

FOOD HYGIENE CHECKLIST

Management

Tick box

	Managers can demonstrate a commitment and have a good understanding of food safety management principles based on Hazard Analysis Critical Control Points.
	Up to date written food safety procedures are in place, implemented, maintained and reviewed.
	Daily records are in place to verify monitoring of critical control points.
	Food hazards are being managed (including physical, chemical, microbiological and food allergens).
	Effective food stock rotation and date coding systems are in place where necessary and appropriate.

Food Handlers

Tick box

	Food handlers can demonstrate food safety knowledge and competency.
	Food handlers demonstrate good personal hygiene.
	Food handlers don't work if ill.
	Food handlers training records are up to date.
	Food handlers practices are demonstrated as safe.
	Systems are in place to prevent cross contamination.

Temperature Control

Tick box

	You must not keep foods at temperatures that might cause a risk to health.
	Temperature monitoring is in place and "at risk" foods are stored at the correct temperature.

Effective Cleaning and Structural Standards

Tick box

	Food rooms, surfaces, equipment, and handles, etc. are kept clean.
	Suitable equipment and anti-bacterial spray are available for cleaning.
	Food rooms are maintained in good order and repair.
	Adequate lighting and ventilation are provided in all rooms.
	Toilets do not open directly into rooms where food is handled.
	Effective pest control monitoring and control measures are in place.
	Suitable and sufficient facilities are provided for hygienic washing of hands.
	Suitable and sufficient facilities are provided for washing equipment.
	Suitable and sufficient facilities are provided for washing food, where necessary.
	Suitable and sufficient facilities for storage of food waste.

Food officers will review the food business file history and the final scores will reflect the officer's opinion and confidence in management of food safety at the premises based on consistency in hygiene compliance, in addition to the above factors at the time of inspection.