

FOOD PREMISES FIT OUT CHECKLIST

Business name:	
Proprietor name:	
Contact person:	
Contact number:	
Does the business have the following?	
 □ Potable water supply (hot/warm) □ Hand washing facilities – size and location □ Soap, paper towels □ Food preparation sink □ Wash up / sanitising sink / dishwasher □ Sanitiser □ Cleaners sink □ Doors / windows sealed to exterior □ Screens □ Lighting □ Exhaust (ventilation) 	 □ Appropriate floors □ Appropriate ceilings □ Appropriate walls □ Sufficient cold storage □ Sufficient work space □ Personal storage facilities □ Toilet facilities □ Waste area (external) □ Covers for display cabinets □ Trade waste (grease trap) □ Pest exclusion and eradication (vermin, rodents and etc) □ Staff food safety training
Comments:	

Environmental Health Officers (EHO) can provide information and guidance to help food businesses comply with the Standards. If you have any questions, contact an EHO on phone 8397 7444 or email envhealth@cttg.sa.gov.au.