

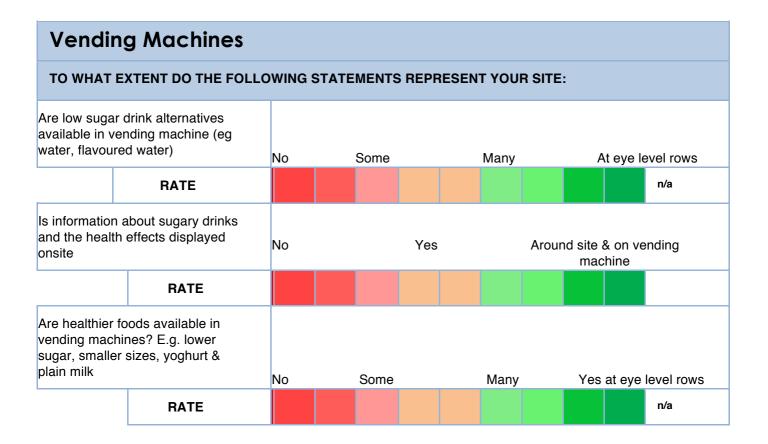
Food Environment & Health Audit Tool

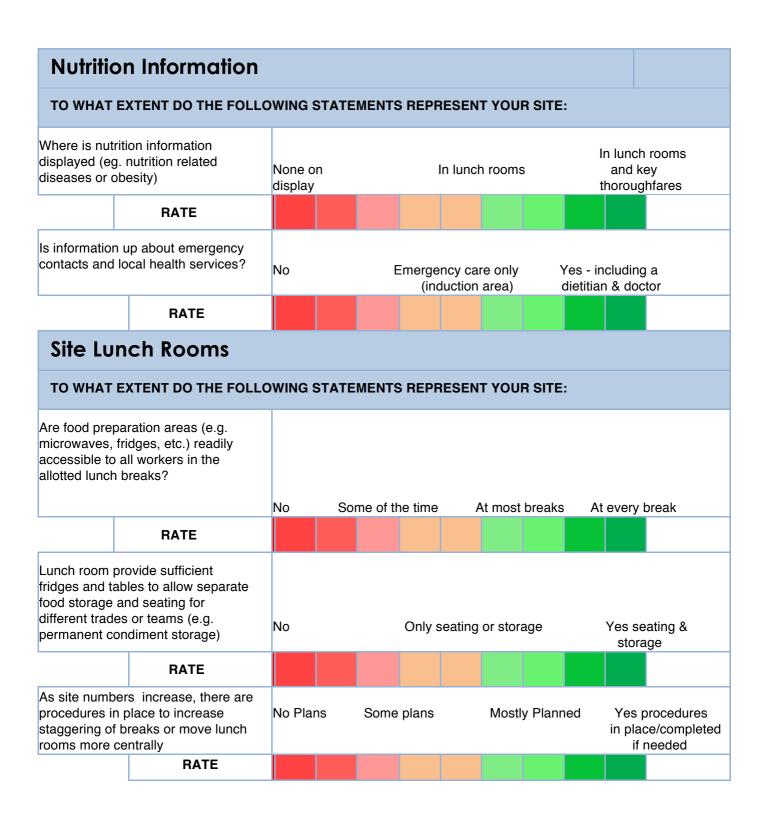
Food in Construction Queensland Project

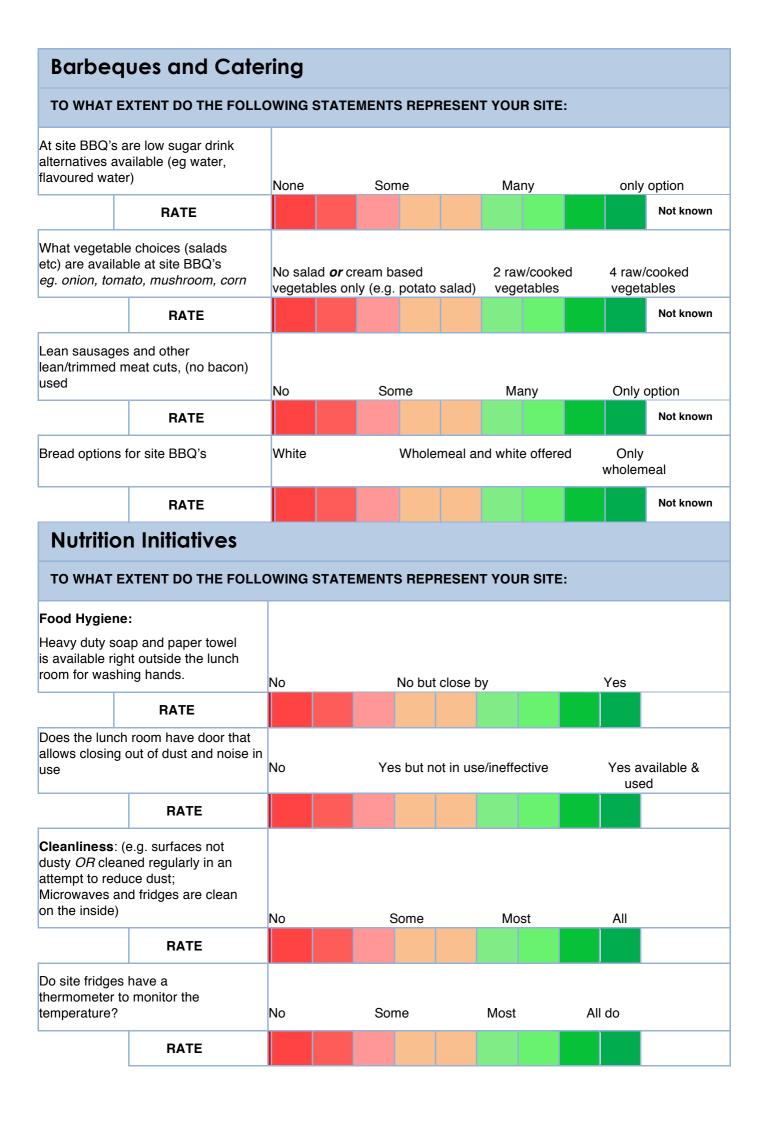
Date:	Job Name:	Job Number:

This is a survey about food environments on your current worksite. To complete it, place an 'X' in the box that most represents each answer. *Example:*









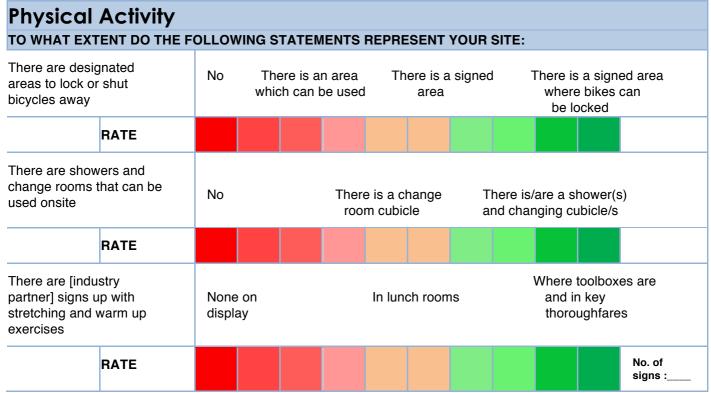
		# Thern	nomete	ers:		# Fridg	jes:			
Are fridges clea scraps on a we	ned of old food and ekly basis?	No	;	Sometin	nes	_	st of time	Alw	ays	
	RATE									
<u> </u>	Who Is	Respo	nsible?	•						

Fridge Tips:

- Fridge temperatures need to read 4 degrees or less when full Too many lunch boxes means air cannot circulate around and cool it properly. Encourage workers to use all fridges.

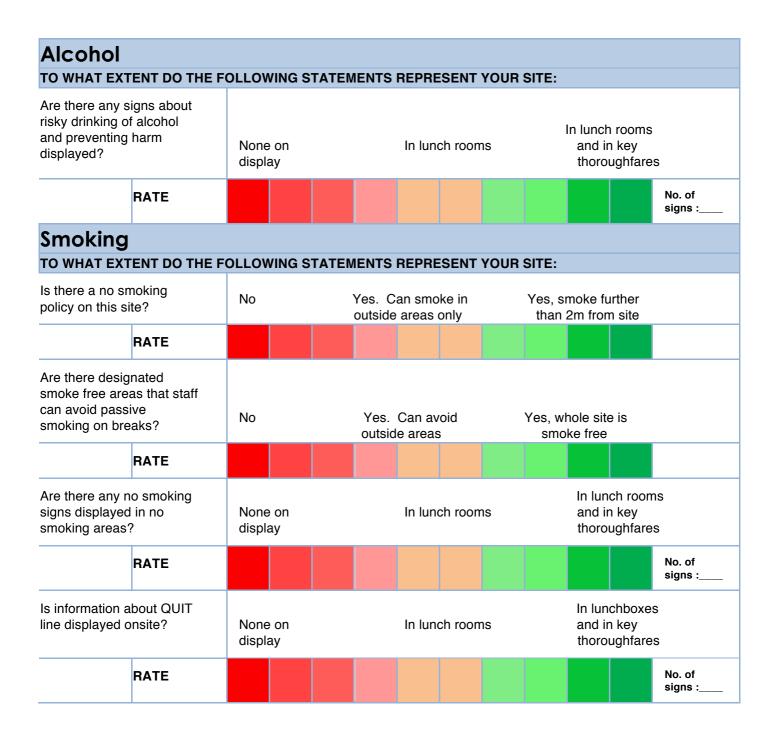
Are There Any Other Food Initiatives On Site?
please describe (e.g. policies, negotiated agreements with food vans or vending machine suppliers)

Tally of Local Food Outlets in the Immediate Vicinity						
Type of Food Shop	Name or Description	Tally				
Coffee shops and cafes	e.g. coffee club					
Sandwich type options (without chips)						
Asian Food Outlets (Thai, Japanese, Chinese, Indian)	e.g. sushi train					
Outlets that serve hot chips or pizza; fast food outlets						
Grocery/Convenience Stores						
Garage/Service Stations						
Pubs/Bars						
Fruit and Vegetable Stores, Other Specialty Stores						
Temporary Stores e.g. food vans						



Are there local physical facilities: gyms, pools, parks, or other recreational facilities available (e.g. half court, football field)? **Please List**:







CONTACT US

Please contact Griffith Enterprise on +61 7 3735 5489 for all Business Development enquiries.

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