FOOD SAFETY STOCK CONTROL *Checklist* ✓

PLAN

- [ ] Menu reviewed regularly
- [ ] Stock needs planned for each shift
- [ ] Orders placed carefully

DELIVERIES

- [ ] All deliveries checked on arrival
- [ ] Use-by & best-before dates checked
- [ ] Temperatures checked
- [ ] Packaging clean, intact & uncontaminated
- [ ] No signs of spoilage or pests

ROTATION

- [ ] FIFO followed (First In, First Out)
- [ ] Older stock used first
- [ ] Regular stock checks completed

STORAGE

- [ ] Food stored off the floor
- [ ] Raw and ready-to-eat foods separated
- [ ] Storage areas clean and organised

TEAM & PROCEDURES

- [ ] Team members trained in stock control
- [ ] Stock control procedures followed
- [ ] Issues corrected immediately

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linkedin.com/in/nataliestantoneho | @the_safety_expert

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The SAFETY EXPERT by Natalie Stanton