

Food Hygiene Inspection Checklist

Use this inspection checklist to evaluate your food business preparedness for a food hygiene inspection.



☐ Food handling practices

- ☐ Foods are stored in the correct order.
- ☐ Storage temperature is regularly monitored.
- ☐ Foods are labelled properly.
- ☐ Separate utensils are used for preparing food.
- ☐ Food handlers follow the correct handwashing steps
- ☐ Food handlers wear proper protective clothing.
- ☐ Foods are cooked to the correct internal temperature.

☐ Business premises

- ☐ Walls, floors, and ceilings are easily cleanable materials and will not collect dirt.
- ☐ A basin for washing hands is present.
- ☐ Pest control measures are in place.
- ☐ All lighting and other fixtures are well-maintained.
- ☐ Food handlers follow the cleaning process schedule.
- ☐ All equipment and measuring tools are calibrated and sanitised.

☐ Food safety management

- ☐ Monitoring procedures for each operation are established.
- ☐ Checklists and schedules are followed and documented.
- ☐ A traceability system and food recall plan is established.
- ☐ Employees are adequately trained.

**FoodDocs can help you establish your comprehensive Food Safety Management System. All requirements to get a 5-star rating from a food hygiene inspection can be fulfilled using our software's smart tools and features.*