



# KITCHEN Control of Storage CHECKLIST

**IT05**

Rev. 00  
10/06/20XX

Responsible Sector  
Hotel Manager

Approval  
Quality Manager

<b>CONTROL OF REVISIONS</b>
-----------------------------

Initial Emission: 10/06/20XX

Date of Verification (at least once every month): \_\_\_\_\_

Responsible for the Verification: \_\_\_\_\_

Result of the Verification: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Verification / Criteria for Acceptance		
<b>Hot Plates</b>	<b>Cold Plates</b>	<b>Drinks</b>
<ul style="list-style-type: none"><li>▪ Do not mix the food</li><li>▪ Assembled according menu</li><li>▪ Serv promptly after preparation</li></ul>	<ul style="list-style-type: none"><li>▪ Organized as in menu</li></ul>	<ul style="list-style-type: none"><li>▪ In doses</li><li>▪ As requested</li></ul>








Storage Conditions
<ul style="list-style-type: none"><li>• Perishable foods must be stored under adequate temperature conditions for their preservation;</li><li>• Food must be kept away from cleaning materials;</li><li>• It is forbidden to overlay trays, plates or other containers containing food when it is not covered;</li><li>• Utensil or container that came into contact with raw food before being washed cannot come into contact with cooked food.</li><li>• Contact with colored papers, newspapers, etc. with food is prohibited;</li><li>• All food (fruits, vegetables, eggs) before being stored in the refrigerator must be washed.</li><li>• Fractional food must have origin from the supplier and expiration date.</li></ul>