

FOOD PREMISES FIT OUT CHECKLIST

Business name: _____

Proprietor name: _____

Contact person: _____

Contact number: _____

Does the business have the following?

- | | |
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| <ul style="list-style-type: none"> <input type="checkbox"/> Potable water supply (hot/warm) <input type="checkbox"/> Hand washing facilities – size and location <input type="checkbox"/> Soap, paper towels <input type="checkbox"/> Food preparation sink <input type="checkbox"/> Wash up / sanitising sink / dishwasher <input type="checkbox"/> Sanitiser <input type="checkbox"/> Cleaners sink <input type="checkbox"/> Doors / windows sealed to exterior <input type="checkbox"/> Screens <input type="checkbox"/> Lighting <input type="checkbox"/> Exhaust (ventilation) | <ul style="list-style-type: none"> <input type="checkbox"/> Appropriate floors <input type="checkbox"/> Appropriate ceilings <input type="checkbox"/> Appropriate walls <input type="checkbox"/> Sufficient cold storage <input type="checkbox"/> Sufficient work space <input type="checkbox"/> Personal storage facilities <input type="checkbox"/> Toilet facilities <input type="checkbox"/> Waste area (external) <input type="checkbox"/> Covers for display cabinets <input type="checkbox"/> Trade waste (grease trap) <input type="checkbox"/> Pest exclusion and eradication (vermin, rodents and etc) <input type="checkbox"/> Staff food safety training |
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Comments:
