

Pass or Fix: Common Internal Audit Findings

1. Uncovered food is found in the walk-in cooler

- Pass or Fix: FIX
- Why: Uncovered food is exposed to contamination from drips, splashes, or airborne particles.
- Fix It Now: Cover food properly with lids, wrap, or food-grade film.
- Prevent It: Train staff to cover food before storage and include “covered and labeled” in daily closing checks.

2. Employee is spotted eating in the prep area

- Pass or Fix: FIX
- Why: Eating in prep areas increases contamination risk.
- Fix It Now: Remove food and clean the area if needed.
- Prevent It: Designate employee break areas and reinforce policy consistently.

3. The cooling log has been completed correctly

- Pass or Fix: PASS
- Why: Documentation shows active monitoring and control.
- Prevent It: Continue routine temperature checks and manager verification.

4. The mop sink is being used for handwashing

- Pass or Fix: FIX
- Why: Mop sinks are not approved handwashing stations. Plus, washing hands in the mop sink can lead to cross-contamination.
- Fix It Now: Direct employee to a designated hand sink and rewash hands.
- Prevent It: Post signage and review sink usage during onboarding.

5. An employee's cell phone is lying on the prep table

- Pass or Fix: FIX
- Why: Cell phones are high-touch personal items and a major contamination risk.
- Fix It Now: Remove the phone from the prep area and wash hands.
- Prevent It: Establish a clear cell phone policy—phones only in designated areas and never on food-contact surfaces.

6. The handwashing sink is blocked by boxes

- Pass or Fix: FIX



- Why: Blocked hand sinks discourage proper handwashing.
- Fix It Now: Remove items immediately and ensure the sink is fully accessible.
- Prevent It: Label hand sinks “Handwashing Only” and include sink access in internal audits.

7. Gloves are being changed between tasks

- Pass or Fix: ☒ PASS
- Why: Proper glove use helps prevent cross-contamination.
- Prevent It: Reinforce glove-change rules during training and pre-shift meetings.

8. No date marks can be located on ready-to-eat food

- Pass or Fix: FIX
- Why: Without date marking, food may be used past safe limits.
- Fix It Now: Date mark the item correctly or discard if the date is unknown.
- Prevent It: Keep date labels readily available and train staff on the “7-day rule.”

9. Raw chicken is being stored below ready-to-eat foods

- Pass or Fix: PASS
- Why: Proper storage order prevents cross-contamination.
- Prevent It: Continue using storage charts inside coolers as visual reminders.

10. The thermometer is missing from the cooler

- Pass or Fix: FIX
- Why: Without a thermometer, temperatures cannot be verified.
- Fix It Now: Install a working thermometer immediately.
- Prevent It: Include thermometer checks in opening and closing procedures.

11. An employee is wearing jewelry on the hands and wrists

- Pass or Fix: FIX
- Why: Jewelry can harbor bacteria and prevent proper handwashing.
- Fix It Now: Remove jewelry and wash hands.
- Prevent It: Review dress code policies and address violations early.

12. Cutting boards are clean but deeply grooved

- Pass or Fix: FIX
- Why: Grooves can trap bacteria even if the board looks clean.
- Fix It Now: Remove from service and replace or resurface if allowed.
- Prevent It: Inspect equipment regularly and replace when worn.





Trainer Tip

Have teams vote PASS or FIX, then ask:

- “What’s the risk?”
- “What’s the immediate fix?”
- “How do we stop this from happening again?”

This mirrors inspection thinking and builds confidence instead of fear.