

# HYGIENE INSPECTION CHECKLIST

Your food hygiene rating will be based on the standards of food hygiene found on the date of inspection.

- ✓ Adequate hand washing basins (for the size and use of the premises)
- ✓ Means for hand drying at each wash basin
- ✓ Suitable first aid kit (for the number of staff & visitors)
- ✓ Appropriate fire protection (extinguishers/fire blankets, alarms etc.)
- ✓ Probe thermometer
- ✓ Dedicated food preparation sink
- ✓ Clean and tidy workspace
- ✓ Adequate ventilation (to remove excess humidity, heat, moisture, odour etc.)
- ✓ Adequate refrigeration for high risk foods
- ✓ Cleaning equipment
- ✓ Adequate means for storing and disposing waste
- ✓ Evidence of good personal hygiene practices
- ✓ Protective clothing (aprons, head-wear etc.)
- ✓ Proof of separation of raw and ready to eat food
- ✓ Proof you have registered your business with your local Environmental Health
- ✓ Completed food safety management system, signed and dated
- ✓ Proof of appropriate food hygiene training (for all food handlers)
- ✓ Get a 5 food hygiene rating!

