Ecosure Inspection Readiness:

A Manager's Shift-by-Shift guide

Today's Goal:

We will cover **what you should be doing everyday to ensure your store is ready for an Ecosure Audit, as well as what to expect when your audit occurs.**

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What the visit is meant to show

Food Safety in Normal Operations

An advisor may observe work, check food and equipment, review records, and coach the team on corrections.

Critical Controls

Time and temperature, handwashing, contamination prevention

Operating Habits

Cleaning, sanitizer use, equipment condition, documentation

Brand Program

Use your DQ Ecosure form for exact items and scoring



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The Daily Readiness Rhythm

Opening

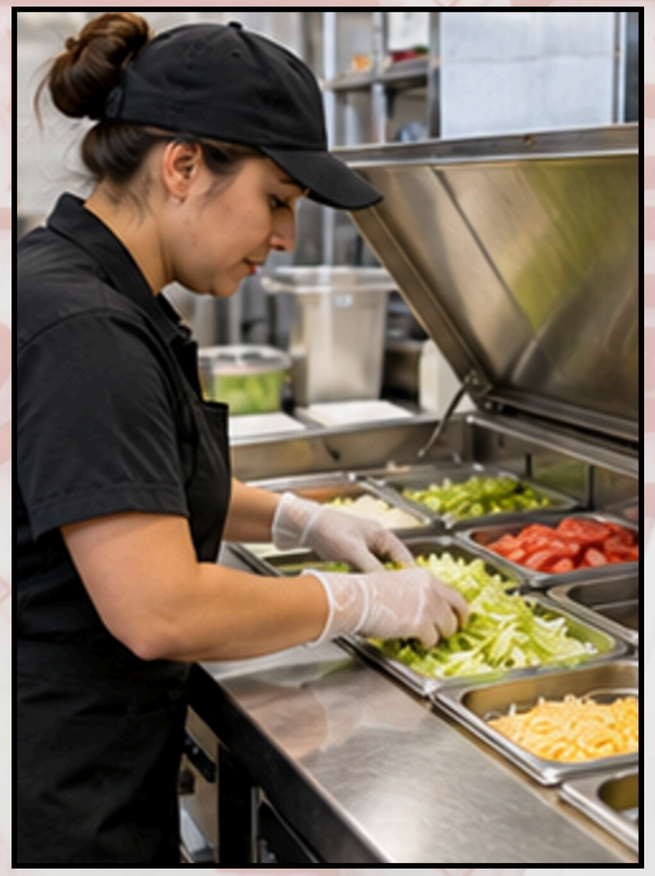
Check unit temperatures, food dates, sinks, sanitizer and the first food readings

During the Rush

Observe handwashing and glove changes. Recheck food held on the line. Keep the manager on the floor

Closing

Finish cleaning, verify equipment and record actual checks. Assign unresolved repairs



Readiness is the result of real checks every shift

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People and Handwashing

Sinks Ready

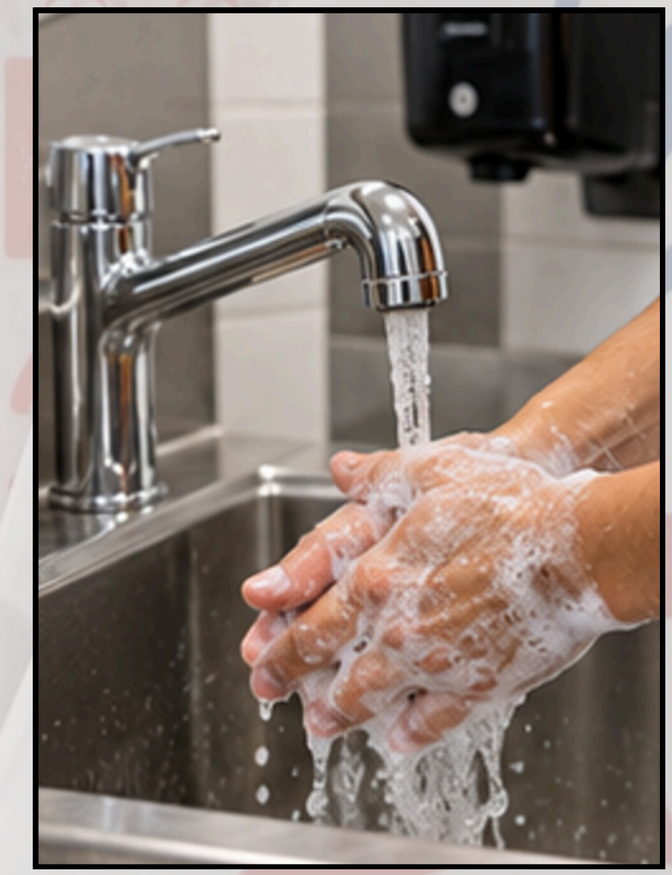
Keep hand sinks accessible and supplied with soap and a drying method

Watch the Work

Wash after contamination, restroom use, handling dirty items or changing tasks.

Employee Health

The person in charge follows the illness reporting and exclusion policy.



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Temperature Controls

40° F or lower

Cold holding for TCS food

140° F or higher

Hot holding for TCS food

Use a calibrated probe on the food. Correct an out-of-range reading and document what happened.



Cooking, cooling and reheating have separate rules. Use the current product chart.

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Storage and Contamination Prevention

Separation

Keep raw foods away from ready-to-eat foods and protect food from splash and drips.

Identification

Check labels, prep or discard dates, and rotation. Remove expired items

Handling

Use clean utensils and approved barriers for ready-to-eat food. Change gloves when tasks change.



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Cleaning and Sanitizer Control

Food-Contact Surfaces

Clean and sanitize at the required intervals and after contamination

Concentration

Use the correct chemical, test strips and label directions. Record the actual result where required.

Equipment

Check ice cream equipment, utensils, drains, gaskets and the fryer area for residue



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Building and Pest Prevention

Walk the Perimeter

Inspect doors, dumpster area, standing water and signs of pests.

Walk the Restaurant

Check floors, walls, ceilings, storage shelves and restrooms

Fix and Track

Remove conditions that attract pests. Log repairs in the store maintenance system



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When the Advisor Arrives

Welcome and Accompany

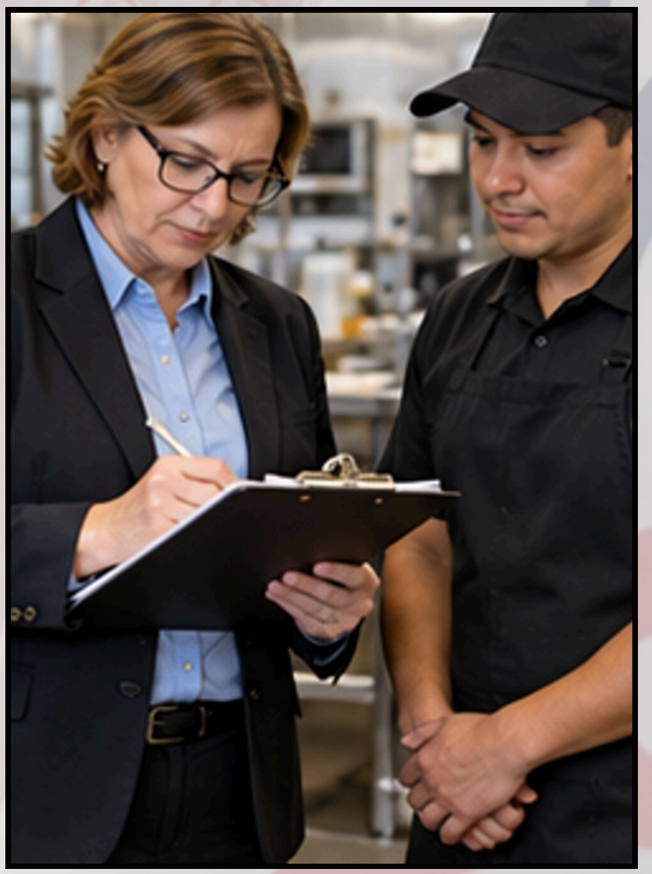
Identify the person in charge and make records and equipment accessible

Show the Normal Process

Let the team demonstrate current practices and answer honestly.

Correct and Learn

Address an immediate risk, confirm the finding, then assign an owner and due date.



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A 15-Minute Walk

0-3 Minute

Hand sinks, team practices and sanitizer

3-7 Minute

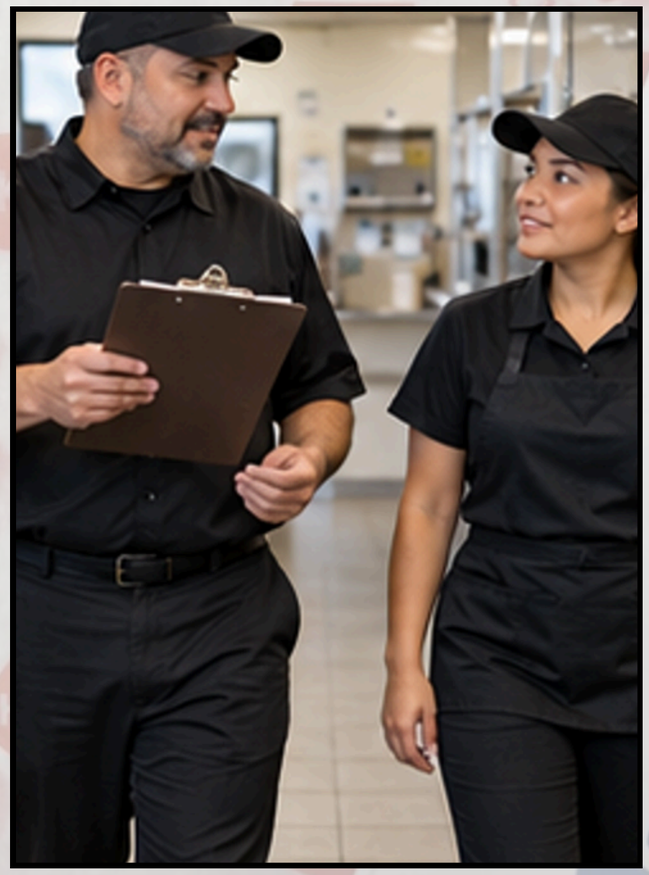
Cold and hot food readings, thermometer

7-11 Minute

Storage, dates and food protection

11-15 Minute

Equipment, restrooms, exterior and records



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After the Assessment

Today

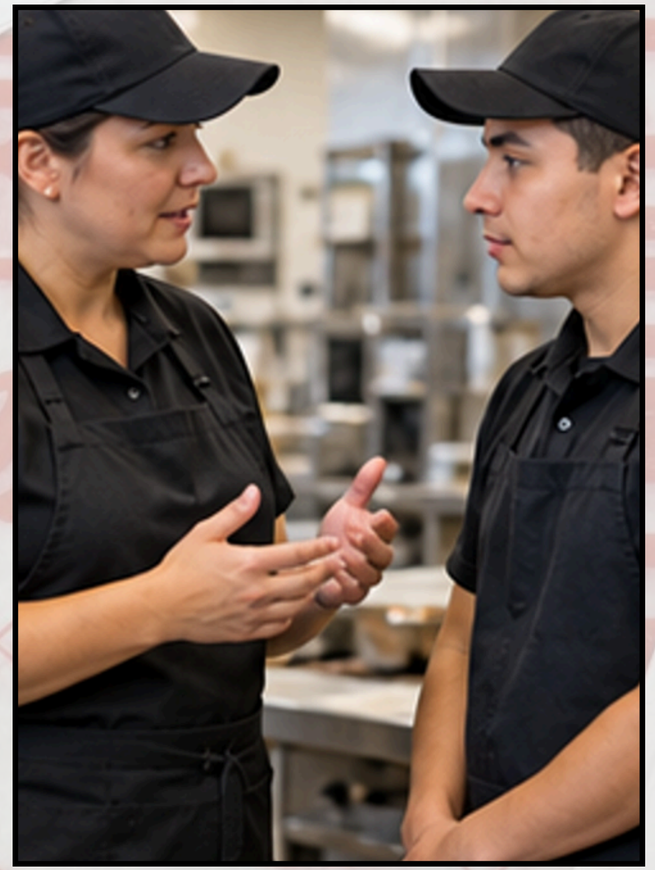
Resolve any immediate food safety issue.
Save the report and tell the district manager.

This Week

Assign each finding to a person, due date and verification check

Every Shift

Coach the habit that caused the finding and confirm it in the next manager walk



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Manager Closeout Checklist

01 Actual temperature readings and corrective actions recorded

02 Hand sinks supplied, illness concerns addressed

03 Food protected, labeled and within its use period

04 Sanitizer verified; equipment and facility clean

05 Open repairs assigned and followed up



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