

Self-Inspection Checklist for Food Premises and Home Kitchens

Use this handy checklist to do a self-inspection of your own food premises before the food safety officer comes for their official visit. To achieve a 5 star food hygiene rating you'll need to make sure that you can put a tick next to each of the following:

Your Premises	
Do you check your premises regularly for pests?	
Do you have a pest control system in place?	
Do you have separate sinks for dish washing and hand washing?	
Do you regularly clean behind equipment?	
Do your fridges and freezers have thermometers?	
Do you have clean and tidy storage areas?	
Do you maintain equipment regularly?	

Food Safety Management System	
Do you have a food safety system in place (HACCP/SFBB)?	
Can you provide evidence of all your food safety procedures?	
Do you have a cleaning schedule?	
Do you cook and hold food at the correct temperature?	
Do you use food probes and keep them clean and calibrated?	
Are staff fully trained?	
Do you follow the correct hand washing procedures?	

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Food Safety Procedures and Practices	
Do workers change into protective clothing before work?	
Do workers keep their hair back and/or wear a hair net or hat?	
Do you have a first aid kit in the workplace?	
Do you keep staff sickness records?	
Do you have a stock control procedure?	
Have you got colour coded chopping boards?	
Do you follow safe thawing practices?	
Do you have separate preparation areas for raw and ready to eat foods to prevent cross contamination?	
Is there soap and paper towels in the toilets?	
Do you use single-use cloths?	
Are temporary food preparation areas kept in the same condition as permanent ones?	