

Food Hygiene Self-Inspection

Generated 18 Oct 2026, 07:57

Added in Vitna 17 Oct 2026, 16:08–17 Oct 2026, 16:09 · 6 photos · each verified as the original when added

Summary

- Your kitchen walkthrough records main fridge display at 36 with handwash stations stocked, colour-coded boards in use, and dry storage racked.
- Actions:
 - 1. Chase landlord regarding stained ceiling tile in dry store.
 - 2. Confirm units on fridge dial thermometer (photo 2).
 - 3. Keep daily temperature records logged with times.

Since last time

No earlier check in this job.

Area 1 · Handling food

- 8 °C rule (Sch 4, para 2): keeping relevant food at a temperature above 8 °C is an offence.
- 63 °C rule (Sch 4, para 6): food being kept hot must be held at 63 °C or above.
- FSA advice: "Your fridge should be set between 0 and 5°C." (Food Standards Agency, checked 11 Oct 2026.)
- Temperature records:
 - Main fridge | Display reads: 36, clearly legible (photo 2) | Time not typed
- Notes: Raw chicken portions stored on top shelf directly above cooked diced chicken containers and pasta (photo 2). Cookline pans in active use (photo 1). No hot-holding or core cooking temperatures typed. Author to clarify temperature unit on hanging probe dial.

Area 2 · Premises and facilities

- Handwash basin fitted with taps, soap dispenser filled, paper towel dispenser stocked, and dedicated wall sign (photo 3). Foot-operated bin positioned beneath basin (photo 3).
- Cookline stainless steel surfaces, range, and floor mat in position (photo 1). Stainless steel prep surface clear with cloth laid flat; metal floor gully grate seated in tiled floor (photo 6).
- Colour-coded chopping boards racked upright in wire stand: red (meat), blue (fish), yellow (poultry), green (veg), brown (roots), white (bakery) (photo 4).
- Dry store goods held in clear plastic containers with white labels on wire shelving off the floor (photo 5). Stained ceiling tile reported in dry store (not photographed). Pest boxes checked by manager with no activity noted. Floor tiles intact around main cookline and prep area (photo 1, photo 6).

Area 3 · Managing food safety

- SFBB / daily diary: Cleaning schedule signed off for the week.
- Training: Staff training records up to date.
- Allergen management: Allergen matrix filed.
- PPDS checks: Not checked: PPDS foods not assessed.
- Pest control: Pest contractor boxes inspected by manager with no activity recorded.

Action list

- Raw poultry storage order | Move raw chicken below cooked chicken and pasta containers | Author to set | 18 Oct 2026 | New
- Dry store ceiling tile | Contact landlord regarding water stain repair | Author to set | Author to set | New
- Fridge dial unit | Confirm unit of measurement on hanging display | Author to set | 18 Oct 2026 | New

Record line and evidence register

- Text note 1: Walkthrough notes, cleaning sign-off, training, pest box checks, dry store ceiling tile.
- photo 1: Cookline, range, extraction canopy, and prep bench.
- photo 2: Fridge interior, hanging probe dial reading 36, chicken and pasta storage.
- photo 3: Handwash basin, soap dispenser, paper towel dispenser, waste bin.
- photo 4: Colour-coded cutting boards in wire stand.
- photo 5: Dry store wire racking with labelled food containers.
- photo 6: Stainless steel prep counter and floor drain gully.

Sign off check

To be confirmed by the author

PHOTOGRAPHS



Photograph 1 · added 17 Oct 2026, 16:08



Photograph 2 · added 17 Oct 2026, 16:08



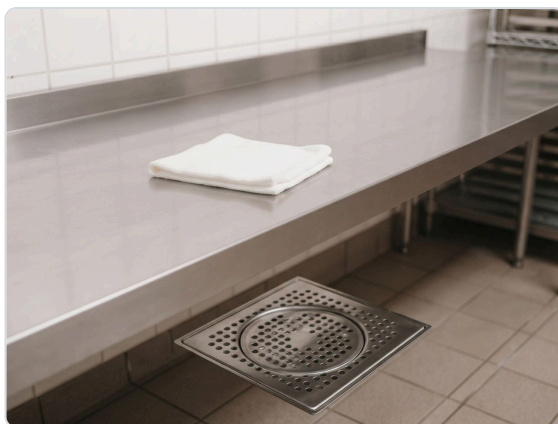
Photograph 3 · added 17 Oct 2026, 16:08



Photograph 4 · added 17 Oct 2026, 16:09



Photograph 5 · added 17 Oct 2026, 16:09



Photograph 6 · added 17 Oct 2026, 16:09

Evidence on file

Files attached to this report. The photographs are printed in this document.

Text note · Captured 18 Oct 2026, 00:08

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