



# KITCHEN Control of Access and Hygiene CHECKLIST

**IT06**

Rev. 00

10/06/20XX

Responsible Sector  
Hotel Manager

Approval  
Quality Manager

## CONTROL OF REVISIONS

Initial Emission: 10/06/20XX

DATE OF VERIFICATION (AT LEAST ONCE EVERY MONTH): \_\_\_\_\_

RESPONSIBLE FOR THE VERIFICATION: \_\_\_\_\_

**The kitchen is to have the access limited to the persons working in the kitchen.**

**List all person in the kitchen during the verification:**

- 1)
- 2)
- 3)
- 4)
- 5)
- 6)
- 7)

**ALL CONDITIONS INDICATED BELLOW MUST BE FULFILLED, PLEASE CHECK. Persons working in the kitchen must:**

- Keep the work environment clean and organized
- Do not work in the kitchen in case of symptoms of illness or malaise
- Maintain the strictest body and clothing cleanliness;
- Wear sector-specific clothing;
- Make use of lair;
- Clean and unpainted hand and nails
- Wash your hands with water, soap, alcohol 70% before starting activities;
- Do not smoke;
- Do not chew gums;
- Have a health card.