

CLIENT [Client name] SITE [Site / kitchen] REF [KCA-0000] DATE [dd Month yyyy]

Kitchen Care Audit

Equipment care and operating-practice review, carried out during our service visit

Client	[Client name]	Audit no.	[KCA-0000]
Site / kitchen	[Site, kitchen or outlet]	Visit date	[dd Month yyyy]
Kitchen contact	[Head chef / F&B manager]	Audited by	[Technician names]
Service report	[SR-0000]	Previous rating	[x / 5 — date]

KITCHEN CARE RATING

Section	Max points	Points	Score %	Rating (1–5)	Last visit
A Cleaning & daily care	14				
B Descaling & water quality	8				
C Correct use & handling	14				
D Temperatures & performance	10				
E Safety & compliance	14				
F Energy & housekeeping	10				
Total	70				

OVERALL RATING	5 Excellent 90–100%	4 Good 75–89%	3 Fair 60–74%	2 Poor 40–59%	1 Critical Below 40%	Circle the result. Any critical safety finding limits the rating to 2.
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How the score works. Each check scores **2** = in place, **1** = partly, **0** = not in place; N/A is left out. Score % = points ÷ (2 × checks applicable). The overall rating comes from the total score % using the bands below, in the same spirit as the 0–5 food hygiene rating schemes: one number the whole team can understand and improve on.

	Rating	
5	Excellent · 90–100%	Equipment well cared for; keep it up
4	Good · 75–89%	Minor points to correct
3	Fair · 60–74%	Improvement needed; risk of avoidable breakdowns
2	Poor · 40–59%	Bad habits damaging equipment; action and training needed
1	Critical · Below 40%	Urgent action; equipment or safety at risk

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Audit checklist

Score each line 2 / 1 / 0 or mark N/A. Record the photo number for anything scored 0 or 1. Temperatures in section D are spot checks of equipment performance at the time of the visit.

A · Cleaning & daily care						Max 14 points
No.	Check	2	1	0	N/A	Photo / note
A1	Equipment cleaned to the manufacturer's instructions (daily / end of service)					
A2	Combi oven automatic cleaning run at the required frequency, correct cleaning tabs used					
A3	Canopy grease filters cleaned weekly and refitted correctly					
A4	Fryer oil filtered daily and changed when due; fryers not topped up with old oil					
A5	Ice machine and storage bin clean; ice scoop stored outside the bin					
A6	Charcoal / wood ovens and grills: ash removed daily into a metal bin; no accelerants used					
A7	Dishwasher filters and wash arms cleaned daily; machine drained and left open overnight					
Section points						

B · Descaling & water quality						Max 8 points
No.	Check	2	1	0	N/A	Photo / note
B1	Descaling of combi ovens, coffee machines, boilers and dishwashers done when due					
B2	Water filters and softeners within service date / capacity					
B3	Dishwasher detergent and rinse-aid dosing correct (checked with chemical supplier)					
B4	Only approved chemicals used; no abrasive or chlorine products on stainless steel					
Section points						

C · Correct use & handling						Max 14 points
No.	Check	2	1	0	N/A	Photo / note
C1	Refrigeration not overloaded; air vents and fans not blocked by stock					
C2	Doors and drawers closed promptly and not slammed; seals undamaged					
C3	Condenser areas kept clear (no boxes, cloths or grease build-up)					
C4	Equipment used only for its intended purpose (no misuse, sitting or standing on units)					
C5	Correct pans, racks and GN containers used; no impact damage to doors, glass or controls					
C6	Hot food cooled correctly before going into refrigeration (blast chiller used where installed)					
C7	Slicers, bandsaws, mincers and processors used with guards fitted; blades covered when cleaned					
Section points						

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D · Temperatures & performance						Max 10 points
No.	Check	2	1	0	N/A	Photo / note
D1	Refrigerators at 0 to +5 °C; freezers at –18 °C or colder (readings recorded below)					
D2	Cold rooms holding temperature; door curtains, air curtains and door heaters working					
D3	Dishwasher wash and final-rinse temperatures within the manufacturer's range					
D4	Hot-holding and pass equipment at 63 °C or above					
D5	No error codes or alarms being ignored or reset repeatedly					
Section points						

Temperature readings

Equipment	Reading	Target	OK?	Note
[Cold room / unit]				

E · Safety & compliance						Max 14 points
No.	Check	2	1	0	N/A	Photo / note
E1	Gas isolation valves and emergency stops accessible and clearly marked					
E2	Gas / extraction interlock working; canopy lights and fans operating					
E3	Fire-suppression system service tag in date; pull station unobstructed					
E4	Cold-room internal door release and trapped-person alarm working; exits kept clear					
E5	Power cables, plugs and sockets undamaged; no water near electrical connections					
E6	Eye-wash stations flushed weekly and unobstructed; chemicals stored away from food					
E7	Operating instructions and safety signage displayed at key equipment					
Section points						

F · Energy & housekeeping						Max 10 points
No.	Check	2	1	0	N/A	Photo / note
F1	Equipment switched off or set to standby when not in use					
F2	Daily cleaning and temperature logs kept up to date					
F3	Stainless steel wiped dry daily; no salt, rust or chloride staining (coastal sites)					
F4	Insect killers working, catch trays emptied, UV tubes changed in the last 12 months					
F5	Staff trained on the equipment they use (new staff included)					
Section points						

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SUMMARY FOR MANAGEMENT

	Notes
What is going well	
Main concerns	
Repeat issues since last visit	
Training recommended	

FINDINGS AND ACTIONS

No.	Finding (photo ref.)	Risk	Action	By whom	By when
1		H / M / L			
2		H / M / L			
3		H / M / L			
4		H / M / L			
5		H / M / L			

This is an equipment care and operating-practice review. It is not a certified food-safety, HACCP or health inspection. Findings are based on what was seen during the visit.

Audited by

Discussed with (Client)

Black Mango Solutions (Pty) Ltd

[Technician names] — Signature / Date

[Head chef / F&B manager]

Name / Signature / Date