

Food Safety Checklist for Shops and Stalls selling wrapped low-risk foods only including Health Foods, Dried Foods, Sweets, Frozen Foods and Chemists, Off-licences, Greengrocers and Farm-gate Sales

Record all problems on the safe food diary

Safe Chilled Food

Is all chilled food being put into fridge straight away?

Is the fridge temperature below 8°C:

Safe Frozen Food

Is frozen food at or below -18°C

Safe Stock Control

Has all food got a use-by or best-before date?

Is all food within its use-by or best-before date?

Safe Personal Hygiene

Are hands being washed properly and often enough?

Are clean overclothing and hats being worn where open food is handled?

Is there hot water, soap, paper towels and a pedal bin at every wash hand basin?

Are delivery drivers and visitors complying with standards?

Safe Cleaning and maintenance

Do all surfaces look clean?

Are food contact surfaces sanitised after washing?

Are surfaces in good condition?

Are cleaning chemicals stored and used properly?

Is cleaning equipment clean and in good condition?

Is all lighting and ventilation working and being used properly?

Are bins and surrounding areas kept clean?

Are cleaning schedule and methods being complied with?

Safe Pest Control

Are there any signs of mice, flies or other pests?

Contamination

Is all open food covered properly in fridges and dry store?

Is all food checked for intact packaging and use-by dates on delivery and during storage?

Are any pets or pet equipment in food rooms?