



# Checklist

## HACCP & Allergens

ATTENDANCE REQUIREMENTS		Notes
1. Cleaning schedule workspace visible		
2. Registration forms present		
3. Thermometer/Alcohol swabs		
4. Fryer control strips		
5. HACCP folder present		
6. Control regularly managing recipes		
7. Coding allergens		
8. Allergen information for guests		

PERSONAL HYGIENE		Notes
9. Protocol washing hands		
10. Soap and paper roll dispenser		
11. Working clothes		
12. Wound care		
13. Use of towels		

CLEANING		Notes
14. Cleaning by hand		
15. Presence of running water		
16. Possibility to clean and disinfect		

TEMPERATURE CONTROL		Notes
17. Temperature freezing unit		
18. Temperature cooling unit		
19. Temperature heating up		
20. Temperature cooling (down)		



<b>RISKS OF CROSS-CONTAMINATION</b>		<b>Notes</b>
21. Storage and coding of product		
22. Products covered		
23. FIFO		
24. Working hygienically		
25. Cleaning hygienically		

<b>PEST CONTROL</b>		<b>Notes</b>
26. Presence of gnawing vermin		
27. Presence of flying insects		
28. Presence of crawling insects		
29. Presence of preventive resources		

<b>FOODSTUFF WASTE</b>		<b>Notes</b>
30. Clean bins		
31. Closable bins (possible foot control)		

<b>BUSINESS PREMISES</b>		<b>Notes</b>
32. Visible clean		
33. Good cleaning possibilities		
34. No condensation or mold		
35. Good maintenance possibilities		

<b>KITCHEN HYGIENE</b>		<b>Notes</b>
36. General condition of equipment		
37. Cleaning of the kitchen and equipment		

<b>BAR AND CATERING COUNTER</b>		<b>Notes</b>
38. General condition of the workspace		
39. Condition of equipment		
40. Cleaning cooling units		

<b>POD ROOM AND GARBAGE SERVICE</b>		<b>Notes</b>
41. General condition of the space		
42. Cleaning of the space		