

Name: \_\_\_\_\_ Date: \_\_\_\_\_

# HACCP - Food Safety Healthcheck Audit

- |   |                           |
|---|---------------------------|
| 1. How many major non-conformances did we have on our HACCP audit this year?      | A. Mold ,or peeling paint |
| 2. What was one of the major non-conformances?                                    | B. 2                      |
| 3. How many minor non-conformances did we receive?                                | C. area                   |
| 4. Building perimeter walls should be free of any vegetation growth for a minimum | D. area                   |
| 5. Pens and markers used in open product areas shall be?                          | E. areas                  |
| 6. office   | F. area                   |
| 7. no production  | G. 0.6 meters/2 ft.,      |
| 8. no working   | H. areas                  |
| 9. no production  | I. 13                     |
| 10. no working  | J. supplies               |
| 11. office  | K. Swarf mats             |
| 12. All maintenance shops need to have  | L. 5S and capless         |