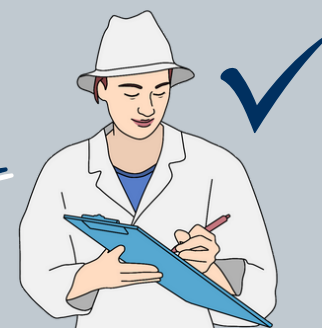
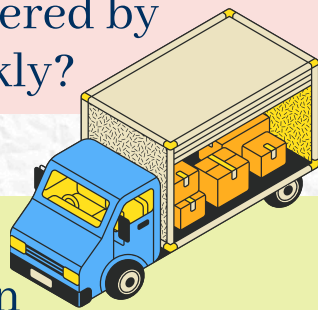


FOOD HYGIENE INSPECTION checklist



Deliveries

- ✓ Do you thoroughly check food delivered by your suppliers and store them quickly?



Food Storage

- ✓ Do you prevent cross-contamination when storing food in fridges and freezers?
- ✓ Is food in fridges and freezers covered?
- ✓ Is food in fridges and freezers stored at a safe temperature?
- ✓ Are food items in date?
- ✓ Are dried goods stored correctly? i.e. in a suitable room, off of the floor and in suitable packaging or lidded containers?
- ✓ Are allergens managed during storage? This includes ingredients containing allergens being stored separately and clearly labelled.



Personal Hygiene

- ✓ Do food handlers change into protective clothing before starting work?
- ✓ Are staff toilets and changing facilities clean and tidy?
- ✓ Do food handlers wash hands regularly, keep their hair tied back and wear a hat or a hairnet?
- ✓ Are food handlers working without jewellery or nail varnish, and are their nails clean and short?
- ✓ Do hand wash sinks have antibacterial soap, hot and cold or warm water, and hygienic hand-drying facilities like disposable towels?
- ✓ Are hand wash sinks used for hand washing only?
- ✓ Are food handlers washing their hands correctly and regularly?



Food Handling

- ✓ Are foods defrosted safely?
- ✓ Are freezers defrosted regularly?
- ✓ Do you cook and reheat foods safely?
- ✓ Do you cool hot food safely, ideally within 90 minutes and away from source of contamination?
- ✓ Do you have colour-coded equipment such as chopping boards? Are they used correctly?
- ✓ Are foods protected from contamination by chemicals and foreign objects?
- ✓ Are controls in place to safely prepare food for customers with allergies?



Cleaning and Disinfection

- ✓ Do you regularly clean and disinfect food contact surfaces such as work surfaces and chopping boards, and hand contact surfaces such as fridge handles and taps?
- ✓ Does your sanitiser or disinfectant comply with BS EN 1276 or BS EN 13697? Is it food-safe?
- ✓ If your sanitiser or disinfectant needs dilution, do you dilute it in line with manufacturer's instructions?
- ✓ Do you follow the contact time set by the manufacturer for your sanitiser or disinfectant to ensure bacteria are reduced to a safe level?
- ✓ Are suitable cleaning chemicals available?
- ✓ Are chemicals stored correctly?
- ✓ Do you have probe wipes to clean and disinfect your digital temperature probe?
- ✓ Are proper cleaning methods used?



If you found this helpful, follow me for more:

[linkedin.com/in/nataliestantoneho](https://www.linkedin.com/in/nataliestantoneho) |  [@the_safety_expert](https://www.instagram.com/the_safety_expert)

www.thesafetyexpert.co.uk

© 2025 The Safety Expert Training Limited



by Natalie Stanton