockages.	2	✔		
The general wall areas in the manual wash area must be kept clean.	2	✔		
The ceilings in the manual wash area must be kept clean.	2	✔		
The lights and light covers in the manual wash area must be kept clean, and free from dead insects.	2	✔		
The hard to reach areas and drain pipes in the manual wash area must be kept clean.	2	✔		

Manual Wash Cleaning Procedures				
	Marks	Conforms	Non-conformance	Comment
All items must be washed in a filled wash basin. Items must not be washed under running water.	10	✔		
The washing water must be maintained at 45.0 degrees Celsius or above, if there is no water, this point is penalised. Allow 1 degrees Celsius variation.	15	✔		

Manual Wash Cleaning Procedures (conti...)

	Marks	Conforms	Non-conformance	Comment
An appropriate detergent must be added to the wash water.	15	✓		
The dosage of the detergent must be correctly controlled. If no detergent is used, this point is penalised.	10	✓		
All items must be rinsed in a filled rinse basin.	10	✓		
The rinse water must be maintained at 45.0 degrees Celsius or above, if there is no rinse water, this point is penalised. Allow 1 degrees Celsius variation.	15	✓		
A heat stable sanitiser must be added to the rinse water, preferably a QAC sanitiser. If there is no rinse water, this point is penalised.	15	✓		
The dosage of the sanitiser must be correctly controlled. If there is no rinse water, this point is penalised.	10	✓		
Nylon cutting boards must be scrubbed with a nylon bristled brush.	15	✓		
Additional detergent must be used when scrubbing the nylon cutting boards.	15	✓		
Nylon cutting boards must be sanitised correctly after each cleaning, either by spraying them with a sanitiser, soaking them in a sanitiser or putting them through an auto dishwasher.	15	✓		
The concentration of the sanitiser used for the nylon cutting boards (spray or soaking) must be controlled. If there is no sanitiser step at all, then this point is automatically penalised.	10	✓		
If the nylon cutting boards are soaked in a sanitiser, the sanitiser must be kept clean, and the cutting boards correctly submerged in the sanitiser. If there is no sanitiser step at all, then this point is automatically penalised.	10	✓		
Nylon cutting boards must be correctly stored, either upright in a rack (not touching each other), or left in the sanitiser until used. Nylon cutting boards must not be stored on surfaces awaiting use, and cannot be stored in a pile!	10	✓		
All cleaned manual wash items must be correctly dried, and must not be stored wet. There must be no water build up on the shelves.	10	✓		
All hollow manual wash items must be stored upside down to prevent contamination and water build up.	10	✓		

Manual Wash Cleaning Procedures (conti...)








	Marks	Conforms	Non-conformance	Comment
All clean manual wash items must be stored off of the floor.	15	✓		
There must be no possibility of any additional cross contamination of clean manual wash items (excluding the points above).	15	✓		

Bar Area




Bar Area Visual Cleanliness

	Marks	Conforms	Non-conformance	Comment
All food contact equipment in bars (e.g. blenders, milkshake mixers etc.) must be dismantled and cleaned and sanitised correctly.	20	✓		
All surfaces in the bar must be kept clean when not in use.	10	✓		
All bar basins must be kept clean and sanitary when not in use.	10	✓		
All shelves in bar must be kept clean.	10	✓		
All table legs and support structures in the bar must be kept clean.	2	✓		
The floors ONLY (not grouting, cracks etc.) in bar areas must be kept clean.	2	✓		
All Floor grouting, holes, cracks and chips in the bar areas must be kept clean and free of dirt build up.	2	✓		
The floor drains in bars must be kept clean and free from blockages.	2	✓		
Walls in bars must be kept clean.	2	✓		
Wall grouting in the bar areas must be free from physical dirt build up. Staining of the grouting is OK.	2	✓		
Ceilings in bars must be kept clean.	2	✓		
Lights in bars must be kept clean and free of dead insects.	2	✓		
Windows and window sills in bars must be kept clean.	2	✓		
Any air vents, aircon units or fans in bars must be kept clean.	2	✓		
Electrical switches and plugs in bars must be kept clean.	5	✓		
All signs on the walls in bars must be kept clean.	2	✓		
Any doors, doorways and or plastic curtains in bars must be kept clean.	2	✓		
All hard to reach areas in bars must be kept clean. These are usually hard to reach floors and walls beneath equipment and tables.	2	✓		



Staff Hygiene

Staff Hygiene Practices				
	Marks	Conforms	Non-conformance	Comment
Staff uniforms must be kept clean. Working dirt is allowable, old dirt build up is not acceptable.	10			
Hand sanitiser must be available at the bar.	20			
All staff must wear the correct safety shoes, clogs and or boots.	2			
Staff members must keep their finger nails short and free from nail polish.	10			
No clothing or personal effects should be kept in food or beverage production or storage areas.	2			
Staff must not eat, drink or smoke in the bar areas.	5			
Any open wounds must be correctly dressed and covered.	10			

Ice Machines

Ice Machine Visual Cleanliness				
	Marks	Conforms	Non-conformance	Comment
The general areas in and around the ice machine, as well as the exterior of the ice machine must be visibly clean and free from dirt build up.	2			
The interior of the ice machine must be kept visibly clean and free from dirt build up.	10			
The ice scoop must be visibly clean and free from dirt build up, and stored away from any contamination. The scoop should preferably be kept in a sanitiser, or hung up on the side of the ice machine. The ice scoop must not be left on top of the ice machine.	10			

Small Refrigeration

Small Refrigeration Cleanliness				
	Marks	Conforms	Non-conformance	Comment
Both interior and exterior of small fridge and freezer doors must be kept clean and free from visible dirt build up.	2			
Door seals of small fridge and freezers must be kept clean and free from visible dirt residue.	2			

Small Refrigeration Cleanliness (conti...)

	Marks	Conforms	Non-conformance	Comment
Door handles of small fridge and freezers must be kept clean and free of visible dirt and grease build up.	5	✓		
The interior surfaces of the small fridges and freezers must be kept clean and free of visible dirt.	10	✓		
All shelves in small fridges and freezers must be clean and free from visible dirt.	10	✓		
The cooling units and fan covers of small fridge and freezers must be kept clean and defrosted.	2	✓		

Small Refrigeration Food Safety Practices

	Marks	Conforms	Non-conformance	Comment
No foodstuffs (including beverages) should be stored in opened tins. Once a tin is opened, all the contents should be transferred to a suitable food storage container.	15	✓		
ALL prepared foodstuffs (including beverages) stored in fridges and freezers must be covered. The only foodstuffs which do not have to be covered are raw whole unprocessed fruit and vegetables.	20	✓		
All foodstuff (including beverage) containers in fridges and freezers must be kept clean and free from dirt and food residue build up. This includes supplier items and prepared foodstuff containers.	10	✓		
All foodstuff (including beverage) containers in fridges and freezers must be in a good physical condition, and free from general damage. This includes supplier items and prepared foodstuff containers, as well as boxes in the freezer.	10	✓		
NO boxes should be used for the storage of foodstuffs (including beverages) in ANY fridges, except for foods that are easily damaged and need to remain in their original boxes. (e.g. mushrooms, peaches etc.) All others must be decanted to suitable plastic or stainless steel containers. Boxed foods in freezers are acceptable.	10	✓		
No expired foodstuffs (including beverages) can be present in any fridges and freezers. Expired items awaiting return to supplier must be clearly marked as such.	15	✓		

Walk-in Refrigeration

Walk-in Refrigeration Visual Cleanliness				
	Marks	Conforms	Non-conformance	Comment
Both interior and exterior of walk in fridge and freezer doors must be kept clean and free from visible dirt build up.	2	✔		
Door seals of walk in fridges must be kept clean and free from visible dirt residue.	2	✔		
Door handles must be kept clean and free of visible dirt and grease build up.	5	✔		
All shelves in walk in fridges and freezers must be clean and free from visible dirt.	10	✔		
The cooling units and fan covers of walk in fridges must be kept clean and defrosted.	2	✔		
The floors and grouting in the walk in fridges and freezers must be kept clean and free from dirt build up.	2	✔		
All hard to reach areas of walk in fridges (mostly floors beneath the shelves, and walls behind shelves), must be kept clean and free from dirt build up.	2	✔		
General walls of walk in fridges which are easy to reach must be kept clean and free from dirt build up.	2	✔		
The ceilings in the walk in fridges must be kept clean and free from dirt build up.	2	✔		
All light bulbs in the walk in fridges must be kept clean and free from dirt build up.	2	✔		
All plastic and air curtains of walk in fridges must be kept clean and free from dirt build up.	2	✔		

Walk-in Refrigeration Food Safety Practices				
	Marks	Conforms	Non-conformance	Comment
ALL prepared foodstuffs (including beverages) stored in fridges and freezers must be covered. The only foods which do not have to be covered are raw whole unprocessed fruit and vegetables.	20	✔		
All foods and beverages stored in fridges and freezers must be stored off the floor, except for a few large bins with handles that are easy to move.	15	✔		
All foodstuff (including beverage) containers in fridges and freezers must be kept clean and free from dirt and food residue build up. This includes supplier items and prepared food containers.	10	✔		

Walk-in Refrigeration Food Safety Practices (conti...)










	Marks	Conforms	Non-conformance	Comment
All foodstuff (including beverage) containers in fridges and freezers must be in a good physical condition, and free from general damage. This includes supplier items and prepared food containers, as well as boxes in the freezer.	10	✓		
No expired foodstuffs (including beverages) can be present in any fridges and freezers. Expired items awaiting return to the supplier must be clearly marked as such.	15	✓		
Fridges and freezers must not be overstocked so as to hamper proper air circulation. No stacking from the floor to the ceiling!	10	✓		


Dry Food Storage

Dry Storage Food Safety Practices

	Marks	Conforms	Non-conformance	Comment
All dry goods must be kept closed. Sealable containers are preferred, but if stored in a packet, it must well sealed or closed.	10	✓		
No dry goods should be expired in the bar unless clearly indicated as such and stored separately.	5	✓		
All foods must be stored away from any potential sources of microbiological, physical and chemical cross contamination. As such, foods should generally be stored away from non foods, chemicals and equipment unless there is no risk of cross contamination.	5	✓		
All dry goods must be stored off of the floor, with the exception of a few large bin containers.	5	✓		
No foods requiring refrigeration should be stored in the dry store or other areas. All syrups which require refrigeration once opened must be placed in the fridge.	10	✓		
All dry goods storage containers must be kept clean and free from dirt build up. This includes original containers and decanted containers.	5	✓		
All dry goods containers, including tins, must be in a good physical condition and free from general damage, dents, cracks, rust and flaking paint.	5	✓		
All dry goods which are decanted into containers must have the date on which they were decanted put onto the container, or the original expiry date put onto the container. If the food is put into a container but left in the original packaging, then the code on the original packaging is acceptable.	5	✓		

General Cleaning

Cleaning Equipment				
	Marks	Conforms	Non-conformance	Comment
No wooden cleaning equipment should be used, which includes brooms, squeegees, mops and brushes and any other types of equipment used to clean.	5			
All cleaning equipment should be kept in a good condition and free from general damage. Mop heads, broom brushes and squeegee rubbers must be in a good condition and able to clean.	5			
All mops must be used in conjunction with a mop bucket which has a squeezing device to squeeze water and dirt from the mop.	5			
All cleaning equipment must be kept clean and free from excessive dirt build up. Working dirt is acceptable. Daily cleaning and soaking in a sanitiser is recommended. Mops must not be left in dirty mop bucket water!	10			
All cleaning equipment must be stored in a separate area where they will not cause cross contamination. Wall racks are acceptable if away from clean items and food. No cleaning equipment should be left lying around in the bar areas.	5			
All spray bottles and other chemical containers/ buckets must be kept clean and free from visible dirt.	5			
Dedicated cleaning cloths should be used to clean the bar. No mutton cloths are allowed, and using paper towel only for the cleaning step is not acceptable.	10			
All cleaning/ sanitising cloths should be in a good physical condition, with no fraying, holes or loose strands. If no cleaning cloths are available, then this point is an automatic penalty.	5			
Any cleaning and sanitising cloths used should be kept clean and free from excessive dirt build up. Disposable cloths are recommended. It is recommended that clean cloths are stored in a clean, labelled sanitiser bucket.	10			

Chemical Supply and Distribution				
	Marks	Conforms	Non-conformance	Comment
A reputable chemical supplier should be used (only a food-grade and NRCS-approved sanitiser may be used). Domestic products are not recommended.	15			




Chemical Supply and Distribution (conti...)

	Marks	Conforms	Non-conformance	Comment
There must be an adequate supply of chemicals for the needs of the bar. No chemicals should have run out of stock.	15	✓		
All chemicals must be diluted as per the manufacturers instructions. Automatic dispenser units are preferred, but if not used, an accurate method of dilution must be proved.	15	✓		
Chemicals must be distributed and made available to be used in each area where they are required. At least a detergent and sanitiser must be available.	5	✓		
The sanitiser used, must be diluted and available for use in a spray bottle. Sanitisers in buckets ONLY, are not acceptable.	15	✓		
All spray bottles must be equipped with a spray nozzle able to produce a fine spray that can adequately cover the area to be sanitised with a fine mist. Direct jets out of the spray bottle are not acceptable.	10	✓		
All chemical containers must be correctly labelled with the chemical inside the container. This includes any spray bottles, buckets, stock drums and sanitiser baths.	5	✓		





Chemical Usage

	Marks	Conforms	Non-conformance	Comment
An appropriate detergent must be applied to the area to be cleaned, and a CLOTH must be used to clean the area in conjunction with the detergent, until the area is visibly clean and free from dirt and grease build up.	15	✓		
An appropriate sanitiser must be evenly sprayed across the cleaned area to ensure that the entire area is covered with a fine mist of the sanitiser.	15	✓		
The sanitiser must be left for a suitable contact time to be able to kill the germs. This is usually between 3 and 5 minutes. This is an auto penalty if no sanitiser step is in place, or if the sanitiser is not sprayed.	15	✓		
After the contact time above, the sanitiser can either be left to dry, or wiped off with a dedicated sanitiser cloth/ disposable paper towel. NO cleaning cloths should be used in this step. This is an auto penalty if no sanitiser step is in place, or if the sanitiser is not sprayed.	15	✓		

Refuse Accumulation

Bar Refuse Cleaning				
	Marks	Conforms	Non-conformance	Comment
All bar bins used for general waste must be lined with bin liners. Bins specifically for recycling of paper, plastic or tin do not have to be lined.	5			
All bar bins should be emptied before they start overflowing.	5			
All bar bins must be kept closed when the bar is quite and the bins are not in constant use. When the bar is busy, and the bins are in use, they can be left open.	5			
All bar bins must be clean and free from dirt build up. Fresh food splashes are acceptable.	10			

Pest Control

Pest Control Practices				
	Marks	Conforms	Non-conformance	Comment
No live vermin or pests (including but not limited to insects, rodents, birds and cats) should be present in food preparation areas.	15			
Any evidence of pests (e.g. droppings, dead pests, excluding the fly trap) is an indication of possible pest control problems and should be addressed. If point 1 above has been penalised this is an automatic penalty.	5			
No clutter (non-operational equipment, boxes, crates etc.) that may harbour pests should be present in bar areas.	5			
The use of domestic (retail) pest control products is not allowed.	10			

Food Safety Documentation

Cleaning Records				
	Marks	Conforms	Non-conformance	Comment
A master cleaning schedule must be available for the entire bar, which must include all areas of the bar, sections and equipment to be cleaned, and how often they must be cleaned.	5			

Cleaning Records (conti...)

	Marks	Conforms	Non-conformance	Comment
Detailed cleaning procedures must be available for the various areas and equipment in a bar. These must include how to clean, and what equipment and chemicals are needed to clean.	10			
Detailed cleaning checklists must be available and conducted at least weekly to ensure that the bar is cleaned as per the master cleaning schedule, and that all these areas are acceptably clean.	10			
If automatic dilution/dispense equipment is used to dispense or dilute chemicals, then the chemical supplier must service this equipment at least every two months, and reports of these services must be kept on file.	5			

Temperature Records

	Marks	Conforms	Non-conformance	Comment
The temperatures of each and every fridge and freezer used to hold dairy and fruit juice must be measured for temperature at least twice a day (morning and noon). The digital thermometer must be used for this purpose, and temperatures must be accurately recorded.	10			
Any warm temperatures recorded, must have a corrective action reported. This is to ensure that problem temperatures are actioned and food is not held in warm fridges.	10			

Other Documentation

	Marks	Conforms	Non-conformance	Comment
Has the previous FCS audit's Corrective Action Report been printed and signed with evidence that actions were indeed taken?	15			

-- END OF REPORT --