

# Minimum hygiene requirements checklist

Food Act 2014

Use this checklist to help guarantee that the food you prepare and sell is safe and suitable for your customers.

4C's	Checked
<b>Cook</b>	<input type="checkbox"/> Suitable equipment is available to ensure hot-prepared food can be made piping hot before serving (food is not overcrowded)
	<input type="checkbox"/> Suitable equipment is available for hot-holding food over 60°C (hot-holding cabinets, bain maries, soup warmers)
	<input type="checkbox"/> Any poultry is checked to be cooked through prior to serving (white flesh, juices run clear)
<b>Clean</b>	<input type="checkbox"/> Hand wash basin is set up: 20L container of water with spout and waste water bucket
	<input type="checkbox"/> Liquid hand soap, paper hand towels, hand sanitiser
	<input type="checkbox"/> Sanitising surface spray, disposable cloths
	<input type="checkbox"/> Sufficient rubbish containers available (bins, bags, boxes)
	<input type="checkbox"/> Waste water is stored and disposed of correctly
	<input type="checkbox"/> Waste oil is stored and disposed of correctly
<b>Chill</b>	<input type="checkbox"/> Keep cold food stored below 5°C
	<input type="checkbox"/> Sufficient ice is available to keep food cold
	<input type="checkbox"/> Frozen food is stored so as to be frozen solid
	<input type="checkbox"/> Potentially hazardous food is not held at room temperature for more than 2 hours
<b>Conduct</b>	<input type="checkbox"/> Potable water is available at point of use
	<input type="checkbox"/> Necessary essential services are in place; lighting, gas, electricity
	<input type="checkbox"/> Staff are wearing suitable clothing, hair is tied back or a hat is worn
	<input type="checkbox"/> Separate staff for handling food and handling money
	<input type="checkbox"/> If wearing gloves- change frequently
	<input type="checkbox"/> Store food safely: keep food in clean containers with lids, store food off the floor
	<input type="checkbox"/> Keep food on display covered to prevent contamination from customers and flies
	<input type="checkbox"/> Do not offer allergen free food unless you can guarantee that there is no risk of contamination