

Food Safety Checklist for Takeaways and Fish & Chip Shops

Record all problems on the safe food diary

Safe cooking

Is food cooked to at least 75°C?
Is correct time and temperature used for chicken fryer?
Is all meat and poultry checked to make sure juices run clear and no pink meat or blood present?
Are only thin slices of cooked doner being cut?
Are frozen foods thoroughly defrosted before cooking?

Safe chilled food

Is all food being put into fridge straight away after delivery and preparation?
Is the temperature of cooked/ready to eat food below 8°C: on delivery?/in fridges?/on display?
Are pizza toppings below 8°C?
Is food below the temperature on the label?
Are salads for serving kept in fridge?

Safe frozen food

Is frozen food at or below -18°C?
Is frozen food in airtight containers?
Has all frozen food a 'use by' date?

Safe hot holding

Is hot food kept above 63°C?
Is the food and equipment being preheated?
Is food put in equipment straight after cooking/reheating?
Is food held hot only once?

Safe cooling

Is food being cooled as quickly as possible?
Is food transferred to fridge to finish cooling?
Is food cooled in an insect proof area away from raw foods?
Are Doner kebabs cooled quickly?
Is Doner kebab transferred to freezer to finish cooling?

Safe reheating

Is food reheated to 75°C as quickly as possible?
Are standard procedures being used?
Is food reheated only once?
Are manufacturers' instructions being followed?

Stock control

Has all high-risk food got a use-by date?
Is all cooked/ready to eat food within its use-by date?
Is food used within 3 days of production?
Is food used within 3 days once opened?

Safe personal hygiene

Are hands being washed properly and often enough?
Are clean overclothing and hats being worn?
Is there hot water, soap, paper towels and a pedal bin at every wash hand basin?

Safe personal hygiene cont'd

Are delivery drivers and visitors complying with standards?
Is food being handled as little as possible?

Safe cleaning and maintenance

Do all surfaces look clean?
Are food contact surfaces sanitised daily?
Are surfaces in good condition?
Are cleaning chemicals stored and used properly?
Is cleaning equipment clean and in good condition?
Is all lighting and ventilation working and being used properly?
Are bins and surrounding areas kept clean?
Are cleaning schedule and methods being complied with?

Safe pest control

Are there any signs of mice, flies or other pests?
Is the fly killer working?
Is the fly proofing intact and in use?
Are refuse bins clean with tight fitting lids?

Cross contamination

Is food covered?
Are separate chopping boards, knives and other equipment used for raw and cooked foods?
Are separate work surfaces provided and used for raw and cooked foods?
Are frozen raw foods thawed away from cooked/ready to eat foods?
Is the probe thermometer being disinfected?
Are surfaces used for cooked/ready to eat foods sanitised before use?
Are cleaning cloths used only once before being sterilised for re-use?
Are cooked/ready to eat foods stored above raw foods or in separate fridges?
Are salads in display fridges stored away from raw meat?

Other contamination

Is all food covered properly in fridges and dry store, and while cooling?
Is all food checked for intact packaging and use-by dates on delivery and storage?
Is any food or food equipment near the floor?

Natural contamination

Have all salad products been washed and sanitised?

Thermometers

Are probe thermometers being used?
Have probe thermometers been calibrated?