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## CTS Audit report supplement for FBPAUD5002

### Audit report #1

#### Short Shelf Life Cook Chill audit

Name of Auditor'/ Student :

1.You must reference the information indicating where is can be found in the audit report of a facility that uses short shelf life cook chill.

Record the page number, document , photos etc. in the audit report that demonstrates the unit requirements

2 Answer the questions in the second column as extra detail to supplement information recorded in the audit report

3. You must complete and submit both the audit report and the CTS audit report supplement for at least two facilities, processing different products, using different cook chill processes, and different equipment for cooking and chilling.

A. FBPAUD5002 Unit Requirements	Workplace audit :	Audit report Page / section reference	CTS Assessor notes
Tick <input type="checkbox"/> sous vide cook chill process vacuum bag in a water tank or steam <input type="checkbox"/> five-day cook chill process (<5days) <input type="checkbox"/> Short shelf life with verification (5 to 10 days) <input type="checkbox"/> Kettle for cooking	Facility address Date of audit:  List equipment used in the facility Cooking  Chilling:		Assessor notes. Satisfactory Unsatisfactory Evidence
<b>B. Identify hazards</b> <ul style="list-style-type: none"><li>Identify and assess food safety hazards and related control options for cook chill processes</li><li>Chemical</li><li>Physical</li></ul>	List one example of a <b>specific</b> hazard listed in the hazard analysis for the facility . for either <input type="checkbox"/> cooking process or <input type="checkbox"/> cooling process  A specific chemical hazard:		

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	<p>A specific physical hazard:</p>		
<ul style="list-style-type: none"> <li>Identify the target micro-organisms to be controlled by the cook chill process according to food type and cold chain capacity</li> </ul>	<p>List the target microorganism and the critical limit the <b>cooking</b> process at the facility uses</p> <p>List the target microorganism and the critical limit the <b>cooling</b> process at the facility uses</p>		
<p><b><u>C. Interpret and apply standards</u></b></p> <ul style="list-style-type: none"> <li>Interpret and apply relevant legislation, standards, codes of practice and technical specifications relating to heat treatment of foods in a cook chill process.</li> <li>Confirm regulatory, industry and business standards are met</li> </ul>	<p>List the relevant state or territory food legislation/ law that applies to the facility being audited.</p> <p>List the relevant FSANZ standard and clause that applies to # cooking and cooling controls used by the facility being audited.</p> <p>FSANZ Standard for <b>cooking</b>: Clause:</p> <p>FSANZ Standard for <b>cooling</b>: Clause:</p>		

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	<p>List a relevant guideline/ industry validation reference document that applies to either cooking and chilling process controls that applies to the facility being audited? Cooking Validation document:</p> <p>Or</p> <p>Cooling Validation document</p>		
<p><b><u>D. Identify &amp; assess controls</u></b></p> <ul style="list-style-type: none"> <li>Identify the Cook chill process control requirements and methods to ensure that finished, cook chill products meet food safety objectives.</li> <li>Apply principles of heat treatment and chilling to assess the suitability of heating and chilling</li> <li>Determine the capacity of distribution chain to control and maintain temperature parameters.</li> <li>Identify foods and preparation methods that present a particular risk to vulnerable populations, including cross-contamination risks associated with: <ul style="list-style-type: none"> <li>multi-tasking</li> <li>pre processing material</li> <li>sealing</li> <li>Post processing packaging and handling</li> <li>labelling</li> </ul> </li> </ul>	<p>List the food safety controls for <b>cooking</b> used by the facility. List the critical limit for cooking applicable to the facility?</p> <p>List how you audited and assessed the <b>cooking</b> controls to ensure a safe product was achieved? What did you inspect or review?</p> <p>List the <b>cooking</b> records you audited at the facility?</p> <p>List the food safety controls for <b>cooling</b> used by the facility. List the critical limit for <b>cooling</b> applicable to the facility?</p> <p>List how you audited and assessed the <b>cooling</b> controls to ensure a safe product was achieved?</p>		

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	<p>List the <b>cooling</b> records you audited at the facility?</p> <p>List how you audited the <b>cold chain controls</b> and controls of temperature, after cooling the cooked product eg cold storage, transport, dispatch, delivery6</p> <p>List the critical limit for <b>cold chain</b> controls?</p> <p>Did you raise any corrective actions in the audit relating to Cooking or chilling? Explain or justify your answer.</p>		
<p><b>E. Confirm Validation data</b> Review, confirm that appropriate evidence supports validation of the cook chill process</p>	<p>List the <b>validation</b> documents and standards you used to validate the controls applied at the facility for short shelf life cook chill processing?</p>		
<p><b>F. Verify data and processes</b> Verify the food safety program for a cook chill process Review records/ documentation Review process monitoring Review corrective action Inspect facilities and equipment</p>	<p>List how the business verified the safety of the cook chilled product in the facility you audited.</p> <p>What was the shelf life of the products ?</p> <p>How did the facility</p> <p>List the verification records you reviewed</p>		

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## CTS Audit report supplement for FBPAUD5002

### Audit report #2

#### Extended Shelf Life Cook Chill audit

Name of Auditor'/ Student :

1. You must reference the information indicating where it can be found in the audit report of a facility that uses short shelf life cook chill.

Record the page number, document, photos etc. in the audit report that demonstrates the unit requirements

2 Answer the questions in the second column as extra detail to supplement information recorded in the audit report

3. You must complete and submit both the audit report and the CTS audit report supplement for at least two facilities, processing different products, using different cook chill processes.

A. FBPAUD5002 Unit Requirements	Workplace audit :	Audit report Page / section reference	CTS Assessor notes
Tick <input type="checkbox"/> sous vide cook chill process- cooking in a vacuum bag, in water or steam <input type="checkbox"/> Vacuum packed cooked product eg pump fill <input type="checkbox"/> Vacuum packed cooked product eg pump fill <input type="checkbox"/> Cook tank for cooking and cooling <input type="checkbox"/> Kettle for cooking <input type="checkbox"/> Blast Chiller <input type="checkbox"/> Kettle for cooking	Facility address Date of audit: List equipment used in the facility Cooking Chilling:		Assessor notes. Satisfactory Unsatisfactory Evidence
<b>B. Identify hazards</b> <ul style="list-style-type: none"> <li>Identify and assess food safety hazards and related control options for cook chill processes</li> <li>Chemical</li> <li>Physical</li> </ul>	List one example of a <b>specific</b> hazard listed in the hazard analysis for the facility . for either <input type="checkbox"/> cooking process or <input type="checkbox"/> cooling process A specific chemical hazard:		

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	<p>A specific chemical hazard:</p>		
<ul style="list-style-type: none"> <li>Identify the target micro-organisms to be controlled by the cook chill process according to food type and cold chain capacity</li> </ul>	<p>List the target microorganism and the critical limit the <b>cooking</b> process at the facility uses</p> <p>List the target microorganism and the critical limit the <b>cooling</b> process at the facility uses</p>		
<p><b><u>C. Interpret and apply standards</u></b></p> <ul style="list-style-type: none"> <li>Interpret and apply relevant legislation, standards, codes of practice and technical specifications relating to heat treatment of foods in a cook chill process.</li> <li>Confirm regulatory, industry and business standards are met</li> </ul>	<p>List the relevant state or territory food legislation/ law that applies to the facility being audited.</p> <p>List the relevant FSANZ standard and clause that applies to # cooking and cooling controls used by the facility being audited.</p> <p>FSANZ Standard for <b>cooking</b>: Clause:</p> <p>FSANZ Standard for <b>cooling</b>: Clause:</p>		

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	<p>List a relevant guideline/ industry validation reference document that applies to either cooking and chilling process controls that applies to the facility being audited? Cooking Validation document:</p> <p>Or</p> <p>Cooling Validation document</p>		
<p><b><u>D. Identify &amp; assess controls</u></b></p> <ul style="list-style-type: none"> <li>• Identify the Cook chill process control requirements and methods to ensure that finished, cook chill products meet food safety objectives.</li> <li>• Apply principles of heat treatment and chilling to assess the suitability of heating and chilling</li> <li>• Determine the capacity of distribution chain to control and maintain temperature parameters.</li> <li>• 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</li> </ul>	<p>List the food safety controls for <b>cooking</b> used by the facility. List the critical limit for cooking applicable to the facility?</p> <p>List how you audited and assessed the <b>cooking</b> controls to ensure a safe product was achieved? What did you inspect or review?</p> <p>List the <b>cooking</b> records you audited at the facility?</p> <p>List the food safety controls for <b>cooling</b> used by the facility. List the critical limit for <b>cooling</b> applicable to the facility?</p> <p>List how you audited and assessed the <b>cooling</b> controls to ensure a safe product was achieved?</p>		

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	<p>List the <b>cooling</b> records you audited at the facility?</p> <p>List how you audited the <b>cold chain controls</b> and controls of temperature, after cooling the cooked product eg cold storage, transport, dispatch, delivery6</p> <p>List the critical limit for <b>cold chain</b> controls?</p> <p>Did you raise any corrective actions in the audit relating to Cooking or chilling? Explain or justify your answer.</p>		
<p><b>E. Confirm Validation data</b> Review, confirm that appropriate evidence supports validation of the cook chill process</p>	<p>List the <b>validation</b> documents and standards you used to validate the controls applied at the facility for extended life cook chill processing?</p>		
<p><b>F. Verify data and processes</b> Verify the food safety program for a cook chill process Review records/ documentation Review process monitoring Review corrective action Inspect facilities and equipment</p>	<p>List how the business verified the safety of the cook chilled product in the facility you audited.</p> <p>What was the shelf life of the products ?</p> <p>How did the facility verify the safe shelf life of its products: (explain your answer)</p> <p>List the verification records you reviewed</p>		

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## CTS Audit report supplement for FBPAUD5002

### Audit report #3 – Optional

**A minimum of 2 audit reports to cover short shelf life and extended shelf life cook chill must be completed and submitted.**

**You may choose to submit a third audit report to cover off any gaps in evidence requirements, or demonstrate auditing of a range of products using different equipment and processes**

Name of Auditor'/ Student :

1.You must reference the information indicating where is can be found in the audit report of a facility that uses short shelf life cook chill.

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2 Answer the questions in the second column as extra detail to supplement information recorded in the audit report

3. You must complete and submit both the audit report and the CTS audit report supplement for at least two facilities, processing different products, using different cook chill processes.

A. FBPAUD5002 Unit Requirements	Workplace audit :	Audit report Page / section reference	CTS Assessor notes
Tick <input type="checkbox"/> sous vide cook chill process- cooking in a vacuum bag <input type="checkbox"/> Vacuum packed cooked product eg pump fill <input type="checkbox"/> Vacuum packed cooked product eg pump fill <input type="checkbox"/> Cook tank for cooking and cooling <input type="checkbox"/> Kettle for cooking <input type="checkbox"/> Blast Chiller <input type="checkbox"/> Cook Tank/ Cool tank <input type="checkbox"/> Pump Fill station	Facility address Date of audit: List equipment used in the facility Cooking Chilling:		Assessor notes. Satisfactory Unsatisfactory Evidence



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	<p>List the relevant FSANZ standard and clause that applies to # cooking and cooling controls used by the facility being audited.</p> <p>FSANZ Standard for <b>cooking</b>: Clause:</p> <p>FSANZ Standard for <b>cooling</b>: Clause:</p> <p>List a relevant guideline/ industry validation reference document that applies to either cooking and chilling process controls that applies to the facility being audited? Cooking Validation document:</p> <p>Or</p> <p>Cooling Validation document</p>		
<p><b><u>D. Identify &amp; assess controls</u></b></p> <ul style="list-style-type: none"> <li>• Identify the Cook chill process control requirements and methods to ensure that finished, cook chill products meet food safety objectives.</li> <li>• Apply principles of heat treatment and chilling to assess the suitability of heating and chilling</li> <li>• Determine the capacity of distribution chain to control and maintain temperature parameters.</li> </ul>	<p>List the food safety controls for <b>cooking</b> used by the facility. List the critical limit for cooking applicable to the facility?</p> <p>List how you audited and assessed the <b>cooking</b> controls to ensure a safe product was achieved? What did you inspect or review?</p>		

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<ul style="list-style-type: none"> <li>Identify foods and preparation methods that present a particular risk to vulnerable populations, including cross-contamination risks associated with:             <ul style="list-style-type: none"> <li>multi-tasking</li> <li>pre processing material</li> <li>sealing</li> <li>Post processing packaging and handling</li> <li>labelling</li> </ul> </li> </ul>	<p>List the <b>cooking</b> records you audited at the facility?</p> <p>List the food safety controls for <b>cooling</b> used by the facility. List the critical limit for <b>cooling</b> applicable to the facility?</p> <p>List how you audited and assessed the <b>cooling</b> controls to ensure a safe product was achieved?</p> <p>List the <b>cooling</b> records you audited at the facility?</p> <p>List how you audited the <b>cold chain controls</b> and controls of temperature, after cooling the cooked product eg cold storage, transport, dispatch, delivery</p> <p>List the critical limit for <b>cold chain</b> controls?</p> <p>Did you raise any corrective actions in the audit relating to Cooking or chilling? Explain or justify your answer.</p>		
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<p><b>E. Confirm Validation data</b> Review, Confirm that appropriate evidence supports validation of the cook chill process</p>	<p>List the <b>validation</b> documents and standards you used to validate the controls applied at the facility for cook chill processing?</p>		
<p><b>F. Verify data and processes</b> Verify the food safety program for a cook chill process Review records/ documentation Review process monitoring Review corrective action Inspect facilities and equipment</p>	<p>List how the business verified the safety of the cook chilled product in the facility you audited.</p> <p>What was the shelf life of the products ?</p> <p>How did the facility verify the safe shelf life of its products: (explain your answer)</p> <p>List the verification records you reviewed</p>		

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