

HIGH SPEED TRAINING

SELF-INSPECTION CHECKLIST FOR FOOD PREMISES



Use this handy checklist to do a self-inspection of your own food premises before the food safety officer comes for their official visit. To achieve a 5 star food hygiene rating you'll need to make sure that you can put a tick next to each of the following:

Your Premises

Do you check your premises regularly for pests?	<input type="checkbox"/>
Do you have a pest control system in place?	<input type="checkbox"/>
Do you have separate sinks for dish washing and hand washing?	<input type="checkbox"/>
Do you regularly clean behind equipment?	<input type="checkbox"/>
Do your fridges and freezers have thermometers?	<input type="checkbox"/>
Do you have clean and tidy storage areas?	<input type="checkbox"/>
Do you maintain equipment regularly?	<input type="checkbox"/>

Food Safety Management System

Do you have a food safety system in place (HACCP/SFBB)?	<input type="checkbox"/>
Can you provide evidence of all your food safety procedures?	<input type="checkbox"/>
Do you have a cleaning schedule?	<input type="checkbox"/>
Do you cook and hold food at the correct temperature?	<input type="checkbox"/>
Do you use food probes and keep them clean and calibrated?	<input type="checkbox"/>
Are staff fully trained?	<input type="checkbox"/>
Do you follow the correct hand washing procedures?	<input type="checkbox"/>

Food Safety Procedures and Practices

Do workers change into protective clothing before work?

Do workers keep their hair back and/or wear a hair net or hat?

Do you have a first aid kit in the workplace?

Do you keep staff sickness records?

Do you have a stock control procedure?

Have you got colour coded chopping boards?

Do you follow safe thawing practices?

Do you have separate preparation areas for raw and ready to eat foods to prevent cross contamination?

Is there soap and paper towels in the toilets?

Do you use single-use cloths?

Are temporary food preparation areas kept in the same condition as permanent ones?

