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

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| --- | --- | --- | --- |
| 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. Satisfactory  Unsatisfactory  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-tasking  pre processing material  sealing  Post processing packaging and handling  Labelling   * 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 process Review records/ documentation Review process monitoring Review corrective action Inspect facilities and equipment |  |  |  |