



Food premises self-inspection checklist for FHRS & FHS

You can use this check sheet to inspect your own food premises ready for a visit by a food safety office. To achieve a 5 star food hygiene rating you should be able to answer yes to all of the following:

Checking your Food Safety Management System

	YES	NO
Do you have a food safety system using HACCP?	<input type="checkbox"/>	<input type="checkbox"/>
Do you have proof that your Food Safety System is in use?	<input type="checkbox"/>	<input type="checkbox"/>
Do you have regular cleaning schedules?	<input type="checkbox"/>	<input type="checkbox"/>
Do you cook and hold food at the correct temperature?	<input type="checkbox"/>	<input type="checkbox"/>
Do you keep your food probes clean and calibrated?	<input type="checkbox"/>	<input type="checkbox"/>
Are all of your staff appropriately trained?	<input type="checkbox"/>	<input type="checkbox"/>
Do all staff follow correct hygiene and hand washing procedures?	<input type="checkbox"/>	<input type="checkbox"/>
Can you provide written proof of all of the above?	<input type="checkbox"/>	<input type="checkbox"/>
Can all members of staff show an inspector where this proof is kept?	<input type="checkbox"/>	<input type="checkbox"/>

Checking your Food Safety Procedures and Practices

Do you have appropriate first aid kits, with all items within their use by date?	<input type="checkbox"/>	<input type="checkbox"/>
Do you have staff sickness records?	<input type="checkbox"/>	<input type="checkbox"/>
Do you have procedures for correct stock storage and segregation?	<input type="checkbox"/>	<input type="checkbox"/>
Do you have colour coded chopping boards in use?	<input type="checkbox"/>	<input type="checkbox"/>
Do your staff follow your safe thawing procedures?	<input type="checkbox"/>	<input type="checkbox"/>
Do you have separate food prep areas for ready to eat and raw foods?	<input type="checkbox"/>	<input type="checkbox"/>
Is there soap, paper towels and hot water in the toilets?	<input type="checkbox"/>	<input type="checkbox"/>
Do your staff have sufficient and appropriate PPE and cleaning equipment?	<input type="checkbox"/>	<input type="checkbox"/>
Do your food preparation staff change into their uniforms on site?	<input type="checkbox"/>	<input type="checkbox"/>
Are your staff wearing hairnets/beard nets where needed?	<input type="checkbox"/>	<input type="checkbox"/>



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Checking your Premises

	YES	NO
Do you have separate dish washing and hand washing sinks?	<input type="checkbox"/>	<input type="checkbox"/>
Do you regularly clean behind equipment? Is this shown on your cleaning schedules?	<input type="checkbox"/>	<input type="checkbox"/>
Do you have a pest control system in place?	<input type="checkbox"/>	<input type="checkbox"/>
Do you have regular pest control checks?	<input type="checkbox"/>	<input type="checkbox"/>
Do all your fridges and freezers have thermometers?	<input type="checkbox"/>	<input type="checkbox"/>
Do you have regular maintenance on all your equipment?	<input type="checkbox"/>	<input type="checkbox"/>
Are all your storage areas clean and tidy?	<input type="checkbox"/>	<input type="checkbox"/>