

Food Safety Checklist for Catering Mobiles and Stalls

Record all problems on the safe food diary

Safe Cooking

Is food cooked to at least 75°C?
Is all meat and poultry checked to make sure juices run clear and no pink meat or blood present?
Are frozen foods thoroughly defrosted before cooking unless intended by manufacturer for cooking from frozen?

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?

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 before being placed in the fridge?

Safe Reheating

Is food reheated to 75°C as quickly as possible?
Is food reheated only once?

Safe 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 once opened?

Safe Personal Hygiene

Are hands being washed properly and often enough?
Are clean overclothing and hats being worn?
Is there a supply of clean water and has the container been sanitised?
Is there hot water, soap, paper towels and a pedal bin at the wash hand basin?
Are delivery drivers and visitors complying with standards?
Is food being handled as little as possible?

Safe Cleaning and Maintenance

Are water containers washed and sanitised daily?
Is there enough hot water for washing up?
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 cleaning schedule and methods being complied with?
Is waste kept separate and covered

Safe Pest Control

Are there any signs of mice, flies or other pests?

Cross contamination

Are separate chopping boards, knives, serving tongs 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 each time it is used?
Are surfaces used for cooked/ready to eat foods sanitised before use?
Are cleaning cloths used only once before being sterilised?
Are cooked/ready to eat foods stored above raw foods or in separate fridges?

Natural contamination

Have all salad products been washed and sanitised?

Other contamination

Is open food fully protected from customers?
Is all open food covered properly?
Is all food checked for intact packaging and use-by dates on delivery and storage?
Is any food or food equipment near the floor?

Thermometers

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