# Inspection of Amenities

As a team manager, you are expected to inspect a range of amenities during your shift to ensure effective hygiene practices are being employed.

According to Bunjappy’s organisational procedures, you are required to regularly inspect the premises to prevent health hazards in the workplace. This week according to the roster you are required to inspect toilet and handwashing facilities of the workplace. Therefore, you are required to perform the following task:

1. In this task, you are required to carry out inspection of your premises to ensure the following:
* Spread of micro-organisms
* Address workplace hygiene hazards and report any unresolved hazards that may affect the health of self and others
1. Document your findings using copies of the provided hygiene report template. (A report for each venue inspected)

Note: You are to select three toilet areas (these are to be public access toilets, i.e. in hospitality venues, shopping centres, etc.) to substitute for Bunjappy’s amenities. Note, due to privacy considerations you are not to identify the venues you are inspecting and reporting on). You are also to inspect one kitchen/food preparation area – a total of 4 inspections.

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| **Hygiene report**(A report for each location needs to be completed) |
| Inspected by:  | Date: |
| Area covered: |
| Health hazards found and location | Type of Hygiene Hazard | Remediation action required |
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