

Supplementary Information

Domestic Environment Inspection Report Form	
Inspector Name:	
Participant ID:	
Date:	Time:

GENERAL KITCHEN			
1. Is there evidence of pest infestation? (Such as mouse/insect traps, droppings, insects)	YES	NO	
2. Are animals present in areas where food preparation or consumption occurs?	Present	Not Present	Access
a. If YES, what type of animal?			
3. Are sanitizing and/or disinfecting cleaners available?	YES	NO	
4. Does the kitchen have a working dishwasher?	YES	NO	
5. Do food contact surfaces of counter tops appear clean?	YES	NO	
6. Are cutting boards present?	YES	NO	
a. If YES, are they clean?	YES	NO	
b. If YES, are they worn with deep grooves or cracks in the surface?	YES	NO	

Comments

KITCHEN SINK			
<i>If no kitchen sink is available, select "No Sink" and skip this section.</i>	No Sink		
7. Is soap available near kitchen sink?	YES	NO	
8. Is either one-use paper towels or a designated hand towel available near kitchen sink?	YES	NO	
a. If YES, which is available? (Select all that apply)	PAPER	HAND	BOTH
9. Are sponges/brushes/dishcloths present near kitchen sink?	YES	NO	
a. If YES, do they appear clean?	YES	NO	
10. Are dishes, kitchenware, or utensils present in kitchen sink?	YES	NO	
11. Do food contact surfaces of kitchen sink appear clean?	YES	NO	
a. If NO, which part is not clean? (Select all that apply)	FAUCETS	BASE	DRAIN
12. Are both hot and cold water available?	YES	NO	
a. If NO, which is not available?	HOT	COLD	

Comments

REFRIGERATOR/FREEZER			
13. Is any perishable food stored outside of the refrigerator? a. If YES , list foods:	YES	NO	
<i>If no refrigerator and/or freezer is available select the appropriate response and skip the rest of this section</i>	No refrigerator	No Freezer	
14. Do food contact surfaces of refrigerator exterior appear clean? (Including door handle)	YES	NO	
15. Do food contact surfaces of refrigerator interior appear clean? (Including shelves, drawers, and door storage area)	YES	NO	
16. Does the refrigerator have a visible and accurate thermometer? a. Record refrigerator temperature	YES	NO	°C
17. Is the refrigerator temperature within recommended range (<5 °C)?	YES	NO	
18. Are raw meat/fish/poultry present in the refrigerator? a. If YES , are raw meat/fish/poultry stored below Ready-to-Eat (RTE) foods? b. If YES , are raw meat/fish/poultry stored in leak-proof containers? c. If YES , are raw meat/fish/poultry within the use-by dates?	YES YES YES	NO NO NO*	
19. Are all Ready-to-Eat foods packaged to avoid cross contamination? a. If NO , describe:	YES	NO	

Comments

**18b&c- If NO, describe:*

BATHROOM HYGIENE			
<i>If no bathroom sink is available on the same floor as the kitchen, select "No sink" and skip this section</i>	No Sink		
20. Is soap available near bathroom sink?	YES	NO	
21. Is either one-use paper towels or a designated hand towel available near bathroom sink?	YES	NO	

Comments

Audit Tool Guidelines**GENERAL KITCHEN**

1. Is there evidence of pest infestation? (Such as mouse/insect traps, droppings, chewed-up packaging, holes in walls, insect or mouse spray)
3. Are sanitizing and/or disinfecting cleaners available? – Anywhere, as long as we see it
Bottle should be labeled “disinfectant”
Example: Chlorine bleach (sodium hypochlorite)
Dish soap alone does not count
5. Do food contact surfaces of counter tops appear clean?
Look for grease deposits, food residue, and other soil accumulations
6. Are cutting boards present?
 - a. If **YES**, are they clean?
 - b. If **YES**, are they worn with deep grooves or cracks in the surface?

KITCHEN SINK

If no kitchen sink is available, select "No Sink" and skip this section.

7. Is soap available near kitchen sink?
Hand or dish soap is okay
If bottle is empty, mark in comment (but put YES)
9. Are sponges/brushes/dishcloths present near kitchen sink?
 - a. If **YES**, do they appear clean?
Select **NO** if the sponge/brush/rag is old, worn, has scrubbing material rubbed off OR is caked with grease, dirt, food residue or other debris.
10. Are dishes, kitchenware, or utensils present in kitchen sink?
11. Do food contact surfaces of kitchen sink appear clean?
Look for grease deposits, food residue, pots and pans, and other soil accumulations
 - a. If **NO**, identify which part is not clean

REFRIGERATOR/FREEZER

14. Do food contact surfaces of refrigerator exterior appear clean? (Including door handle)
Look for encrusted grease deposits, food residue, and other soil accumulations
15. Do food contact surfaces of refrigerator interior appear clean? (Including shelves, drawers, and door storage area)
Look for encrusted grease deposits, food residue, and other soil accumulations
18. Are raw meat/fish/poultry present in the refrigerator?
Look in veggie drawers, meat drawer, door of refrigerator, butter dish, and all shelves
 - a. If **YES**, are raw meat/fish/poultry stored below Ready-to-Eat (RTE) foods?
 - b. If **YES**, are raw meat/fish/poultry stored in leak-proof containers?
Raw animal products should have intact/secure packaging to prevent leaks or dripping
 - c. If **YES**, are raw meat/fish/poultry within the use-by dates?
Length of storage after Sell-by date
 - Hot Dogs (opened) – 1 week
 - Hot Dogs (unopened) – 2 weeks
 - Ground Meat (beef, poultry, pork, etc) – 2 days
 - Fresh Seafood – 2 days
 - Fresh Meat (beef, veal, pork, etc) – 4 days
 - Fresh Poultry – 2 days
 - Cured Meat – 6 days
 - Variety Meats (Liver, Tongue, Brain, Chitterlings) – 2 days
19. Are all Ready-to-Eat foods packaged to avoid cross contamination?
RTE foods should have intact/secure packaging - No exposed food surfaces