



Brighton & Hove

FOOD SAFETY INSPECTION GUIDE CHECKLIST

Management

Tick box

	Managers can demonstrate a commitment and have a good understanding of food safety management principles based on Hazard Analysis Critical Control Points
	Up to date written food safety procedures are in place, implemented, maintained and reviewed
	Daily records are in place to verify monitoring of critical control points
	Food hazards are being managed (both physical, chemical, microbiological and food allergens)
	Effective food stock rotation and date coding systems are in place where necessary and appropriate

Food Handlers

Tick box

	Food handlers can demonstrate food safety knowledge and competency
	Food handlers demonstrate good personal hygiene
	Food handlers don't work if ill (contact us for advice)
	Food handlers training records are up to date (see FSA guidance)
	Food handlers practices are demonstrated as safe & food is fit to eat
	Systems in place to prevent cross contamination

Temperature Control

Tick box

	Foods are not left out at room temperature for more than one food service (eg: not more than four hours)
	Temperature monitoring is in place and "at risk" foods are stored at the correct temperature (see FSA guidance booklet)

Effective Cleaning and Structural Standards

Tick box

	Food rooms, surfaces, equipment and handles are kept clean
	Suitable equipment and anti-bacterial spray are available for cleaning
	Food rooms are maintained in good order and repair
	Effective pest control monitoring and control measures are in place
	Suitable and sufficient facilities in place for hygienic washing of hands
	Suitable and sufficient facilities for washing equipment
	Suitable and sufficient facilities for washing food where necessary

Food Inspectors review premises file history and final scores reflect the Inspector's opinion and confidence in management of food safety at the premises based on consistency in hygiene compliance and in addition to the above factors at the time of inspection.

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