

Food Premises Self Inspection Check List

This checklist will help you undertake a self-inspection of your food premises, so you are able to make sure everything is ready and up to standard for when the food safety officer comes to carry out an official inspection. In order to get a five-star rating, you will need to make sure each of these criteria have been met and you can tick them off:

Your Premises



Are your storage areas clean and tidy?



Have you cleaned behind your equipment?



Do you regularly check your premise for pests?



Do you have a pest control system in place?



Do your fridge and freezers have thermometers?



Do you have separate sinks for hand washing and dish washing?



Do you regularly maintain your equipment?



Food Safety Management System

Do you have a HACCP food safety system in place?



Do you have a cleaning schedule that is adhered to?



Can you provide evidence of all your food safety procedures?



Are all members of your staff fully trained?



Do you cook and store food at the correct temperature?



Do you use food probes and keep them clean?



Do you follow the correct hand washing procedures?



Do you store your raw food and ready-to-eat food separately?



Food Safety Procedures and Practices

Do you have a first aid kit on the premise?



Do your staff change into protective clothing before arriving at work?



Do staff wear a hair net or keep their hair back?



Do you record your staff sickness?



Do you have a stock control procedure in place?



Have you got colour coded chopping boards?



Do you have separate preparation areas for raw and ready-to-eat foods to prevent cross contamination?



Do you follow safe thawing practices?



Do you regularly check your toilets for soap and paper towels?



Do you use single-use cloths?



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www.virtual-college.co.uk/food-hygiene-training