

Safety Technician Visit Checklist

Food & Hospitality

AUDIT DETAILS

Please mention the date

DATE

2017-01-01

Please mention the executive summary

textarea

BAR & GLASSWASH AREA

Is the day dotting and labelling done in a satisfactory manner?

Yes

No

NA

Are there any expired products?

Yes

No

NA

Are the fruits sanitised?

Yes

No

NA

Are the matting, bar shelving and floor clean and clutter-free?

Yes

No

NA

Is the glass washing machine neat and clean?

☐ Yes☐ No☐ NA

Is the ice machine clean?

☐ Yes☐ No☐ NA

BASEMENT

Is Personal Protective Equipment available?

☐ Yes☐ No☐ NA

Is a safe walkway available between the kegs?

☐ Yes☐ No☐ NA

Are the gas cylinders kept in an secured manner?

☐ Yes☐ No☐ NA

Are all the products in "safe to use" date and rotated?

☐ Yes☐ No☐ NA

Is the cellar neat and well maintained?

☐ Yes☐ No☐ NA

BEST PRACTICES IMPLEMENTATION

Is proper hand hygiene being observed?

☐ Yes☐ No☐ NA

Are there any cross contamination risks being observed?

Yes

No

NA

Are the procedures related to roast joint cooking being followed?

Yes

No

NA

Is the grill mapping process being understood and implemented?

Yes

No

NA

DD FILING

Are the following in good condition?

☐

Yes

☐

No

☐

NA

☐

Is the last NSF action plan duly completed?

Yes

No

NA

Are the recommendations of MITIE being carried out properly?

Yes

No

NA

Are the pest activities, if any, being well managed?

☐☐☐

Have the RBM checks been done?

☐☐☐

Signature of the auditor

SIGNATURE

Signature of the manager

SIGNATURE

FIRE FIGHTING EQUIPMENT AND SAFETY

Are there any significant hazards or repair requirements observed?

Yes

No

NA

Are all the fire exits clutter free and all the doors not locked or kept open?

Yes

No

NA

Is there any storage done in the boiler room?

Yes

No

NA

Is the fire evacuation package accessible?

Yes

No

NA

Are the fire extinguishers kept at all location points and have been serviced in the last 12 months?

Business DD folder

COSHH folder

Kitchen DD

Do all call points have the evacuation notices displayed?

Yes

No

NA

GENERAL

Which areas are in a need to be cleaned?

Yes

No

Na

Upload a picture of the area

UPLOAD

Is there any issue with the staff uniforms?

Yes

No

Na

Upload a picture

UPLOAD

Are there any issues with the quality of products?

Yes

No

Na

Upload a picture

UPLOAD

Are there any issues with the daily routine paperwork?

Yes

No

Na

Upload a picture

UPLOAD

Are there any issues with any other area?

Yes

No

Na

Upload a picture

UPLOAD

Date of Inspection:

DATE

2017-01-01

Inspected by:

Signature of the inspector:

SIGNATURE

KITCHEN HYGIENE

Is the Wash Hand Basin maintained and stocked well?

Yes

No

NA

Are all the team members wearing proper uniform?

Yes

No

NA

Is the dishwasher free from dirt and being operated at the right temperature?

Yes

No

NA

Are all the food items correctly labelled, covered and within the usable date?

Yes

No

NA

Is the temperature of the food items controlled properly?

Yes

No

NA

Are the cooked products kept above the raw products?

Yes

No

NA

Are all the equipment clean and well maintained?

Yes

No

NA

Are the junctions of floor wall and the under equipments neat and clean?

Yes

No

NA

Are all the hand contact points neat and clean?

Yes

No

NA

Are all the chopping boards clean and damage free?

Yes

No

NA

Are all the knives stored in a proper manner?

Yes

No

NA

Is the raw preparation area operational?

Yes

No

NA

Is there availablilty and proper usage of raw prep PPEs?

Yes

No

NA

Are the equipment and correctly colored clothes being used?

Yes

No

NA

Is the decanting of external packaging done for all the products?

Yes

No

NA

Are all glass items kept on the lowest shelf?

☐ Yes☐ No☐ NA

Are all the opened dry goods stored into air tight containers?

☐ Yes☐ No☐ NA

Is there any food on the floor and not in freezer?

☐ Yes☐ No☐ NA

Is there any in house freezing taking place?

☐ Yes☐ No☐ NA

Are the cook matrices well displayed?

☐ Yes☐ No☐ NA

Are all the equipments clean and damage free?

☐ Yes☐ No☐ NA

STAFF ROOM

Are the WCs for the team clean?

☐ Yes☐ No☐ NA

Are the Wash Hand Basins well stocked?

☐ Yes☐ No☐ NA

Is there a segregation of uniforms and personal clothing?

☐ Yes☐ No☐ NA

Is the staff changing room clean and well maintained?

Yes

No

NA

Is the staff laundry room clean and well organised?

Yes

No

NA

Is there any lint in the tumble dryer?

Yes

No

NA

Are the cleaning clothes being disposed off or laundered?

Yes

No

NA

WASTE YARD

Are the waste and waste oil stored in a satisfactory manner?

Yes

No

NA

Is the team member smoking policy available?

Yes

No

NA

Is the area neat and clean?

Yes

No

NA