

Hygiene Audits

Biotech Laboratories has been performing hygiene audits of restaurants and food processing facilities for over 25 years. We have a panel of experienced auditors who can come on site to evaluate the premises, the procedures and collect food samples and surface swabs for laboratory analysis.

All audits are designed together with the client to ensure that the required goals are achieved.

The areas evaluated can be designed to meet specific needs but generally fall into three categories.

Inspections

The areas within your facility that can affect the quality and safety of food include the following.

- Raw food preparation areas
- Cooking areas
- Dry storage areas
- Cold rooms
- Staff and where applicable customer bathrooms
- Utensil, crockery and food storage containers
- Utility storage areas and cleaning equipment storage
- Warmer holding cabinets

Temperature Monitoring

Temperature loggers can be placed in applicable refrigerators and cold rooms to determine the minimum temperature achieved during the duration of the audit. Temperature gauges can also be inspected and readings are recorded. Temperature probing can also be performed of hot and cold foods.

Microbiological Analyses

Food samples can be taken for the presence of spoilage microorganisms (Standard Plate Count, Yeast and Mould), indicator microorganisms (Enterobacteriaceae, Faecal Coliforms and E. coli) and specific food pathogens.

Swab samples of 25 square centimetre areas of properly cleaned and disinfected food surfaces can be taken for a Standard Plate Count.

The format for the reporting can include a written report with or without numerical scoring, usually a score out of 100. In addition a return visit incorporating a presentation of the findings can be made.

Please contact us for further information.