

Checklist for Food Hygiene



This checklist gives a brief overview of some of the areas considered during a routine inspection. If your answer to any question is No, please take action to correct this before submitting your form.

Please be aware that this list is not exhaustive and other issues may be considered should you be inspected on Show Day.

Food safety management system	Y	N	N/A
A documented food safety management system is in place and implemented e.g. Guide for Food Businesses. https://next.shropshire.gov.uk/environmental-health/food-safety/food-safety-for-business/guidance-for-food-businesses/			
Regular monitoring checks are carried out to make sure our controls are working			
Training			
Staff / food handlers have received Food Hygiene training and/or adequate instruction and supervision and we have certificates or records to prove this			
Staff / food handlers understand our Food Safety Management System e.g. Guide for Food Businesses. https://next.shropshire.gov.uk/environmental-health/food-safety/food-safety-for-business/guidance-for-food-businesses/			
Temperature control			
Do staff /food handlers know the correct safe temperatures to keep food? e.g. chilled foods at or below 8°C, cook food to at least 75°C for 30 seconds, hold hot food at or above 63°C			
The temperature of cold food storage is checked at least once a day (Chilled food should be kept at or below 8°C but fridges and chilled display equipment should be set at 5°C or below)			
Checks are made to ensure all foods are thoroughly cooked (visual and/or temperature checks)			
Cooked food, that is to be stored cold, is chilled quickly (within 90 minutes) using good hygiene practices			
Food being held hot is kept at or above 63°C			
All prepared food is labelled with a use by/throw by system e.g. day dots			
Sanitising wipes are used to clean the probe thermometer			
Cleaning and hand washing			
The floors, walls and ceilings in rooms where food is stored and/or handled, are clean			
Food preparation surfaces, hand contact surfaces (taps, bin lids, and fridge doors) and equipment are cleaned and disinfected regularly			
Staff /food handlers have been instructed and know when and how to wash their hands properly			
Staff /food handlers wear clean work clothing and/or over clothing			
Staff /food handlers know that if they have diarrhoea and /or vomiting they must not return to work until 48 hours after symptoms cease			
Cross contamination			
Raw and ready to eat foods are stored separately			
Structure and pests			
Regular checks are carried out for signs of pests – there is no evidence of pest activity, such as rodents and flies			

Business:.....

Person responsible (caps):.....

Signature:

Date: