



FOOD HYGIENE SAFETY CHECK LIST 2024

BUSINESS NAME:		
FOOD SAFETY CRITERIA	TICK	
1. Is my food vehicle or trailer designed and constructed so as to avoid the risk of contaminated foodstuffs?	<input type="checkbox"/>	
2. Is my food vehicle/trailer kept clean? Are all items of equipment kept clean?	<input type="checkbox"/>	
3. Is there adequate provision for hot temperature storage of food products, i.e. above 63° C?	<input type="checkbox"/>	
4. Is my food vehicle or trailer kept in good repair?	<input type="checkbox"/>	
5. Are food products protected from the risk of contamination? (Are sneeze guards provided?)	<input type="checkbox"/>	
6. Are adequate provisions made for cleaning of utensils, equipment and food, i.e. sinks?	<input type="checkbox"/>	
7. Is there a wash hand basin?	<input type="checkbox"/>	
8. Is there adequate and portable supplies of hot and cold water?	<input type="checkbox"/>	
9. Are staff engaged in handling food products trained in food hygiene?	<input type="checkbox"/>	
10. Are staff provided with suitable protective clothing?	<input type="checkbox"/>	
11. Have I carried out a hazard analysis of my operation?	<input type="checkbox"/>	
12. Do I have a sign displaying my name and address on or within the stall?	<input type="checkbox"/>	

