Food handlers:

* Clean uniform, washable, no buttons (poppers only), no pockets, free from rips/tears
* Wear head covering
* No watches or jewellery (other than a plain wedding band)
* No open cuts / abrasions
* Not suffering from illness and/or diarrhoea and vomiting
* Clean nails and hands (check there is soap and paper towels available at the hand wash area). Ensure no false or long nails. Ensure hand washing in between handling raw and ready to eat food, after taking out the rubbish, upon return from the toilet, after coughing/sneezing into hands, etc
* Segregation of duties to prevent cross contamination

Equipment:

* Colour coded chopping boards and knives:
1. White – Bread / Dairy
2. Green – Fruit / Salad / Fresh vegetables
3. Brown – Root vegetables
4. Blue – Fish
5. Red – Raw meat
6. Yellow – Cooked meat
* Evidence of food being probed to ensure correct temperature of chilled/frozen delivery or cooked product ready to be served
* Tongs (for example) used for uncooked food not used for cooked food and no crossover between meat and vegetarian
* Equipment clean and in good condition (no chips, grooves, etc where bacteria can lurk)

Premises:

* Separation of ‘clean’ and ‘dirty’ processes (e.g. preparation of raw food in a separate area to ready to eat food to prevent cross contamination)
* Ensure hands not being washed in the equipment sink
* Look out for evidence of e.g. mice: smears on wall, droppings, urine under UV light, bite marks in food packaging, sightings, dead bodies. If evidence exists, ensure control measures are activated
* Evidence of cleaning and disinfection taking place and away from food to prevent chemical contamination
* Premises in good state of repair and able to be cleaned (non-porous surfaces, etc)

Records:

* Fridge & freezer records
* Cooking and reheating temperatures
* Hot holding temperatures
* Delivery temperatures
* Daily cleaning rotas in existence and signed off by manager
* Staff training records
* Calibration records
* Food hygiene audits