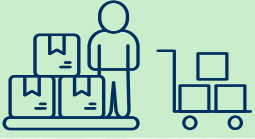


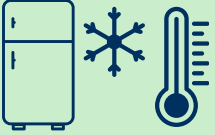
COMMON *questions* ASKED DURING A *food hygiene inspection*



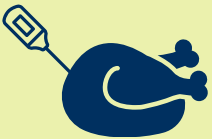
Who are your suppliers?



What checks do you do when you receive deliveries?



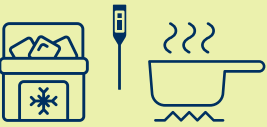
How do you check the temperature of the food in your fridges?



What core temperature do you look for when cooking food?



How do you cool down hot food?



How do you calibrate your digital temperature probe?



Where (and how) do you wash your hands?



How do you keep raw and cooked/ ready-to-eat foods separate?



How do you clean and disinfect food preparation surfaces?



What is the contact time for your sanitiser?



Where is your food safety management system or HACCP system?



Where are your food safety records?



Where is the allergen information for your dishes?



How do you handle allergen requests from customers?



How do you prepare food for a customer with a food allergy?

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