1. Workplace Application audit evidence checklist- (Pls complete)

Your audit reports and documents will be assessed against the evidence requirements for the unit of competence listed below. Ensure **documentation** from **each** of your audit clearly shows information, records, photos etc show this evidence. Complete this checklist for each workplace audit report

|  |  |  |  |
| --- | --- | --- | --- |
| A.Requirements[ ]  five-day cook chill process (short shelf life <5days)[ ]  kettle or cook tank cook chill process[ ]  extended life cook chill (+ 10 days)[ ]  sous vide cook chill process.[ ]  range of food types and equipment. (list) | Workplace audit | Date of audit | Assessor notes |
| Evidence? Documentation? (list ) | Satisfies evidence requirements? Y/N | Assessor notes. SatisfactoryUnsatisfactory Evidence  |
|  |  |  |
| **B.Identify hazards*** Identify and assess food safety hazards and related control options for cook chill processes
* Chemical
* Physical
 |  |  |  |
| * Identify the target micro-organisms to be controlled by the cook chill process according to food type and cold chain capacity
 |  |  |  |
| **C.Interpret and apply standards*** Interpret and apply relevant legislation, standards, codes of practice and technical specifications relating to heat treatment of foods in a cook chill process.
* Confirm regulatory, industry and business standards are met
 |  |  |  |
| **D.Identify & assess controls*** Identify the Cook chill process control requirements and methods to ensure that finished, cook chill products meet food safety objectives.
* Apply principles of heat treatment and chilling to assess the suitability of heating and chilling
* Determine the capacity of distribution chain to control ad maintain temperature parameters.
* Identify foods and preparation methods that present a particular risk to vulnerable populations, including cross-contamination risks associated with:

multi-taskingpre processing materialsealingPost processing packaging and handlingLabelling* prerequisite programs required to support effectiveness of cook chill processes
 |  |  |  |
| **E.Confirm Validation data**Review, Confirm that appropriate evidence supports validation of the cook chill process |  |  |  |
| **F.Verify data and processes**Verify the food safety program for a cook chill processReview records/ documentationReview process monitoringReview corrective actionInspect facilities and equipment |  |  |  |