

## Basic food handling daily checklist

- 1. Paper towels and soap-** in food handling area and toilets, basin is uncluttered
- 2. Temperatures-** thermometer, 5c or below, 60c and above or the 2 hour/4 hour rule
- 3. Cleaning** –ie clean cloth and sink, remove accumulations in non-contact food areas
- 4. Sanitation-** ie temperature of dishwasher, sanitiser for food contact surfaces ie cups and plates
- 5. Repairs** ie cutting boards, chipped plates/cups
- 6. Stock rotation-** ie check use by / best before dates
- 8. Personal hygiene-** ie clean clothing, bandages.