Virtual Inspection Requirements Hospitality

- Electronic copy of your QA Manual
- Must have the ability to do a virtual walkthrough
  - WiFi or cellular network within the plant
  - apps -FaceTime, Zoom, GoToMeeting, etc.
- Completion of the Online E-learning course – need Certificate
- Description and copies of HACCP study as outlined in Section 5.2
- Copy of operational flow chart including demonstrating the flow chart is published in the plant for employee view
- Surface testing results with ATP
- Copies of regular monitoring program reports as per Section 5.4
- SDS sheets on your surface cleaning products and photos of the production place in the plant
- Photos of pest control items in use in the plant
- Photos of your cleaning logs in the plant or signage indicating cleaning requirements
- Photos of your GHS and Hazzard signage for employees
- Photos of soil slings and clean slings (these must be notably different)
- Photos of your washing equipment – Demonstrate how you use conventional washers in achieving CROSS CONTAMINATION CONTROL. Be prepared to discuss your methods
- Photo of your PH monitoring station, equipment and logs
- Photos of how you protect and transport damp equipment to final finishing
- Photos of your packaging and quality inspection processes
- Photo of how you prepare items for transport
- Show copies of your training for your drivers
- Photos of a typical truck used for HACCP delivery
- Photos of your hand hygiene and PPE for drivers located on your truck
- Be prepared to describe your HACCP transport methods
- Be prepared to show copies of the Exposure Control manual and OSHA compliance documentation per Section 5.5
- Photos of all warning and precaution signs for your staff

The list above is a partial list for preparation purposes only - from the virtual walkthrough, additional photos may be requested of your plant to demonstrate that general conditions and effective elements are in place.

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