



Food Hygiene Inspection Checklist

Eva Bistro Kitchen / 23 Feb 2023 / Theano Jagoda

Complete

Score	90.91%	Flagged items	3	Actions	2
Site conducted					Unanswered
Client / Site					Eva Bistro Kitchen
Conducted on (Date and Time)					23.02.2023 15:07 PST
Inspected by					Theano Jagoda
Location					546R+H6 Neville NSW, Australia (-33.8385233, 149.1405703)

Flagged items & Actions

3 flagged, 2 actions

Flagged items

3 flagged, 2 actions

Audit / Food Storage

Are freezers working properly?

No

Freezer Unit 25AB is not cooling as it typically does.



Photo 1

To Do | Assignee SafetyCulture Staff | Priority Medium | Due 02.03.2023 15:31 PST | Created by SafetyCulture Staff

Inspect Freezer 25AB for repair/replacement.

Sending this over to the equipment maintenance team. Please note if the freezer needs to be repaired or replaced.

Audit / Food Handling Practices

Is the dishwasher in good working order and regularly serviced?

No

Dishwasher is taking too long to load.



Photo 2

To Do | Assignee SafetyCulture Staff | Priority Low | Due 03.03.2023 15:43 PST | Created by SafetyCulture Staff

Check the dishwasher within the week.

Please see if the dishwasher needs repairs or must be replaced instead.

Audit / Checks and Record Keeping

Are record sheets up-to-date, checked and verified?

No

Record checks to be completed by Friday afternoon

Other actions

0 actions

Hygiene of Food Rooms & Equipment

100%

Are food rooms and equipment in good condition and well maintained?

Yes

Are food rooms clean and tidy and do staff clean as they go including difficult areas?

Yes

Is equipment easy to clean and kept in a clean condition?

Yes

Are all food and hand contact surfaces (e.g. work surfaces, slicers, fridge handles, probe thermometers) in good condition and cleaned/ disinfected regularly?

Yes

Are suitable cleaning chemicals available and stored correctly and are proper cleaning methods used?

Yes

Are separate cleaning cloths used in clean areas?

Yes

Food Storage

1 flagged, 1 action, 75%

Are deliveries appropriately stored immediately?

Yes

Is ready-to-eat food stored above/separate from raw food in the fridges and freezers?

Yes

Are foods in freezers covered?

Yes

Are high-risk foods date coded, codes checked daily and stock rotated?

Yes

Are dried goods stored correctly (e.g. in a suitable room, off the floor) in covered containers?

Yes

Is outer packaging removed from ready-to-eat food before being placed in a clean area?

Are freezers working properly?

No

Freezer Unit 25AB is not cooling as it typically does.



Photo 1

by SafetyCulture Staff

Inspect Freezer 25AB for repair/replacement.

Sending this over to the equipment maintenance team. Please note if the freezer needs to be repaired or replaced.

Are fridges and freezers defrosted regularly?

Yes

Food Handling Practices

1 flagged, 1 action, 93.75%

Are ready-to-eat foods prepared in separate clean areas?

Yes

Are separate utensils and equipment used for ready-to-eat foods unless disinfected in a dishwasher?

Yes

Is the dishwasher in good working order and regularly serviced?

No

Dishwasher is taking too long to load.



Photo 2

To Do | Assignee SafetyCulture Staff | Priority Low | Due 03.03.2023 15:43 PST | Created by SafetyCulture Staff

Check the dishwasher within the week.

Please see if the dishwasher needs repairs or must be replaced instead.

Are wrapping and packaging used for ready-to-eat food kept in the clean area?

Yes

Do separate staff handle ready-to-eat food or are controls being followed to ensure staff change clothing and wash hands before handling ready-to-eat food?

Yes

Is separate complex equipment provided for ready-to-eat food and is it located in the clean area?

N/A

Are staff handling food as little as possible? (e.g using tongs)

Yes

If color-coded equipment is provided (e.g. utensils, chopping boards), is it correctly used?

N/A

Are high-risk foods prepared in small batches and placed in the fridge immediately after handling/preparation?

Yes

Is food cooled as quickly as possible away from raw food and

Yes

other sources of contamination?

Are vegetables/fruit/salads/ trimmed and washed thoroughly before use unless labeled as ready-to-eat?	Yes
Are ready-to-eat foods kept separate on display and screened from customers?	Yes
Are adequate clean utensils available for self service?	Yes
Are frozen foods defrosted safely?	Yes
Are controls in place to prevent contamination by chemicals/foreign bodies (e.g. glass, packaging materials, bolts, rust, and cleaning chemicals)?	Yes
Are staff aware of food allergy hazards?	Yes
Are controls being followed to ensure staff wash hands after handling raw food and before touching surfaces, such as the cash register?	Yes
Is a separate probe thermometer used for ready-to-eat foods and properly cleaned/disinfected before use?	Yes

Personal Hygiene

100%

Is staff fit to work, wearing clean, suitable protective clothing and following personal hygiene rules particularly hand washing?	Yes
Are wash hand basins clean with hot water, soap and hygienic hand drying facilities?	Yes
Are wash hand basins used for hand washing only and is effective handwashing by staff regularly observed?	Yes
Are staff toilets and changing facilities clean and tidy?	Yes

Pest Control

100%

Are premises pest proofed and free from any signs of pests?	Yes
Are external doors/ windows fitted with suitable flyscreens?	Yes
Are insectocutors (if provided) properly maintained?	N/A
Is food property protected from the risk of contamination by pests?	Yes

Waste Control

100%

Is waste in food rooms stored correctly?

Yes

Is food waste stored correctly outside and is the refuse area kept clean?

Yes

Is unfit food clearly labeled and stored separately from other foods?

Yes

Checks and Record Keeping

1 flagged, 75%

Are all checks properly taken and recorded?

Yes

Has appropriate corrective action been taken where necessary?

Yes

Are record sheets up-to-date, checked and verified?

No

Record checks to be completed by Friday afternoon

Are equipment time/temperature combinations regularly cross-checked?

Yes

Completion

Full Name and Signature of the Inspector

Theano Jagoda

Theano Jagoda
23.02.2023 15:46 PST

Appendix



Photo 1



Photo 2