

# Daily Quality Control Record Form

The **Daily Quality Control Record Form** for restaurants is an essential tool to monitor and ensure consistent food safety and hygiene standards. It helps staff document routine checks, track compliance, and promptly address any issues. Utilizing this form promotes a safer dining experience and maintains high operational excellence.

Date	<input type="text"/>	Restaurant Name	<input type="text"/>
Location/Branch	<input type="text"/>	Supervisor	<input type="text"/>

Quality Control Area	Item to Check	Status (OK/Not OK)	Comments/Actions	Checked By	Time
Food Storage	Temperature of Refrigerators	<input type="text" value="OK/Not OK"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Food Preparation	Handwashing Before Handling Food	<input type="text" value="OK/Not OK"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Kitchen	Sanitized Surfaces	<input type="text" value="OK/Not OK"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Serving Area	Clean Utensils & Plates	<input type="text" value="OK/Not OK"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Restrooms	Supplies and Cleanliness	<input type="text" value="OK/Not OK"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Corrective Actions Taken (if any):

Supervisor's Signature:

Date: