

# Food Safety Checklist for cold stores, warehouses, haulage depots, wholesalers, milk and other distributors, and bases for stalls and mobiles

Record all problems on the safe food diary

## Safe chilled food

Is the temperature of food in fridges below 8°C: on delivery?/in fridges?/on display?

Is food stored below the temperature required on the label, e.g. below 5°C?

## Safe frozen food

Is frozen food at or below -18°C?

Is frozen food in airtight containers?

Has all frozen food a 'use by' date?

## Stock control

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

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

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

Is damaged or unfit food or food awaiting return stored separately and safely?

## Safe personal hygiene

Are hands being washed properly and often enough?

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 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 for premises and vehicles?

## Safe pest control

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

Is pest proofing intact and in use?

Are refuse bins clean with tight fitting lids?

## Thermometers

Are thermometers calibrated?