

Hygivo

Hygiene inspection checklist

Business: _____ Location: _____ Inspected by: _____ Date: _____

Walk the premises and watch the work. Tick OK, Issue or N/A for every line: never leave one blank.
Every issue needs an action and a date. Add lines for anything your own plan checks.

Area or practice	OK	Issue	N/A	What was found	What will be done, by whom	Done (date, initials)
Floors, walls and ceilings						
Food-contact surfaces and equipment						
Cleaning and sanitising products, used as labelled						
Hand-wash basins: soap, hot water, paper towels						
Staff hygiene: clothing, hand washing, jewellery						
Fridges and freezers: clean, not overloaded						
Raw and ready-to-eat food kept apart						
Food covered, labelled and in date						
Probe thermometer clean and working						
Pest control: no signs, proofing in place						
Waste: bins clean, lidded, emptied						
Allergen information up to date						

Free template from hygivo.com. The FSAI figures are guidance: use the limits and actions in your own food safety management system (HACCP plan). Hygivo is not affiliated with or endorsed by the FSAI.