

Responsible	Workflow Process	Documentation / Output
Food Engineer Dietitian	Health and hygiene checks of the personnel are carried out in accordance with the relevant legislation.	-
Food Engineer Dietitian	Physical spaces and equipment are inspected in terms of health and hygiene.	-
Food Engineer Dietitian	Depending on the type of food products purchased by the contractor firm for use in the kitchen, temperature, taste, odor, appearance characteristics, expiration dates, lot/serial numbers, and documents are checked.	• Control Committee Report
Food Engineer Dietitian	Inspections are carried out to ensure that products are stored in accordance with warehouse layout rules and appropriate temperatures for their properties.	• Control Committee Report • Cafeteria Monthly Inspection Forms (KYT-FRM-072)
Food Engineer Dietitian	Foods to be served cold are transported hygienically to the cafeterias using termoboxes at a maximum of 10 °C , and those that need to be served warm at least 65 °C . Transported warm foods are kept in pre-heated bain-maries and cold ones in refrigerators, and are served gradually. The clothing, hairnets, masks, gloves, and arm sleeves of the serving personnel are checked.	• Control Committee Report
Inspection Board Control Committee	Products that do not meet the specifications stated in the technical specifications are returned by the contractor firm.	• Control Committee Report