WHAT AN EHO CHECKS DURING *a Food Hygiene Inspection*

Here are some things that an Environmental Health Officer (EHO) or food safety officer will be observing during your routine food hygiene inspection:

Premises structure, condition and cleanliness:

This includes your kitchen, food storage and preparation areas, toilets, staff changing areas etc.

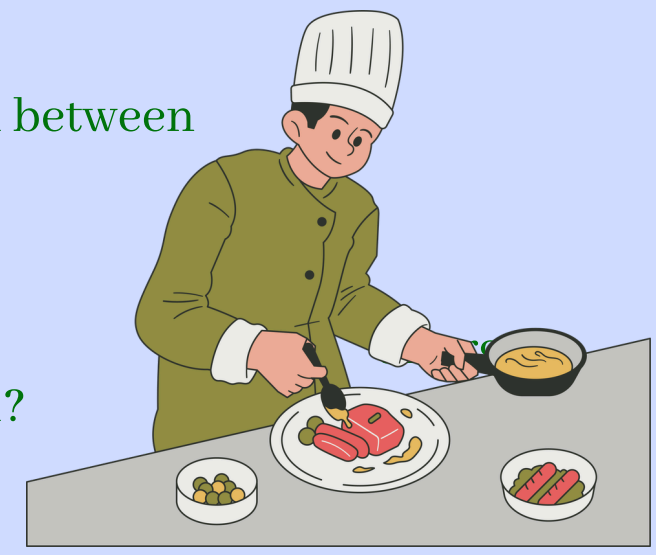
The officer will check the layout, cleanliness, condition and structure of the kitchen and food preparation areas. They will also be looking for signs of pests and how you are storing waste both inside and outside of your premises.

Food safety and hygiene:

They will check things such as how food is stored, handled, prepared, cooked and served. They are looking to see if you're doing these things safely. For example;

Are you controlling cross-contamination between raw and cooked/ ready-to-eat foods?

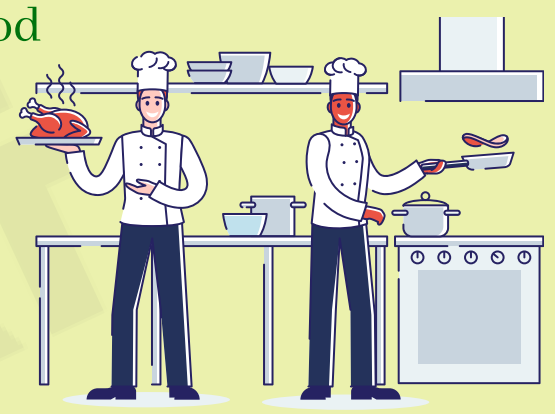
Are you controlling cross-contamination?



Team members:

They may observe team members to check things such as:

- Are they working safely?
- Are they following food safety procedures?
- Are they maintaining good standards of personal hygiene such as regular hand washing?



Food safety procedures, records and other paperwork:

The officer is assessing how you are managing food safety. Here are some documents they may ask to see:

- Food safety management system (HACCP system). If you're a small business, you may be using the Safer Food Better Business pack (SFBB).
- Monitoring records such as opening and closing checks, fridge and freezer temperatures, cooked food temperatures etc.
- Staff food hygiene training records
- Pest control records
- Waste control records
- Allergen information for your products
- Supplier information
- Cleaning schedules

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WHAT AN EHO CHECKS DURING A FOOD HYGIENE INSPECTION

An Environmental Health Officer (EHO) or food safety officer will observe several things during your routine food hygiene inspection. While these will vary based on each business, they may include:

Premises structure, condition and cleanliness

This includes your kitchen, food storage and preparation areas, toilets, staff changing areas etc.

The officer will check the layout, cleanliness, condition and structure of the kitchen and food preparation areas. They will also be looking for signs of pests and how you are storing waste both inside and outside of your premises.

Food safety and hygiene

The officer will check things such as how food is stored, handled, prepared, cooked and served. They are looking to see if you're doing these things safely. For example; they will want to see how you are controlling cross-contamination between raw and cooked/ ready-to-eat foods and also that you're controlling allergen cross-contamination too.

Team members

They will be observing team members to check things such as: Are they working safely? Are they following food safety procedures? Are they maintaining good standards of personal hygiene such as regular hand washing?

Food safety procedures, records and other paperwork:

The officer will assess how you are managing food safety. Here's some documents they may ask to see:

- Food safety management system (HACCP system). If you're a small business, you may be using the Safer Food Better Business pack (SFBB).
- Monitoring records such as opening and closing checks, fridge and freezer temperatures, cooked food temperatures etc.
- Staff food hygiene training records
- Pest control records
- Waste control records
- Allergen information for your products
- Supplier information
- Cleaning schedules.

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