

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.*



Save time
on daily tasks

← Scan

FoodDocs

Food safety made easy
fooddocs.com