



MEAT DEPARTMENT AUDIT

HOSPITALITY			
ITEM #	Now that you have completed your Meat Person Training, answer Yes or No to the following questions or statements. For any "No" answers, be prepared to explain to your manager how you would correct the issue and find a solution.		
H-1	There is attention to Guest needs at all points of Guest interaction. Guests addressed according to the "5-Foot Rule." Guests are made to feel welcome as if they are Guests in your home. Listen for "please," "thank you," and "my pleasure," in the Co-workers personal interactions with the Guest. You should not hear "no problem," "what are you drinking," "is everything okay," or similar phrases that do not show hospitality. If No, explain in the comments.	Yes	No
H-2	The Manager is interacting with and supporting/coaching the Co-workers.	Yes	No
H-3	Appropriate smallwares and pans in view of the Guest are in place and in good condition (not chipped, bent, cracked, or dirty.) Correct pans, utensils, and smallwares are used at each respective buffet. All food is served in clean pans that are in good condition. An item-by-item count is not necessary. Stainless serving pans do not have black, scorched edges or corners. Lexan serving pans are not chipped or cracked.	Yes	No

SAFETY & CLEANLINESS			
ITEM #			
SC-1	Hand sinks are kept clean, stocked, accessible, and are used for hand washing only. Soap and paper towels are stocked, and all faucets and drains work.	Yes	No
SC-2	Hot water is readily available at all hand washing stations.	Yes	No
SC-3	Hand sinks are not used to store products or smallwares.	Yes	No
SC-4	All proper hand washing procedures are followed by Co-workers and Managers. To prevent cross contamination, hands are washed whenever job duties are interrupted. Hands are washed when arriving for work and after drinking or eating. Upon entry of meat prep areas, Co-workers wash hands first. Meat Cutter washes hands after handling raw product.	Yes	No
SC-5	2 Bucket system is in place with Peroxide Multi-Surface Cleaner and Disinfectant testing at 2350 ppm and Sink and Surface Cleaner and Sanitizer testing at .27-.55 oz./gallon. Dispensing stations are checked daily for proper calibration. Verify calibration at the dispensing station and all buckets. Sanitation buckets are clearly labeled. Test strips are available. All towels being sanitized between uses and in buckets when not in use.	Yes	No
SC-6	All floor tiles are clean, dry, and debris free. No floor tiles are missing. All floor tiles are secure with no grout missing.	Yes	No

SC-7	A pest prevention program is in place, is followed, and is effective. There is no evidence of cockroaches, rodents, rodent droppings, trailing ants, flies or fruit flies breeding, or of any other insects. (Use a flashlight to check under bars for evidence of any pests.)	Yes Yes	No No
SC-8	EcoSure and Corrective Actions items have been addressed.	Yes	No
SC-9	Chemicals are stored away from food or food packaging. The restaurant is using only approved chemicals, and all chemical spray bottles are properly labeled and stored. Chemicals in spray bottles match labels. All core chemicals are from an approved source. Shelving is in good repair; not bent, rusted, or dirty. (Ecolab chemicals that are approved are Apex Pot and Pan Detergent, Antimicrobial Fruit and Vegetable Treatment, SMARTPOWER Flatware Presoak, SMARTPOWER Dish Detergent, , Dip-It, Grease Cutter Plus, Fast Foam Oven Cleaner, SMARTPOWER Rinse Additive, Peroxide Multi-Surface Cleaner and Disinfectant, Oasis glass cleaner, Lime Away, Sink and Surface Cleaner and Sanitizer, K-5, and Wash and Walk, Maxx Dual Floor Cleaner. Windex and bleach are approved for use. Bleach is not being used as sanitizer.) Dry Storage Refrigerators Freezers	Yes Yes Yes Yes	No No No No
SC-10	Refrigerated products (in all refrigerated units) are between 34°F and 40°F (1°C to 4°C). The temperature gauge is operating properly, or a thermometer is in place in cooler. Gaskets are in place and in good condition. The cooler door closes properly, and air curtains are in place. Lights are working. The floor is not damaged, and the airflow is not blocked. The emergency door release is working.	Yes	No
SC-11	Air temperatures (in all freezer units) are between -10°F to 0°F (-23°C to -18°C). The temperature gauge is operating properly, or a thermometer is in place in cooler. Gaskets are in place and in good condition. The freezer door closes properly, and air curtains are in place. Light are working. The floor is not damaged, and airflow is not blocked. The emergency door release is working.	Yes	No
SC-12	Safety Data Sheets (SDS) are available for all chemical products that are being used in the restaurant.	Yes	No
SC-13	Electrical outlets, connectors and cords in the restaurant are in good condition.	Yes	No
SC-14	All products are stored to prevent cross-contamination or food safety issues.	Yes	No
SC-15	Meat Room floors, baseboards, walls, ceiling, vents, lighting, and back sink area (including floors, shelves, and walls) are in good repair.	Yes	No
SC-16	All walk-in refrigerated units are clean (including coils, gaskets, and condenser/evaporator and door curtains.)	Yes	No
SC-17	Reach-in freezers are clean and in good repair. The temperature gauge is operating properly, or a thermometer is in place. Gaskets are in place and in good condition. The reach-in freezer door closes properly. Brackets and shelves are in place, and the airflow is not blocked.	Yes	No
PRODUCT QUALITY			
ITEM #			

PQ-1	Is ROTISSERIE CHICKEN/SMOKED PRODUCT prepared to recipe and to GC appearance standards?	Yes	No
PQ-2	Is BOURBON STREET CHICKEN prepared to recipe and to GC appearance standards?	Yes	No
PQ-3	Is MEATLOAF prepared to recipe and to GC appearance standards?	Yes	No
PQ-4	Are MINI STEAKBURGERS prepared to recipe and to GC appearance standards?	Yes	No
PQ-5	Is AWESOME POT ROAST prepared to recipe and to GC appearance standards?	Yes	No
PQ-6	Is Promotional 1 Item prepared to recipe and to GC appearance standards?	Yes	No
	Is Promotional 2 Item prepared to recipe and to GC appearance standards?	Yes	No
PQ-7	Is BUFFET STEAK prepared to recipe and to GC appearance standards?	Yes	No
PQ-8	Is a PORK PRODUCT prepared to recipe and to GC appearance standards?	Yes	No
PQ-10	All in-use products are covered and stored properly. Leftovers are stored properly (on speed racks.) Items in use such as steaks, mini-burgers, liquid eggs, shell eggs, etc. are in ice baths or on refrigeration as needed. Freezers Coolers Dry Storage Reach-In	Yes Yes Yes Yes	No No No No
PQ-11	Products are received properly upon delivery. Items are not stored on the floor and are stored at least 6 inches off the floor.	Yes	No
PQ-12	All products distributed through the restaurant comply with GC specifications. Only Golden Corral approved, spec products are served. McLane and US Foods labels are clearly visible on boxes for GC spec products.	Yes	No
PQ-13	Prepped items are dated in all areas and rotated using FIFO (first-in, first out). Rotation and dating of all products is according to GC procedures. Products are within their acceptable shelf life. All products have a production and use-by date. (Re-dating of products will not earn points. Shelf lives and dating of promotional products will be measured under this area.) Dry Storage Refrigerators Freezers	Yes Yes Yes	No No No
PQ-14	All food products are organized with all like items labeled and stored together, off the floor. There is unrestricted airflow all around cases which have proper inventory labels. All products are stored to prevent cross-contamination with all items covered. Cold products are stored properly upon delivery and not left at room temperature. Products in storage are stored at least 6 inches off the floor. All products in dry storage, freezers, and coolers are covered. Product in use, e.g., items in food warmers, are covered; items in use such as steaks, mini-burgers, liquid eggs, shell eggs, etc. are in ice baths or refrigeration as needed. Dry Storage Refrigerators	Yes Yes	No No No

	Freezers	Yes	
TRAINING			
	100% of employees who have been employed for 30 or more days are certified in one or more positions and are properly certified in Safe Tracks. Co-workers must be certified within 30 days of hire to earn points. Verify Safe Tracks certification. Co-workers who have been hired for fewer than 30 days are exempt from the 100% rule.	Yes	No
	Crew Trainers and Leaders have been designated for the meat room.	Yes	No
	Appreciation programs are in place (such as "Golden Nuggets").	Yes	No
	Pre-Shift Checklists are completed properly for the shift.	Yes	No
	All Managers are certified in ServSafe.	Yes	No
	All Co-workers have a professional appearance with clean and well-maintained approved uniforms. All Co-workers are well groomed, have clean nails, practice good personal hygiene, and do not chew gum. All Co-workers' shirts are tucked in, and they are wearing the proper hats with their nametags visible. Co-workers must be in the approved Co-worker uniform	Yes	No
	All Managers have a professional appearance with clean and well-maintained approved uniforms. All Managers are well groomed, have clean nails, practice good personal hygiene, and do not chew gum. All Managers' shirts are tucked in. Managers must be dressed in the approved Manager uniform.	Yes	No
	All promotional training videos have been watched by pertinent Co-workers.	Yes	No