



Tavistock Town Council

Food safety check list

for food businesses operating on Tavistock Town Council Premises.

Food Safety Criteria	Tick
1. Is my food stall designed and constructed so as to avoid the risk of contaminated foodstuffs?	<input type="checkbox"/>
2. Is my food stall kept clean? Are all items of equipment kept clean?	<input type="checkbox"/>
3. Is there adequate provision for hot temperature storage of food products, i.e. above 63 degrees Celsius?	<input type="checkbox"/>
4. Is my food stall and equipment kept in good repair?	<input type="checkbox"/>
5. Are food products protected from the risk of contamination? (Are sneeze guards provided?)	<input type="checkbox"/>
6. Are adequate provisions made for cleaning of utensils, equipment and food, i.e. sinks?	<input type="checkbox"/>
7. Is there a hand washing basin?	<input type="checkbox"/>
8. Are there adequate and portable supplies of hot and cold water?	<input type="checkbox"/>
9. Are staff engaged in handling food products trained in food hygiene?	<input type="checkbox"/>
10. Are staff provided with suitable protective clothing?	<input type="checkbox"/>
11. Have I carried out a hazard analysis of my operation?	<input type="checkbox"/>
12. Do I have a sign displaying my name and address on or within my stall?	<input type="checkbox"/>

Business Name:

Print Name: **Signed by:**

Date: