

Getting a Green Light



FOOD SAFETY INSPECTION CHECKLIST

Management

- ❑ Managers can demonstrate a commitment and have a good understanding of food safety management principles based on HACCP
- ❑ Up to date written food safety procedures are in place, implemented, maintained and reviewed
- ❑ Daily records are in place to verify monitoring of critical control points
- ❑ Food hazards are being managed (both physical, chemical, microbiological and food allergens)

Food Handlers

- ❑ Food handlers can demonstrate food safety knowledge & competency
- ❑ Food handlers demonstrate good personal hygiene
- ❑ Food handlers don't work if ill (contact us for advise)
- ❑ Food handlers training records are up to date (see FSA guidance)
- ❑ Food handling practices are demonstrated as safe & food is fit to eat
- ❑ Systems in place to prevent cross contamination

Temperature Control

- ❑ Foods are not left out at room temperature for more than one food service (e.g. not more than four hours)
- ❑ Temperature monitoring is in place and "at risk" foods are stored at the correct temperature (see FSA guidance booklet)

Effective Cleaning and structural Standards

- ❑ Food rooms, surfaces, equipment and handles are kept clean
- ❑ Suitable equipment and sanitizers are available for cleaning
- ❑ Food rooms are maintained in good order and repair
- ❑ Effective pest control monitoring and control measures are in place
- ❑ Suitable & sufficient facilities in place for hygienic washing of hands
- ❑ Suitable & sufficient facilities for washing equipment
- ❑ Suitable & sufficient facilities for washing food where necessary
- ❑ Effective food stock rotation and date coding systems are in place where necessary and appropriate

Food inspectors review premises file history, final scores reflect the inspector's opinion and confidence in management of food safety at the premises based on consistency in hygiene compliance and in addition to the above factors.