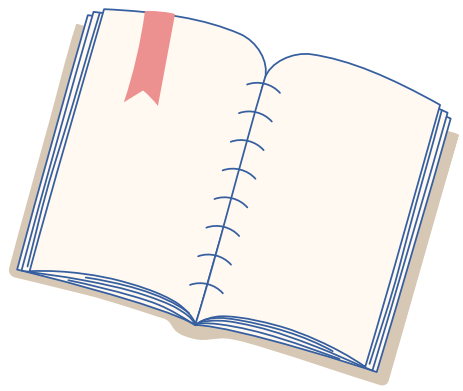
4 THINGS AN EHO CHECKS IN AN SFBB PACK

1

Have you completed all of the safe methods that are relevant to your business?



Go through each of the safe methods in front half of the pack: Cross-Contamination, Cleaning, Chilling, Cooking, and Management.

👉 EHOs want to see these filled in and tailored to your business. If you just hand over a pack that hasn't been filled out, it's pointless.

📝 If there are sections or questions that just aren't relevant, write "N/A". It shows you've read and understood the section.

2

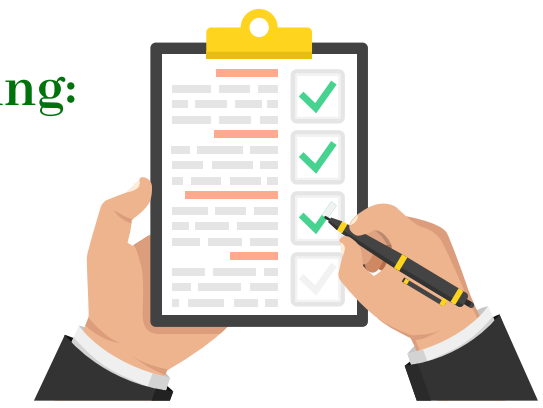
Are you and your team implementing the safe methods?

EHOs don't just check the pack, they check if you're actually doing what it says.

📌 e.g. it's no use if you ticked in the pack that your team will wash their hands before preparing food, but the EHO observes someone skipping this step.

3

Have you completed the other parts of the pack?



After safe methods, EHOs check the other parts of the pack, including:

- ✓ Safe method completion record
- ✓ Cleaning schedule (if using another cleaning schedule, you don't have to complete this one)
- ✓ Suppliers list
- ✓ Staff training record, etc.

4

Are you completing the diary?

This is in the second half of the pack.

🕓 It should be up to date and completed accurately.

⚠️ e.g. if you're only half way through the day, the closing checks for that day shouldn't be completed yet, otherwise, that signals that you're not completing the checks correctly.

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