

## Health Inspection Checklist

Routine health inspections are carried out to ensure that food is prepared, stored and served safely by commercial kitchens across a range of industries.



**As stated by the Australian Institute of Food Safety when inspecting the premises of a business that is responsible for serving food, EHO's will often check that:**

- Food is properly stored in clean, intact containers
- No raw meat comes into contact with other foods
- All foods are kept at proper temperatures
- Evidence of temperature checking in the form of a log is kept
- Cross-contamination doesn't occur by reusing food preparation tools and equipment
- Cleaning, sanitising and hand washing are done frequently and correctly
- All restaurant areas are clean
- Pest control precautions are in place
- Food labelling is accurate and sufficient
- A Food Safety Supervisor is on staff and reasonably contactable at all times

*For a full list of what may be checked during an inspection, food businesses are advised to contact their local council.*



## 1 Food Storage

- Food storage containers
- Vacuum seal bags
- Ingredient bins
- Pan covers
- Safety wrap station
- Clean storage stations



### Food Safety Tip

Make sure food is stored in a clean, dry location that is at least 15 centimetres off the ground and cannot be contaminated.

## 2 Temperature Monitoring and Control

- Food thermometer
- Infrared food thermometer
- Fridge/freezer thermometer
- Oven thermometer
- Thermometer probe wipes
- Food stored below 5 °C
- Thermometer calibration poster



### Food Safety Tip

The temperature of all appliances should be easily visible at all times.  
Recalibrate food and appliance thermometers regularly for greater accuracy.

## 3 Cleaning and Sanitisation and Personal Protective Equipment

- Cleaning logbook
- Surface sanitiser containing 60% alcohol
- Cleaning cloths
- Heavy-duty wipes
- Disposable gloves
- Face masks
- All members of staff in clean, appropriate uniforms
- Body thermometer



### Food Safety Tip

Have records and schedules for all cleaning activities readily available.

## 4 Food Labels

- Date/ time labels
- Day of the week labels
- IDDSI labels
- Allergen labels
- FIFO label system in place
- Use by/ use first labels
- Permanent markers
- Shelf life labels



### Food Safety Tip

Implement a clear FIFO system and clearly label potentially hazardous foods.

