



FOOD CONSULTING SERVICES

ENTERPRISE NO. 2009/099646/23 VAT. NO. 4860176918

P.O. Box 1461
Halfway House
1658
South Africa

Tel: (011) 315-5007/8
Fax: (011) 315-5029
info@foodconsulting.co.za
www.foodconsulting.co.za

REFERENCE:

Calibrations
55 Lourens Drive
Halfway House
Midrand, 1685



ATTENTION:	
COPY:	

CLIENT	Calibrations
STORE NAME	FCS Midrand
MANAGER ON DUTY	
AUDITOR NAME	Adrian Carter
AUDIT DATE	03 April 2019
TIME OF SURVEY	13h50 to 13h52
REPORT TYPE	Facilities

The following key result areas are covered in this report:

- Statistically-meaningful microbiological evaluation as per standard protocol.
- Thorough scrutiny of visual cleanliness throughout.
- Full appraisal of food safety practices.
- Detailed inspection of facilities, including design, structural and maintenance.
- Investigation of relevant documentation and compliance with the Law.
- Quantification of all of the above into Indices.

Comments and interpretations of results are based on, inter alia, regulation R638 of 2018, SANS 10049:2011, our own extensive field experience, and the auditor's professional expertise. This report may not be reproduced except in full. Extracts can be reproduced only with the express written permission of an FCS signatory.

"QUALITY ASSURANCE IS BUSINESS INSURANCE"

INCORPORATING: MICROBIOLOGICAL LABORATORY SERVICES
MEMBERS: T.G. THOMPSON (MANAGING), H.A. THOMPSON, G. LAWRENCE, S. RIMMELL
TESTS PERFORMED AT: FCS; 55 LOURENS DRIVE, HALFWAY HOUSE, MIDRAND, 1685, SOUTH AFRICA

Score Summary

Actual Non-Conformance Counts and Scores

	Minor	Major	Critical
Number of non-conformances	0	0	0
Points lost	0	0	0
Percentage of total score lost	0%	0%	0%

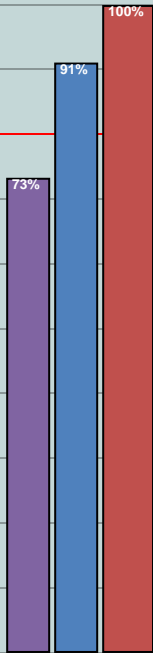
Facilities

Sub-sections	Weight	Score	%
Automatic Ware Washer Facilities	75	75	100%
Manual Wash Facilities	71	71	100%
Kitchen Food Prep Areas Facilities	67	67	100%
Front Servery Food Prep Areas Facilities	62	62	100%
Food Servery / Holding Equipment	44	44	100%
Hot Grill Areas Facilities	50	50	100%
Hand Washing Basin Facilities	85	85	100%
Ice Machine Facilities	20	20	100%
Walk-in Fridge and Freezer Facilities	88	88	100%
Small Refrigerator and Freezer Facilities	66	66	100%
Dry Store Facilities	22	22	100%
Receiving Area Facilities	7	7	100%
Kitchen Refuse Facilities	22	22	100%
Main Refuse Area Facilities	16	16	100%
Staff Toilets Facilities	38	38	100%
Pest Control Facilities	40	40	100%
Section Total	773	773	100%
Overall	773	773	100%

FCS Midrand at Calibrations
FACILITIES VISUAL INDEX

Symbol
A+

100%
90%
80%
70%
60%
50%
40%
30%
20%
10%
0%



Facilities

26-Mar-15

06-Jun-17

03-Apr-19

Automatic Ware Washer

Automatic Ware Washer Facilities				
	Marks	Conforms	Non-conformance	Comment
The washing temperatures of the automatic warewashing machine must be within specification (55 to 65 degrees Celsius unless ozone chemicals are in use, when 35 to 45 degrees Celsius is recommended). Allow 1 degrees Celsius variation.	10			
The rinsing temperature of the automatic warewashing machine must be within specification (above 80 degrees Celsius; for ozone chemicals 45 to 60 degrees Celsius is recommended). Allow 1 degree Celsius variation.	10			
Wash and rinse temperature gauges must be present on the automatic warewashing machine. Alternatively, proof of regular temperature records must be provided to prove the appropriate temperatures are being maintained.	2			
The wash and rinse gauges on the automatic ware washer must be accurate to within 5 degrees Celsius of the auditors thermometer, or else not obviously defective.	2			
The chemical dispenser pumps for the automatic ware washer must operate and be able to dispense the chemicals into the automatic warewashing machine.	10			
The automatic warewashing machine must be correctly operational with a wash and rinse cycle able to sufficiently wash and rinse the dishes.	10			
The prewashing spray or basins must be operational, not leaking water and be able to prewash the dirty items.	5			
The taps to the automatic ware washer basins must be in a good condition, operational and free from leaks. The basin and automatic ware washer drain pipes must be free from leaks.	2			
All shelves used to store clean crockery, cutlery and glassware must be in a good condition, free from rust, flaking paint etc.	5			
All table legs, support structures and chemical cages in the automatic warewashing area must be in a good condition and free from rust and flaking paint.	2			
The floors in the automatic warewashing area must be in a good condition and free from cracks, chips and deep grouting.	2			

Automatic Ware Washer Facilities (conti...)

	Marks	Conforms	Non-conformance	Comment
The floor drains in the automatic warewashing area must be in a good condition and free of blockages.	2	✓		
The walls in the automatic warewashing area must be in a good condition and free from chips, cracks, flaking paint and deep grouting.	2	✓		
The ceilings in the automatic warewashing area must be in a good condition, free from cracks, gaps, holes and flaking paint.	2	✓		
The lights in the automatic warewashing area must be covered, and the covers must be in a good condition.	2	✓		
The washing crates for the automatic warewasher must be in a good physical condition.	2	✓		
All crockery and glassware must be in a good condition and free of cracks and chips. Damaged equipment should be removed.	5	✓		

Manual Wash Up Area

Manual Wash Facilities

	Marks	Conforms	Non-conformance	Comment
A large commercial basin must be available for washing.	5	✓		
A separate large commercial basin must be available for rinsing.	5	✓		
All basins in the manual wash area must be in a good condition and free from flaking paint and leaks.	2	✓		
Hot water must be supplied at above 50 degrees Celsius to the manual scullery basin taps at all times. Allow 1 degree Celsius variation.	10	✓		
Potable water must be available and in use in the manual wash area.	10	✓		
All plumbing at the manual wash area including taps and drains must be in a good condition and operational.	2	✓		
All shelves, including nylon cutting board racks, in the manual wash area must be in a good condition and free from flaking paint and rust.	5	✓		
All table legs, chemical cages and supports at the manual wash area must be in a good condition and free from rust and flaking paint.	2	✓		
The floors at the manual wash area must be in a good condition and free from cracks, chips and deep grouting.	2	✓		

Manual Wash Facilities (conti...)

	Marks	Conforms	Non-conformance	Comment
The floor drains at the manual wash area must be in a good condition and free of blockages.	2	✓		
The walls at the manual wash area must be in a good condition and free from chips, cracks, flaking paint and deep grouting.	2	✓		
The ceilings at the manual wash area must be in a good condition, free from cracks, gaps, holes and flaking paint.	2	✓		
The lights at the manual wash area must be covered, and the covers must be in a good condition, with no cracks and chips.	2	✓		
All scullery items must be in a good condition. The damage must make it difficult to clean the item, or cause the item to be ineffective, or otherwise cause potential physical contamination.	5	✓		
All nylon cutting boards must be in a good condition, free from deep scratches, excessive damage and melting.	10	✓		
No aluminium items or wooden items must be present.	5	✓		

Kitchen Food Prep Areas

Kitchen Food Prep Areas Facilities

	Marks	Conforms	Non-conformance	Comment
All food contact equipment must be in a good condition and free from rust and flaking paint.	5	✓		
Equipment that is no longer operational or unused should NOT be stored in food preparation areas.	2	✓		
All surfaces must be of a suitable design and material. No wood or porous materials. Stainless steel is preferred.	5	✓		
All surfaces must be in a good condition. No cracks, bad dents, scratches, holes and pits.	5	✓		
Shelves must be of a suitable design and material. No wood or porous materials.	5	✓		
All shelves must be in a good condition, free from rust and flaking paint and eroded galvanising.	5	✓		
All food preparation basins must be in a good condition, taps must be operational and drains free from leaks and blockages.	5	✓		
Table legs and support structures must be in a good condition and free from rust and flaking paint.	2	✓		

Kitchen Food Prep Areas Facilities (conti...)

	Marks	Conforms	Non-conformance	Comment
Floor areas should be constructed from durable, water-resistant and non-slippery materials and should be resistant to cleaning methods and chemicals.	2	✓		
Floors should be free of cracks, chips and potholes with no eroded grouting.	2	✓		
Floor drains, covers and surrounds (beading) should be in a good condition and free of cracks and crevices. Floor drains should have flush-fitting covers.	2	✓		
Wall areas should be easily cleanable, smooth and free of cracks & openings.	2	✓		
Appropriate ceilings must be in place to allow cleaning and prevent pest access. No gaps in ceiling boards.	2	✓		
A proper overhead design/ceiling must be in place to cover overhead pipe work etc, and ensure effective cleaning of overhead/ ceiling areas.	2	✓		
All light fixtures should be covered for safety reasons and the lights and covers must be in a good condition.	5	✓		
Windows (if present) and any glass and/or hard plastic equipment should be in good condition and not cracked or broken. This excludes light covers	5	✓		
Any vents, air-conditioning units or fans should be in a good condition and operational.	2	✓		
All electrical switches, plugs and cords must be in a good condition.	2	✓		
Any doors, doorways and plastic curtains must be in a good physical condition and free from chips, cracks, rust and flaking paint.	2	✓		
If separate cold preparation area(s) exist, each must be fully enclosed and cooled to below 18.0 degrees Celsius unless it is impracticable to do so. Allow 1 degree Celsius variation.	5	✓		

Front Servery Food Prep Areas

Front Servery Food Prep Areas Facilities

	Marks	Conforms	Non-conformance	Comment
All food contact equipment must be in a good condition and free from rust and flaking paint.	5	✓		
No non operational or unused equipment should be stored in serveries.	2	✓		
All surfaces must be of a suitable design and material. No wood or porous materials. Stainless steel is preferred.	5	✓		

Front Servery Food Prep Areas Facilities (conti...)

	Marks	Conforms	Non-conformance	Comment
All surfaces must be in a good condition. No cracks, bad dents, scratches, holes and pits.	5	✓		
Shelves must be of a suitable design and material. No wood or porous materials.	5	✓		
All shelves must be in a good condition, free from rust and flaking paint and erroded galvanising.	5	✓		
All food preparation basins must be in a good condition, taps must be operational and drains free from leaks and blockages.	5	✓		
Table legs and support structures must be in a good condition and free from rust and flaking paint.	2	✓		
Floor areas should be constructed from durable, water-resistant and non-slippery materials and should be resistant to cleaning methods and chemicals.	2	✓		
Floors should be free of cracks, chips and potholes with no eroded grouting.	2	✓		
Floor drains, covers and surrounds (beading) should be in a good condition and free of cracks and crevices. Floor drains should have flush-fitting covers.	2	✓		
Wall areas should be easily cleanable, smooth and free of cracks & openings.	2	✓		
A proper overhead design/ceiling must be in place to cover overhead pipework etc., and ensure effective cleaning of overhead/ ceiling areas.	2	✓		
Appropriate ceilings must be in place to allow cleaning and prevent pest access. No gaps in ceiling boards.	2	✓		
All light fixtures should be covered for safety reasons and the lights and covers covers must be in a good condition.	5	✓		
Windows (if present) and any glass and/or hard plastic equipment should be in good condition and not cracked or broken. This excludes light covers	5	✓		
Any vents, air-conditioning units or fans should be in a good condition and operational.	2	✓		
All electrical switches, plugs and cords must be in a good condition.	2	✓		
Any doors, doorways and plastic curtains must be in a good physical condition and free from chips, cracks, rust and flaking paint.	2	✓		

Servery Holding Equipment

Food Servery / Holding Equipment				
	Marks	Conforms	Non-conformance	Comment
There must be sufficient hot holding equipment to keep all displayed and back up hot food above 60.0 degrees Celsius.	10			
Hot holding equipment must be operational, able to keep food above 60.0 degrees Celsius.	10			
Hot holding equipment must have operational temperature gauges (+- 5 degrees Celsius of auditors thermometer). Alternatively, proof of regular temperature records must be provided to prove the appropriate temperatures are being maintained.	2			
Sufficient cold holding facilities must be available to keep all displayed food cold.	10			
Cold display facilities must be operational and must be able to keep cold food at the correct temperatures. An automatic penalty if cold food is displayed without any cold display facilities.	10			
Cold display facilities must have operational temperature gauges (+- 5 degrees Celsius of auditors thermometer). Alternatively, proof of regular temperature records must be provided to prove the appropriate temperatures are being maintained.	2			

Hot Grill Areas

Hot Grill Areas Facilities				
	Marks	Conforms	Non-conformance	Comment
Any kitchen which cooks food and produces heat, grease and/or moisture, must have an extraction facility.	5			
The extractor hoods must be in good working order, and able to extract grease and moisture.	5			
The extractor hood(s) must be large enough to be able to fit all relevant heat producing equipment beneath it.	5			
If the hot grill area is in use and/or the extraction facility is switched on, all filters and grease traps must be present in the extractor hood.	2			
The extraction canopy should be adequately bright usually by means of artificial lighting.	2			

Hot Grill Areas Facilities (conti...)



	Marks	Conforms	Non-conformance	Comment
All relevant equipment producing heat, steam and grease must be placed completely beneath the extraction hood so that any heat grease and steam is extracted by the extractor hood. This excludes warmers, toasters, bain maries and salamanders.	2	✔		
All food cooking equipment used to cook food must be in good working order and should be able to cook the food correctly.	5	✔		
All food cooking equipment must be in good physical condition and free from rust and flaking paint.	5	✔		
All food warming equipment used to keep food hot must be correctly operational and be able to keep hot foods above 60.0 degrees Celsius.	10	✔		
All food warming equipment must be in a good physical condition and free from rust and flaking paint.	5	✔		
All food warming equipment such as bain maries and warmers must have an operational temperature gauge.	2	✔		
All gas pipes, electrical cords and other service lines must be in a good physical condition, free from general damage, rust and flaking paint.	2	✔		

Hand Washing Basin








Hand Washing Basin Facilities

	Marks	Conforms	Non-conformance	Comment
At the very least, each facility must have at least one dedicated hand washing basin. The basin must be unobstructed and unblocked and easily accessible.	30	✔		
Cold and/or hot water must be supplied to the hand washing basin. Some form of potable water must be available at the basin.	20	✔		
The taps to the hand washing basin must be in a good condition and in good working order.	10	✔		
Warm water must be available, the water should not be too hot so that staff are not able to use the hot water. A mixer tap is preferable, but warm usable water out of the hot tap is acceptable. Water must become warm within 60 seconds.	15	✔		
Each separate food production area in the kitchen must have a hand washing basin. Any area purely used for food service only, just needs a hand sanitiser.	10	✔		

Ice Machines

Ice Machine Facilities				
	Marks	Conforms	Non-conformance	Comment
Ice machines must be in a good physical condition both on the exterior and interior. The doors must be closable, and if door seals are present, they must be in a good condition. The ice machine ice compartment must be completely sealed off and not open in any way.	10			
A dedicated metal or plastic ice scoop must be available. No glass, ceramic scoops are allowed. The scoop must be maintained in a good physical condition. Stainless steel scoops are recommended. Staff members are not allowed to use their hands.	10			

Small Refrigerator

Small Refrigerator and Freezer Facilities				
	Marks	Conforms	Non-conformance	Comment
The doors to small fridge and freezers should be in good physical condition and free from holes, rust and flaking paint.	2			
The door seals to small fridge and freezers must be in a good physical condition, not perished and able to seal the door.	5			
All door handles to small fridge and freezers must be operational and the doors must be able to latch closed.	5			
There should be no gaps left between the door and the small fridge or freezer so as to keep all cold air in the fridge or freezer.	2			
The interiors of the small fridge and freezers including cooling units, must be in a good physical condition and free from holes, gaps, rust and flaking paint.	5			
The shelves of the small fridge and freezers must be in a good physical condition and free from damage, rust and flaking paint.	5			
Small fridges containing meat, poultry, seafood and/or milk must operate at temperatures of between 0.0 degrees Celsius and 4.0 degrees Celsius. For all other foodstuffs up to 7.0 degrees Celsius is acceptable. Allow 1.0 degrees Celsius leeway.	20			

Small Refrigerator and Freezer Facilities (conti...)

	Marks	Conforms	Non-conformance	Comment
Small freezers containing ice-cream and the like should be maintained at temperatures below -18.0 degrees Celsius at all times, otherwise a temperature of up to -12.0 degrees Celsius is acceptable. Allow 1.0 degrees Celsius leeway	20	✔		
All small fridge & freezer units must have (working) in-built temperature gauges. These should not operate at temperatures more or less than 3 degrees Celsius of the digital thermometers reading. Alternatively, proof of regular temperature records must be provided to prove the appropriate temperatures are being maintained.	2	✔		

Walk-in Fridge

Walk-in Fridge and Freezer Facilities

	Marks	Conforms	Non-conformance	Comment
The doors to walk-in fridges and freezers should be in good physical condition and free from general damage, holes, rust and flaking paint.	2	✔		
All door handles to walk-in fridges and freezers must be operational and the doors must be able to latch closed. All safety handles must be operational.	2	✔		
The door seals to walk-in fridges and freezers must be in a good physical condition, not perished and able to seal the door.	5	✔		
There should be no gaps left between the door and the walk-in fridge/freezer so as to keep all cold air in the fridge.	5	✔		
The floors of the walk-in fridges/freezers must be in a good condition and kept smooth, free from gaps, cracks, chips, deep grouting and flaking paint. Chequered aluminium OK if in good condition.	2	✔		
The walls of the walk-in fridges/freezers should be in good physical condition and free from general damage, gaps, cracks, holes, scratches, rust and flaking paint.	2	✔		
The ceilings of the walk-in fridges/freezers should be in good physical condition and free from general damage, gaps, cracks, holes, scratches, rust and flaking paint.	2	✔		
The lights in the walk-in fridges/freezers must be operational, covered and the covers must be in a good physical condition. All areas must be well lit.	5	✔		
The cooling units and fan covers in the walk-in fridges/freezers must be in a good physical condition and free from general damage, leaks, rust and flaking paint.	2	✔		

Walk-in Fridge and Freezer Facilities (conti...)

	Marks	Conforms	Non-conformance	Comment
The shelves and support structures in walk-in fridges/freezers must be in a good physical condition and free from general damage, rust and flaking paint.	5	✓		
All shelves in walk-in fridges/freezers must be high enough to enable easy cleaning beneath them. This usually means at least 20cm off the floor.	2	✓		
There must be a sufficient number of shelves in the walk-in fridges/freezers to ensure that food can be stored off the floors. No wooden pallets are allowed in the walk in fridges.	5	✓		
Plastic and or air curtains must be available on the doorways to all walk-in fridges/freezers to help prevent temperature fluctuations.	5	✓		
Plastic and or air curtains in walk-in fridges/freezers must be in such a condition that they can keep the cold air in the cold room/freezer room. Small tears in the plastic curtains are OK if they are kept clean.	2	✓		
Walk-in fridges containing meat, poultry, seafood and/or milk must operate at temperatures of between 0 degrees Celsius and 4 degrees Celsius. For all other foodstuffs up to 7 degrees Celsius is acceptable.	20	✓		
Freezer rooms containing ice-cream and the like should be maintained at temperatures below -18 degrees Celsius at all times, otherwise a temperature of up to -12 degrees Celsius is acceptable.	20	✓		
All walk-in fridge/freezer units must have (working) in-built temperature gauges. These should not operate at temperatures more or less than 3 degrees Celsius of the digital thermometers reading. Alternatively, proof of regular temperature records must be provided to prove the appropriate temperatures are being maintained.	2	✓		

Dry Food Storage

Dry Store Facilities

	Marks	Conforms	Non-conformance	Comment
The doors and frames to the dry store must be in a good physical condition and free from general damage, holes, rust and flaking paint.	2	✓		

Dry Store Facilities (conti...)

	Marks	Conforms	Non-conformance	Comment
The floors to the dry store must be in a good physical condition, free from deep grouting, holes, cracks, flaking paint and crevices.	2	✓		
The walls in the dry store must be in a good physical condition and free from holes, cracks, crevices, damp and flaking paint.	2	✓		
There must be proper ceilings or overhead areas in the dry store to hide any pipework, ducts etc. The ceilings in the dry store must be in a good physical condition and free from gaps, holes, rust and flaking paint.	2	✓		
The lights in the dry store must be covered and the covers must be in a good condition and free from crack and chips. All areas must be visible.	2	✓		
The shelves in the dry store must be in a good physical condition and free from rust and flaking paint. Wood must be covered in melamine, varnished or painted.	5	✓		
All shelves in the dry store must be high enough to enable easy cleaning beneath them. This usually means at least 20cm off the floor.	2	✓		
The dry food storeroom should have adequate natural or artificial ventilation in terms of R962. Any such facilities must be in a good condition.	5	✓		

Receiving Area

Receiving Area Facilities

	Marks	Conforms	Non-conformance	Comment
The receiving area should be situated away from the refuse area.	5	✓		
The floors and walls and whole area of the interior receiving area should be in good condition and free from general damage.	2	✓		

Main Refuse Accumulation

Main Refuse Area Facilities

	Marks	Conforms	Non-conformance	Comment
The main refuse area must be weather and pest proofed, and thus needs a roof, walls and a door.	5	✓		
The main refuse areas walls, floors, doors and ceiling should be in a good condition and free from cracks, bad chips, rust, flaking paint etc.	2	✓		

Main Refuse Area Facilities (conti...)

	Marks	Conforms	Non-conformance	Comment
The skips and bins in the main refuse area must be in a good physical condition and free from holes, cracks, rust and flaking paint.	2	✓		
The skips and bins in the main refuse area must be closable and/or have lids.	2	✓		
There must be sufficient bins and skips available in the main refuse area to ensure that all the refuse (except boxes and plastic) can be correctly stored off the floor.	5	✓		

Kitchen Refuse Accumulation

Kitchen Refuse Facilities

	Marks	Conforms	Non-conformance	Comment
Proper commercial dustbins must be used in the kitchen for the collection of refuse. No crates, buckets, boxes or bags are acceptable.	5	✓		
Each refuse bin in the kitchen must have a lid and the lid must be with the bin, or within easy reach.	5	✓		
The refuse bins in the kitchen must be different or distinguishable from any food storage bins so that there is no possibility of confusion.	10	✓		
All refuse bins in the kitchen must be in a good physical condition and free from cracks and holes.	2	✓		

Staff Toilets

Staff Toilets Facilities

	Marks	Conforms	Non-conformance	Comment
The toilets, seats and flusher in the staff toilets must be in a good physical condition and the toilet must be able to flush.	10	✓		
The general floors, walls, lights and ceilings of the toilets and change rooms must be in a good condition.	2	✓		
The hand basins in the staff toilets and change rooms must be in a good physical condition and not blocked.	2	✓		
The taps to the basins in the staff toilets and change rooms must be operational and water must be supplied.	10	✓		
Hot or at least warm water must be available at the hand basins at the staff change rooms.	5	✓		
The staff toilets must not lead directly into the kitchen.	5	✓		

Staff Toilets Facilities (conti...)

	Marks	Conforms	Non-conformance	Comment
The lockers in the staff change rooms must be in a good physical condition and free from general damage, rust and flaking paint.	2	✓		
The showers in the staff change rooms must be in a good physical condition.	2	✓		

Pest Control

Pest Control Facilities

	Marks	Conforms	Non-conformance	Comment
The kitchen must be well pest proofed and free from holes, gaps and cracks through which vermin can enter and breed in the kitchen.	5	✓		
All opening perimeter windows must either be kept closed, or if opened, must be fitted with insect screens. The screens must be in good condition.	10	✓		
Doors that lead directly to the outside or to back of house areas that are in a poor state should be kept closed or fitted with a self-closing device or strip curtains or else a fly screen door and all such items must totally exclude insects.	5	✓		
All perimeter doors and windows must be free from large gaps when closed, so as to prevent the entry of pests.	5	✓		
As necessary (i.e. if there has been any presence of flies) an appropriate number of fly-killing devices should be present (e.g. at least one present at all kitchen entrances leading directly outside).	5	✓		
If fly killing devices are present, they must all be operational.	5	✓		
Electronic fly killers must be located correctly (e.g. near entrances and not above food preparation surfaces or near clean items).	5	✓		

-- END OF REPORT --