Food-Safety.app

Internal Food Safety Audit Report

Harriet's Bar & Cafe

99 High Street , No Town, No County , AA1 2BB

Audit date	2026-08-11
Audit reference	FSA-20260811-9E747A
Completed by	Mr B. Owner
Position or role	Business Owner

About this audit

This internal food safety audit is intended to help a food business review its own food safety arrangements, identify areas for improvement and prepare for food safety inspections. It isn't an official local authority inspection and doesn't predict, calculate or guarantee a Food Hygiene Rating.

Business information

Business	Harriet's Bar & Cafe
Trading address	99 High Street , No Town, No County , AA1 2BB
Owner/operator	Mr B. Owner
Food safety lead	Mr B. Owner
Business type	Bistro
Food type	French and British, plated service
Audit completed by	Mr B. Owner
Position or role	Business Owner
Audit date	2026-08-11
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Other audits and inspections

Information supplied by the business

Audit or inspection 1

Date	2026-05-01
Conducted by	EHO

Outcome summary: Food Hygiene Rating 5 - Some minor observations relating to food storage

Audit summary

Measure	Total
Applicable questions	131
Good practice confirmed	127
Risks identified	4
High-priority risks	0
Medium-priority risks	3
Low-priority risks	1
Completed actions	0
Outstanding actions	4

These figures summarise the recorded answers and priorities. They aren't a food safety score, inspection score or Food Hygiene Rating.

Detailed audit results

3 Food Deliveries and Suppliers

3.1 Are foods purchased only from approved, reputable suppliers?

Answer: Yes

Good practice: The business has answered Yes to: "Are foods purchased only from approved, reputable suppliers?" Effective receiving controls stop unsuitable food entering the business and protect the cold chain.

Notes: Brakes Brothers, Local Butcher and Cash and Carry

3.2 Are chilled deliveries received at or below the business's documented receiving limit, normally 5°C, and never above the applicable legal limit?

Answer: Yes

Good practice: Chilled deliveries are checked against the business's receiving limit, normally 5°C or below. This provides a useful margin beneath the 8°C legal maximum that normally applies to chilled food in England, Wales and Northern Ireland.

3.3 Are frozen deliveries fully frozen, preferably at -18°C or below, with no signs of thawing?

Answer: Yes

Good practice: Frozen deliveries are fully frozen, preferably at -18°C or below, with no signs that the cold chain has failed.

3.4 Is food packaging clean, intact and undamaged on receipt?

Answer: Yes

Good practice: The business has answered Yes to: "Is food packaging clean, intact and undamaged on receipt?" Effective receiving controls stop unsuitable food entering the business and protect the cold chain.

3.5 Are use-by dates checked on receipt?

Answer: No

Medium priority

Risk identified: The business has answered No to: "Are use-by dates checked on receipt?" Unsuitable, damaged or temperature-abused food could be accepted before a problem is recognised.

Recommended action: Add this control to the delivery check, brief the staff who receive goods and record the result and any rejection. Address the specific control in this finding: "Are use-by dates checked on receipt?"

Status: Open

Additional corrective action: Will make this part of routine checks. Include in staff brief

Responsible person: Mr B. Owner

Target date: 2026-08-11

3.6 Are damaged, contaminated, temperature-abused or otherwise unacceptable deliveries rejected?

Answer: Yes

Good practice: The business has answered Yes to: "Are damaged, contaminated, temperature-abused or otherwise unacceptable deliveries rejected?" Effective receiving controls stop unsuitable food entering the business and protect the cold chain.

3.7 Are chilled and frozen deliveries transferred promptly to temperature-controlled storage?

Answer: Yes

Good practice: Temperature-controlled deliveries are moved promptly into chilled storage operating at 5°C or below or frozen storage at -18°C or below.

3.8 Are delivery problems and the action taken recorded?

Answer: No

Medium priority

Risk identified: The business has answered No to: "Are delivery problems and the action taken recorded?" Unsuitable, damaged or temperature-abused food could be accepted before a problem is recognised.

Recommended action: Add this control to the delivery check, brief the staff who receive goods and record the result and any rejection. Address the specific control in this finding: "Are delivery problems and the action taken recorded?"

Status: Open

Additional corrective action: The business will start to record these by using the food-safety.app corrective actions feature.

Responsible person: Mr B. Owner

Target date: 2026-08-12

4 Cold Storage

4.1 Are chilled cold-storage units checked regularly and operating effectively, with chilled food kept at the business's specified limit, 5°C or below as best practice in this questionnaire?

Answer: Yes

Good practice: Chilled cold-storage units are checked regularly and keep food at the business's limit. A target of 5°C or below provides a safety margin beneath the 8°C legal maximum that normally applies in England, Wales and Northern Ireland.

Notes: Checked 3 times per day and recorded on Food-safety.app

4.2 Are frozen cold-storage units checked regularly and operating effectively, with frozen food kept at -18°C or below?

Answer: Yes

Good practice: Frozen cold-storage units are checked regularly and keep food fully frozen at -18°C or below.

Notes: Checked 3 times per day and recorded on Food-safety.app

4.3 Are cold-storage temperature problems investigated promptly and appropriate corrective action taken?

Answer: Yes

Good practice: Cold-storage problems are investigated promptly and action is taken before chilled food exceeds its safe limit or frozen food thaws.

4.4 Are raw foods, especially raw meat and poultry, segregated from ready-to-eat food in cold storage, using separate refrigeration where practicable or secure containment below ready-to-eat food?

Answer: Yes

Good practice: Raw food is kept in separate refrigeration where practicable. Where storage is shared, it's securely contained below ready-to-eat food to prevent leaks or contact.

4.5 Is stored food securely covered or contained?

Answer: Yes

Good practice: The business has answered Yes to: "Is stored food securely covered or contained?" Sound cold-storage controls protect food from contamination and keep chilled food at 5°C or below as best practice and frozen food at -18°C or below.

4.6 Are opened or prepared foods labelled, where applicable, with the item name, preparation or opening date and use-by or discard date?

Answer: Yes

Good practice: Opened and prepared food is labelled with the item name, preparation or opening date and use-by or discard date, supporting safe stock control.

Notes: We do not label fast turn over items like mayonaise and sauces, only the slow moving items as per the manufacturer storage instructions

4.7 Are use-by dates checked at a defined frequency?

Answer: Yes

Good practice: The business has answered Yes to: "Are use-by dates checked at a defined frequency?" Sound cold-storage controls protect food from contamination and keep chilled food at 5°C or below as best practice and frozen food at -18°C or below.

4.8 Is food removed from usable stock as soon as its use-by date has expired?

Answer: Yes

Good practice: Expired food is removed from usable stock immediately so it can't be selected, prepared or served.

Notes: All stock checked prior to opening on Mondays

4.9 Is stock rotated effectively so that food with the earliest use-by date is used first?

Answer: Yes

Good practice: The business has answered Yes to: "Is stock rotated effectively so that food with the earliest use-by date is used first?" Sound cold-storage controls protect food from contamination and keep chilled food at 5°C or below as best practice and frozen food at -18°C or below.

4.10 Is there sufficient cold-storage capacity to avoid overloading and allow food to be stored safely?

Answer: Yes

Good practice: The business has answered Yes to: "Is there sufficient cold-storage capacity to avoid overloading and allow food to be stored safely?" Sound cold-storage controls protect food from contamination and keep chilled food at 5°C or below as best practice and frozen food at -18°C or below.

5 Food Preparation and Cross-Contamination

5.1 Are raw foods, particularly raw meat and poultry, kept adequately separated from ready-to-eat foods during preparation?

Answer: Yes

Good practice: The business has answered Yes to: "Are raw foods, particularly raw meat and poultry, kept adequately separated from ready-to-eat foods during preparation?" Controlled preparation reduces the chance of bacteria, allergens or foreign material spreading to food.

5.2 Where separate equipment is required, is it clearly identified or colour-coded and used correctly for raw and ready-to-eat foods?

Answer: Yes

Good practice: The business has answered Yes to: "Where separate equipment is required, is it clearly identified or colour-coded and used correctly for raw and ready-to-eat foods?" Controlled preparation reduces the chance of bacteria, allergens or foreign material spreading to food.

5.3 Are food-contact surfaces cleaned and disinfected between tasks where cross-contamination could occur?

Answer: Yes

Good practice: The business has answered Yes to: "Are food-contact surfaces cleaned and disinfected between tasks where cross-contamination could occur?" Controlled preparation reduces the chance of bacteria, allergens or foreign material spreading to food.

5.4 Are wiping cloths controlled so they don't spread contamination?

Answer: Yes

Good practice: The business has answered Yes to: "Are wiping cloths controlled so they don't spread contamination?" Controlled preparation reduces the chance of bacteria, allergens or foreign material spreading to food.

5.5 During preparation, is food protected from chemical, physical and other contamination sources such as packaging and foreign objects?

Answer: Yes

Good practice: The business has answered Yes to: "During preparation, is food protected from chemical, physical and other contamination sources such as packaging and foreign objects?" Controlled preparation reduces the chance of bacteria, allergens or foreign material spreading to food.

5.6 Are staff following the business's documented cross-contamination procedures in practice?

Answer: Yes

Good practice: The business has answered Yes to: "Are staff following the business's documented cross-contamination procedures in practice?" Controlled preparation reduces the chance of bacteria, allergens or foreign material spreading to food.

6 Cooking

6.1 Is high-risk food cooked to the business's safe limit, normally a core temperature of 75°C or above, or a validated equivalent time and temperature, before service?

Answer: Yes

Good practice: High-risk food reaches a core temperature of 75°C or above, or a validated equivalent time and temperature, before service. This helps reduce harmful bacteria to a safe level.

6.2 Are safe cooking checks carried out using the business's agreed method and documented limit?

Answer: Yes

Good practice: Safe cooking checks use the business's agreed method and documented limit, giving staff a consistent way to confirm an effective cook.

Notes: All high risk food cooked to 75C with exemption of rare cooked beef and lamb.

6.3 Are temperature probes used correctly when checking food?

Answer: Yes

Good practice: The business has answered Yes to: "Are temperature probes used correctly when checking food?" Reliable cooking controls help reduce harmful bacteria to a safe level before food is served.

6.4 Are probes cleaned and disinfected before and after use?

Answer: Yes

Good practice: The business has answered Yes to: "Are probes cleaned and disinfected before and after use?" Reliable cooking controls help reduce harmful bacteria to a safe level before food is served.

6.5 Are probe thermometers checked or calibrated at defined intervals using a recognised method?

Answer: Yes

Good practice: Probe thermometers are checked or calibrated at defined intervals using a recognised method, such as ice and boiling water checks where suitable.

6.6 If the safe cooking limit isn't achieved, is appropriate corrective action taken before service, such as further cooking or disposal?

Answer: Yes

Good practice: Food that hasn't reached 75°C or the business's validated equivalent is further cooked or disposed of before it can be served.

7 Cooling Food

7.1 Is cooked food that will be kept for later cooled as quickly as reasonably possible using a safe method appropriate to the food and quantity?

Answer: Yes

Good practice: Cooked food is cooled quickly using a method suited to its type and quantity, limiting time in the 8°C to 63°C danger zone.

Notes: Placed in blast chiller for 90 minutes before refrigeration.

7.2 Is food protected from contamination while cooling, including separation from raw food where necessary?

Answer: Yes

Good practice: The business has answered Yes to: "Is food protected from contamination while cooling, including separation from raw food where necessary?" Prompt, controlled cooling limits the time cooked food spends in the 8°C to 63°C danger zone.

7.3 Is cooled food refrigerated promptly once it has cooled sufficiently?

Answer: Yes

Good practice: Food is refrigerated promptly once sufficiently cooled, preventing unnecessary time in the 8°C to 63°C danger zone.

Notes: Yes - within 90 minutes

7.4 Are cooling controls checked using the business's defined time, temperature or other validated method?

Answer: Yes

Good practice: Cooling is checked against a defined time, temperature or other validated method, so slow cooling can be identified.

7.5 When cooling controls aren't achieved, is the problem identified and appropriate corrective action taken?

Answer: Yes

Good practice: The business has answered Yes to: "When cooling controls aren't achieved, is the problem identified and appropriate corrective action taken?" Prompt, controlled cooling limits the time cooked food spends in the 8°C to 63°C danger zone.

8 Reheating

8.1 Is reheated food heated thoroughly to the business's safe limit, normally at least 75°C, or 82°C in Scotland unless a suitable alternative is used?

Answer: Yes

Good practice: Reheated food reaches the business's safe limit, normally at least 75°C, or 82°C in Scotland unless a suitable alternative time and temperature is used.

8.2 Is food normally reheated only once?

Answer: Yes

Good practice: The business has answered Yes to: "Is food normally reheated only once?" A consistent reheating process makes sure previously cooked food is heated thoroughly before service.

8.3 Is a defined reheating procedure followed, including the required temperature or equivalent check?

Answer: Yes

Good practice: Staff follow a defined reheating procedure with a clear temperature or equivalent check, making the control consistent.

Notes: Yes, this is part of the HACCP plan.

8.4 When reheating limits aren't achieved, is appropriate corrective action taken before service?

Answer: Yes

Good practice: Food that fails the reheating limit is withheld from service and receives defined corrective action.

9 Hot Holding

9.1 Is hot-held food maintained at 63°C or above?

Answer: Yes

Good practice: Hot-held food is kept at 63°C or above, preventing it from remaining in the 8°C to 63°C danger zone.

9.2 Are hot-holding temperatures checked at appropriate intervals?

Answer: Yes

Good practice: Hot-holding temperatures are checked often enough to identify a fall below 63°C before food safety is affected.

Notes: Checked every 30 minutes for high risk foods

9.3 Is appropriate corrective action taken when hot-held food falls outside the business's safe limits?

Answer: Yes

Good practice: Defined action is taken when hot-held food falls below 63°C, limiting time in the danger zone.

9.4 Is food protected from contamination while displayed or hot-held?

Answer: Yes

Good practice: The business has answered Yes to: "Is food protected from contamination while displayed or hot-held?" Effective hot-holding controls keep food out of the 8°C to 63°C danger zone during service.

9.5 Is suitable equipment used for hot holding?

Answer: Yes

Good practice: The business has answered Yes to: "Is suitable equipment used for hot holding?" Effective hot-holding controls keep food out of the 8°C to 63°C danger zone during service.

10 Personal Hygiene

10.1 Are staff wearing clean and suitable work clothing?

Answer: Yes

Good practice: The business has answered Yes to: "Are staff wearing clean and suitable work clothing?" Good personal hygiene reduces contamination from hands, clothing, illness and poor staff practices.

10.2 Do staff maintain good personal hygiene and avoid behaviours that could contaminate food?

Answer: Yes

Good practice: The business has answered Yes to: "Do staff maintain good personal hygiene and avoid behaviours that could contaminate food?" Good personal hygiene reduces contamination from hands, clothing, illness and poor staff practices.

10.3 Do staff wash their hands at all required times, including after handling raw food?

Answer: Yes

Good practice: The business has answered Yes to: "Do staff wash their hands at all required times, including after handling raw food?" Good personal hygiene reduces contamination from hands, clothing, illness and poor staff practices.

10.4 Are hands washed correctly using the designated handwashing facilities?

Answer: Yes

Good practice: The business has answered Yes to: "Are hands washed correctly using the designated handwashing facilities?" Good personal hygiene reduces contamination from hands, clothing, illness and poor staff practices.

10.5 Are cuts and sores appropriately covered?

Answer: No

Medium priority

Risk identified: The business has answered No to: "Are cuts and sores appropriately covered?" Food handlers could contaminate food directly or spread contamination around the workplace.

Recommended action: Reinforce the required hygiene practice and supervise staff until it is followed consistently. Address the specific control in this finding: "Are cuts and sores appropriately covered?"

Status: Open

Additional corrective action: Yes - however, blue plaster need to be ordered - Action required

Responsible person: Mr B. Owner

Target date: 2026-08-11

10.6 Are personal belongings kept away from food preparation areas?

Answer: Yes

Good practice: The business has answered Yes to: "Are personal belongings kept away from food preparation areas?" Good personal hygiene reduces contamination from hands, clothing, illness and poor staff practices.

10.7 Do staff understand and follow the sickness-reporting procedure, including reporting vomiting, diarrhoea and other relevant illness?

Answer: Yes

Good practice: The business has answered Yes to: "Do staff understand and follow the sickness-reporting procedure, including reporting vomiting, diarrhoea and other relevant illness?" Good personal hygiene reduces contamination from hands, clothing, illness and poor staff practices.

Notes: Stay away for 48 Hours

10.8 Are staff excluded from food handling when required because of illness?

Answer: Yes

Good practice: The business has answered Yes to: "Are staff excluded from food handling when required because of illness?" Good personal hygiene reduces contamination from hands, clothing, illness and poor staff practices.

11 Handwashing Facilities

11.1 Is a dedicated handwashing basin readily accessible, unobstructed and available to food handlers throughout food preparation?

Answer: Yes

Good practice: The business has answered Yes to: "Is a dedicated handwashing basin readily accessible, unobstructed and available to food handlers throughout food preparation?" Accessible, properly supplied handwashing facilities support effective hand hygiene throughout food handling.

11.2 Is a suitable supply of running water available at the handwashing basin?

Answer: Yes

Good practice: The business has answered Yes to: "Is a suitable supply of running water available at the handwashing basin?" Accessible, properly supplied handwashing facilities support effective hand hygiene throughout food handling.

11.3 Is suitable hand soap provided?

Answer: Yes

Good practice: The business has answered Yes to: "Is suitable hand soap provided?" Accessible, properly supplied handwashing facilities support effective hand hygiene throughout food handling.

11.4 Is a hygienic method of drying hands provided?

Answer: Yes

Good practice: The business has answered Yes to: "Is a hygienic method of drying hands provided?" Accessible, properly supplied handwashing facilities support effective hand hygiene throughout food handling.

11.5 Is the handwashing basin kept clean?

Answer: Yes

Good practice: The business has answered Yes to: "Is the handwashing basin kept clean?" Accessible, properly supplied handwashing facilities support effective hand hygiene throughout food handling.

11.6 Is the handwashing basin used only for handwashing and not for food preparation or equipment cleaning?

Answer: Yes

Good practice: The business has answered Yes to: "Is the handwashing basin used only for handwashing and not for food preparation or equipment cleaning?" Accessible, properly supplied handwashing facilities support effective hand hygiene throughout food handling.

12 Cleaning and Disinfection

12.1 Are the food premises and equipment visibly clean, including cooking equipment, refrigerators and freezers, sinks, floors, walls and ceilings?

Answer: Yes

Good practice: The business has answered Yes to: "Are the food premises and equipment visibly clean, including cooking equipment, refrigerators and freezers, sinks, floors, walls and ceilings?" Effective cleaning and disinfection remove food debris and reduce harmful bacteria on surfaces and equipment.

12.2 Are food-contact surfaces cleaned and disinfected effectively?

Answer: Yes

Good practice: The business has answered Yes to: "Are food-contact surfaces cleaned and disinfected effectively?" Effective cleaning and disinfection remove food debris and reduce harmful bacteria on surfaces and equipment.

12.3 Is suitable food-safe disinfectant or sanitiser available?

Answer: Yes

Good practice: The business has answered Yes to: "Is suitable food-safe disinfectant or sanitiser available?" Effective cleaning and disinfection remove food debris and reduce harmful bacteria on surfaces and equipment.

12.4 Are cleaning and disinfection chemicals used at the specified concentration and contact time?

Answer: Yes

Good practice: The business has answered Yes to: "Are cleaning and disinfection chemicals used at the specified concentration and contact time?" Effective cleaning and disinfection remove food debris and reduce harmful bacteria on surfaces and equipment.

12.5 Does the cleaning schedule or equivalent system cover the premises and equipment and clearly assign responsibility?

Answer: Yes

Good practice: The business has answered Yes to: "Does the cleaning schedule or equivalent system cover the premises and equipment and clearly assign responsibility?" Effective cleaning and disinfection remove food debris and reduce harmful bacteria on surfaces and equipment.

12.6 Are scheduled cleaning tasks completed at the required frequency?

Answer: Yes

Good practice: The business has answered Yes to: "Are scheduled cleaning tasks completed at the required frequency?" Effective cleaning and disinfection remove food debris and reduce harmful bacteria on surfaces and equipment.

12.7 Are difficult-to-reach areas cleaned adequately?

Answer: Yes

Good practice: The business has answered Yes to: "Are difficult-to-reach areas cleaned adequately?" Effective cleaning and disinfection remove food debris and reduce harmful bacteria on surfaces and equipment.

12.8 Are cleaning cloths, brushes and other cleaning equipment kept clean and hygienic?

Answer: Yes

Good practice: The business has answered Yes to: "Are cleaning cloths, brushes and other cleaning equipment kept clean and hygienic?" Effective cleaning and disinfection remove food debris and reduce harmful bacteria on surfaces and equipment.

12.9 Are cleaning chemicals stored away from food?

Answer: Yes

Good practice: The business has answered Yes to: "Are cleaning chemicals stored away from food?" Effective cleaning and disinfection remove food debris and reduce harmful bacteria on surfaces and equipment.

13 Premises Condition and Maintenance

13.1 Are floors, walls, ceilings, doors, windows and other food-room surfaces in good repair and capable of effective cleaning?

Answer: Yes

Good practice: The business has answered Yes to: "Are floors, walls, ceilings, doors, windows and other food-room surfaces in good repair and capable of effective cleaning?" Well-maintained premises can be cleaned effectively and support safe movement, storage and preparation of food.

13.2 Are the layout and available space suitable for safe food preparation and storage?

Answer: Yes

Good practice: The business has answered Yes to: "Are the layout and available space suitable for safe food preparation and storage?" Well-maintained premises can be cleaned effectively and support safe movement, storage and preparation of food.

13.3 Is lighting sufficient for the food activities being carried out?

Answer: Yes

Good practice: The business has answered Yes to: "Is lighting sufficient for the food activities being carried out?" Well-maintained premises can be cleaned effectively and support safe movement, storage and preparation of food.

13.4 Is ventilation sufficient for the food activities being carried out?

Answer: Yes

Good practice: The business has answered Yes to: "Is ventilation sufficient for the food activities being carried out?" Well-maintained premises can be cleaned effectively and support safe movement, storage and preparation of food.

13.5 Is drainage operating correctly?

Answer: Yes

Good practice: The business has answered Yes to: "Is drainage operating correctly?" Well-maintained premises can be cleaned effectively and support safe movement, storage and preparation of food.

13.6 Is there an adequate supply of suitable water?

Answer: Yes

Good practice: The business has answered Yes to: "Is there an adequate supply of suitable water?" Well-maintained premises can be cleaned effectively and support safe movement, storage and preparation of food.

13.7 Is hot water available where required?

Answer: Yes

Good practice: The business has answered Yes to: "Is hot water available where required?" Well-maintained premises can be cleaned effectively and support safe movement, storage and preparation of food.

13.8 Are maintenance defects repaired before they create a food-safety risk?

Answer: Yes

Good practice: The business has answered Yes to: "Are maintenance defects repaired before they create a food-safety risk?" Well-maintained premises can be cleaned effectively and support safe movement, storage and preparation of food.

13.9 Are staff toilets appropriately separated from food-handling areas?

Answer: Yes

Good practice: The business has answered Yes to: "Are staff toilets appropriately separated from food-handling areas?" Well-maintained premises can be cleaned effectively and support safe movement, storage and preparation of food.

14 Equipment and Food-Contact Materials

14.1 Is equipment maintained in good repair, with damaged utensils or equipment removed from use until repaired or replaced?

Answer: Yes

Good practice: The business has answered Yes to: "Is equipment maintained in good repair, with damaged utensils or equipment removed from use until repaired or replaced?" Suitable, clean and well-maintained equipment supports safe processing and can be cleaned effectively.

14.2 Are equipment and food-contact surfaces constructed and maintained so they can be cleaned effectively, with smooth and intact surfaces where required?

Answer: Yes

Good practice: The business has answered Yes to: "Are equipment and food-contact surfaces constructed and maintained so they can be cleaned effectively, with smooth and intact surfaces where required?" Suitable, clean and well-maintained equipment supports safe processing and can be cleaned effectively.

14.3 Are food containers suitable for food use?

Answer: Yes

Good practice: The business has answered Yes to: "Are food containers suitable for food use?" Suitable, clean and well-maintained equipment supports safe processing and can be cleaned effectively.

14.4 Is equipment positioned so surrounding areas can be cleaned effectively?

Answer: Yes

Good practice: The business has answered Yes to: "Is equipment positioned so surrounding areas can be cleaned effectively?" Suitable, clean and well-maintained equipment supports safe processing and can be cleaned effectively.

14.5 Are temperature-control appliances maintained so they can reliably hold the required temperatures?

Answer: Yes

Good practice: The business has answered Yes to: "Are temperature-control appliances maintained so they can reliably hold the required temperatures?" Suitable, clean and well-maintained equipment supports safe processing and can be cleaned effectively.

14.6 Is suitable equipment available for the food processes carried out by the business?

Answer: Yes

Good practice: The business has answered Yes to: "Is suitable equipment available for the food processes carried out by the business?" Suitable, clean and well-maintained equipment supports safe processing and can be cleaned effectively.

15 Pest Control

15.1 Are the premises free from evidence of pest activity, including rodents and insects?

Answer: Yes

Good practice: The business has answered Yes to: "Are the premises free from evidence of pest activity, including rodents and insects?" Effective pest prevention and monitoring protect food, packaging and premises from contamination.

15.2 Are food areas protected against pest entry, including adequate control of doors, windows and other potential entry points?

Answer: Yes

Good practice: The business has answered Yes to: "Are food areas protected against pest entry, including adequate control of doors, windows and other potential entry points?" Effective pest prevention and monitoring protect food, packaging and premises from contamination.

15.3 Is food stored so pests can't gain access to it?

Answer: Yes

Good practice: The business has answered Yes to: "Is food stored so pests can't gain access to it?" Effective pest prevention and monitoring protect food, packaging and premises from contamination.

15.4 Are pest-control devices managed appropriately where used?

Answer: Yes

Good practice: The business has answered Yes to: "Are pest-control devices managed appropriately where used?" Effective pest prevention and monitoring protect food, packaging and premises from contamination.

15.5 Can staff recognise signs of pest activity and report them promptly?

Answer: Yes

Good practice: The business has answered Yes to: "Can staff recognise signs of pest activity and report them promptly?" Effective pest prevention and monitoring protect food, packaging and premises from contamination.

15.6 Is appropriate action taken when pest activity is identified?

Answer: Yes

Good practice: The business has answered Yes to: "Is appropriate action taken when pest activity is identified?" Effective pest prevention and monitoring protect food, packaging and premises from contamination.

15.7 Are pest-control records maintained where appropriate?

Answer: Yes

Good practice: The business has answered Yes to: "Are pest-control records maintained where appropriate?" Effective pest prevention and monitoring protect food, packaging and premises from contamination.

16 Waste Management

16.1 Is food waste removed and are internal bins emptied often enough to prevent contamination?

Answer: Yes

Good practice: The business has answered Yes to: "Is food waste removed and are internal bins emptied often enough to prevent contamination?" Controlled waste storage and removal reduce contamination, odour and pest attraction.

16.2 Are internal waste containers suitable and kept clean?

Answer: Yes

Good practice: The business has answered Yes to: "Are internal waste containers suitable and kept clean?" Controlled waste storage and removal reduce contamination, odour and pest attraction.

16.3 Are external bins and waste-storage areas suitable, kept clean and closed where appropriate, and managed so they don't attract pests?

Answer: Yes

Good practice: The business has answered Yes to: "Are external bins and waste-storage areas suitable, kept clean and closed where appropriate, and managed so they don't attract pests?" Controlled waste storage and removal reduce contamination, odour and pest attraction.

16.4 Is waste stored away from food?

Answer: Yes

Good practice: The business has answered Yes to: "Is waste stored away from food?" Controlled waste storage and removal reduce contamination, odour and pest attraction.

16.5 Is waste disposed of appropriately?

Answer: Yes

Good practice: The business has answered Yes to: "Is waste disposed of appropriately?" Controlled waste storage and removal reduce contamination, odour and pest attraction.

17 Allergens and Food Information

Allergen information

17.1 Is accurate allergen information available for every food and drink item, including specials, temporary dishes and menu changes?

Answer: Yes

Good practice: The business has answered Yes to: "Is accurate allergen information available for every food and drink item, including specials, temporary dishes and menu changes?" Accurate information and controlled working practices help customers make informed choices and reduce allergen cross-contact.

17.2 Are the regulated allergens clearly identified within that information?

Answer: Yes

Good practice: The business has answered Yes to: "Are the regulated allergens clearly identified within that information?" Accurate information and controlled working practices help customers make informed choices and reduce allergen cross-contact.

17.3 Is allergen information based on current recipes, ingredients and supplier information, and updated whenever any of these change?

Answer: Yes

Good practice: The business has answered Yes to: "Is allergen information based on current recipes, ingredients and supplier information, and updated whenever any of these change?" Accurate information and controlled working practices help customers make informed choices and reduce allergen cross-contact.

17.4 Can relevant staff promptly access approved allergen information when a customer asks?

Answer: Yes

Good practice: The business has answered Yes to: "Can relevant staff promptly access approved allergen information when a customer asks?" Accurate information and controlled working practices help customers make informed choices and reduce allergen cross-contact.

Ingredients and suppliers

17.5 Are ingredient labels and supplier allergen details checked on receipt and whenever a brand or supplier changes?

Answer: Yes

Good practice: The business has answered Yes to: "Are ingredient labels and supplier allergen details checked on receipt and whenever a brand or supplier changes?" Accurate information and controlled working practices help customers make informed choices and reduce allergen cross-contact.

17.6 Are supplier ingredient and allergen records retained or otherwise accessible?

Answer: Yes

Good practice: The business has answered Yes to: "Are supplier ingredient and allergen records retained or otherwise accessible?" Accurate information and controlled working practices help customers make informed choices and reduce allergen cross-contact.

17.7 Are ingredient substitutions controlled so allergen information is updated before the substituted item is used?

Answer: Yes

Good practice: The business has answered Yes to: "Are ingredient substitutions controlled so allergen information is updated before the substituted item is used?" Accurate information and controlled working practices help customers make informed choices and reduce allergen cross-contact.

Staff knowledge

17.8 Do staff respond to allergen enquiries using approved information rather than guessing or assuming that removing a visible allergenic ingredient makes an order safe?

Answer: Yes

Good practice: The business has answered Yes to: "Do staff respond to allergen enquiries using approved information rather than guessing or assuming that removing a visible allergenic ingredient makes an order safe?" Accurate information and controlled working practices help customers make informed choices and reduce allergen cross-contact.

17.9 Have relevant staff received appropriate allergen awareness instruction or training?

Answer: Yes

Good practice: The business has answered Yes to: "Have relevant staff received appropriate allergen awareness instruction or training?" Accurate information and controlled working practices help customers make informed choices and reduce allergen cross-contact.

17.10 Is a consistent allergy-order process used to communicate the customer's allergy accurately to everyone preparing and serving the order?

Answer: Yes

Good practice: The business has answered Yes to: "Is a consistent allergy-order process used to communicate the customer's allergy accurately to everyone preparing and serving the order?" Accurate information and controlled working practices help customers make informed choices and reduce allergen cross-contact.

Allergen cross-contact

17.11 Are utensils, equipment and preparation surfaces suitably cleaned or otherwise controlled before preparing an allergy-sensitive order?

Answer: Yes

Good practice: The business has answered Yes to: "Are utensils, equipment and preparation surfaces suitably cleaned or otherwise controlled before preparing an allergy-sensitive order?" Accurate information and controlled working practices help customers make informed choices and reduce allergen cross-contact.

17.12 Are allergenic ingredients stored and handled in a way that minimises unintended cross-contact?

Answer: Yes

Good practice: The business has answered Yes to: "Are allergenic ingredients stored and handled in a way that minimises unintended cross-contact?" Accurate information and controlled working practices help customers make informed choices and reduce allergen cross-contact.

17.13 Are shared equipment and preparation methods considered when providing allergen information?

Answer: Yes

Good practice: The business has answered Yes to: "Are shared equipment and preparation methods considered when providing allergen information?" Accurate information and controlled working practices help customers make informed choices and reduce allergen cross-contact.

18 Food Safety Management System

18.1 Does the business have a documented food safety management system appropriate to, and covering, all significant food operations?

Answer: Yes

Good practice: The business has answered Yes to: "Does the business have a documented food safety management system appropriate to, and covering, all significant food operations?" An active food safety management system links the business's hazards, controls, monitoring and corrective actions.

18.2 Have significant food-safety hazards been identified?

Answer: Yes

Good practice: The business has answered Yes to: "Have significant food-safety hazards been identified?" An active food safety management system links the business's hazards, controls, monitoring and corrective actions.

18.3 Are appropriate controls in place for those hazards?

Answer: Yes

Good practice: The business has answered Yes to: "Are appropriate controls in place for those hazards?" An active food safety management system links the business's hazards, controls, monitoring and corrective actions.

18.4 Are important controls monitored in accordance with the food safety management system?

Answer: Yes

Good practice: The business has answered Yes to: "Are important controls monitored in accordance with the food safety management system?" An active food safety management system links the business's hazards, controls, monitoring and corrective actions.

18.5 Are corrective actions defined for when controls aren't achieved?

Answer: Yes

Good practice: The business has answered Yes to: "Are corrective actions defined for when controls aren't achieved?" An active food safety management system links the business's hazards, controls, monitoring and corrective actions.

18.6 Is the food safety management system reviewed at planned intervals and when menus, equipment, processes or working practices change?

Answer: Yes

Good practice: The business has answered Yes to: "Is the food safety management system reviewed at planned intervals and when menus, equipment, processes or working practices change?" An active food safety management system links the business's hazards, controls, monitoring and corrective actions.

19 Food Safety Records and Daily Checks

19.1 Are required opening and closing checks completed?

Answer: Yes

Good practice: The business has answered Yes to: "Are required opening and closing checks completed?" Complete records provide evidence that important controls are being checked and problems are being managed.

19.2 Are all required operational records completed for cold storage, cooking, cooling, reheating, hot holding, deliveries and cleaning?

Answer: Yes

Good practice: The business completes the operational records required for its activities, including actual temperatures and corrective actions where temperature control applies.

19.3 Are corrective actions recorded when checks identify a problem?

Answer: Yes

Good practice: The business has answered Yes to: "Are corrective actions recorded when checks identify a problem?" Complete records provide evidence that important controls are being checked and problems are being managed.

19.4 Are current and historical food-safety records readily available for management review?

Answer: Yes

Good practice: The business has answered Yes to: "Are current and historical food-safety records readily available for management review?" Complete records provide evidence that important controls are being checked and problems are being managed.

19.5 Are records accurate, current, complete and consistent enough to demonstrate ongoing monitoring?

Answer: Yes

Good practice: The business has answered Yes to: "Are records accurate, current, complete and consistent enough to demonstrate ongoing monitoring?" Complete records provide evidence that important controls are being checked and problems are being managed.

20 Staff Training and Supervision

20.1 Do food handlers receive food-safety instruction or training appropriate to their duties, including before new staff work unsupervised?

Answer: Yes

Good practice: The business has answered Yes to: "Do food handlers receive food-safety instruction or training appropriate to their duties, including before new staff work unsupervised?" Appropriate instruction and supervision help staff carry out their food safety duties correctly and consistently.

20.2 Do staff understand the risks of cross-contamination?

Answer: Yes

Good practice: The business has answered Yes to: "Do staff understand the risks of cross-contamination?" Appropriate instruction and supervision help staff carry out their food safety duties correctly and consistently.

20.3 Do staff understand the business's temperature-control procedures, including the controls relevant to cooking, cooling, reheating and hot holding?

Answer: Yes

Good practice: Staff can explain the temperature controls relevant to their duties, including the 8°C to 63°C danger zone, chilled food at 5°C or below as best practice, frozen food at -18°C or below, cooking at 75°C or a validated equivalent, reheating limits and hot holding at 63°C or above.

20.4 Do staff understand the cleaning and disinfection procedures relevant to their duties?

Answer: Yes

Good practice: The business has answered Yes to: "Do staff understand the cleaning and disinfection procedures relevant to their duties?" Appropriate instruction and supervision help staff carry out their food safety duties correctly and consistently.

20.5 Are staff adequately supervised?

Answer: Yes

Good practice: The business has answered Yes to: "Are staff adequately supervised?" Appropriate instruction and supervision help staff carry out their food safety duties correctly and consistently.

20.6 Are unsafe food-safety practices corrected when they're observed?

Answer: Yes

Good practice: The business has answered Yes to: "Are unsafe food-safety practices corrected when they're observed?" Appropriate instruction and supervision help staff carry out their food safety duties correctly and consistently.

Notes: Observed Mark Johns with oven cloth over the shoulder. All staff briefed and will see this audit report.

20.7 Are training and instruction records maintained where appropriate?

Answer: No

Low priority

Risk identified: The business has answered No to: "Are training and instruction records maintained where appropriate?" Staff may misunderstand a control, use an unsafe method or fail to recognise when corrective action is needed.

Recommended action: Provide task-specific instruction, check understanding in practice and retain a suitable training record. Address the specific control in this finding: "Are training and instruction records maintained where appropriate?"

Status: Open

Additional corrective action: The business will start to record all training by using food-safety.app

Responsible person: Mr B. Owner

Target date: 2026-08-12

20.8 Is additional instruction or training provided when procedures change?

Answer: Yes

Good practice: The business has answered Yes to: "Is additional instruction or training provided when procedures change?" Appropriate instruction and supervision help staff carry out their food safety duties correctly and consistently.

21 Management and Previous Actions

21.1 Are identified food-safety defects assigned, tracked and addressed promptly, including any outstanding actions?

Answer: Yes

Good practice: The business has answered Yes to: "Are identified food-safety defects assigned, tracked and addressed promptly, including any outstanding actions?" Active management oversight helps problems get corrected, prevents recurrence and keeps procedures working in practice.

21.2 Does management routinely review food-safety standards and monitoring records?

Answer: Yes

Good practice: The business has answered Yes to: "Does management routinely review food-safety standards and monitoring records?" Active management oversight helps problems get corrected, prevents recurrence and keeps procedures working in practice.

21.3 Are significant or recurring food-safety problems investigated for root cause, with action taken to prevent recurrence?

Answer: Yes

Good practice: The business has answered Yes to: "Are significant or recurring food-safety problems investigated for root cause, with action taken to prevent recurrence?" Active management oversight helps problems get corrected, prevents recurrence and keeps procedures working in practice.

21.4 Can managers explain the food safety management system, the main food-safety risks and how those risks are controlled?

Answer: Yes

Good practice: The business has answered Yes to: "Can managers explain the food safety management system, the main food-safety risks and how those risks are controlled?" Active management oversight helps problems get corrected, prevents recurrence and keeps procedures working in practice.

21.5 Are documented food-safety procedures consistently implemented during normal trading, and can management demonstrate this?

Answer: Yes

Good practice: The business has answered Yes to: "Are documented food-safety procedures consistently implemented during normal trading, and can management demonstrate this?" Active management oversight helps problems get corrected, prevents recurrence and keeps procedures working in practice.

Corrective Action Plan

Priority	Section and finding	Recommended action	Owner / target	Status
Medium	3.5 Food Deliveries and Suppliers Are use-by dates checked on receipt?	Add this control to the delivery check, brief the staff who receive goods and record the result and any rejection. Address the specific control in this finding: "Are use-by dates checked on receipt?" Additional: Will make this part of routine checks. Include in staff brief	Mr B. Owner 2026-08-11	Open
Medium	3.8 Food Deliveries and Suppliers Are delivery problems and the action taken recorded?	Add this control to the delivery check, brief the staff who receive goods and record the result and any rejection. Address the specific control in this finding: "Are delivery problems and the action taken recorded?" Additional: The business will start to record these by using the food-safety.app corrective actions feature.	Mr B. Owner 2026-08-12	Open
Medium	10.5 Personal Hygiene Are cuts and sores appropriately covered?	Reinforce the required hygiene practice and supervise staff until it is followed consistently. Address the specific control in this finding: "Are cuts and sores appropriately covered?" Additional: Yes - however, blue plaster need to be ordered - Action required	Mr B. Owner 2026-08-11	Open
Low	20.7 Staff Training and Supervision Are training and instruction records maintained where appropriate?	Provide task-specific instruction, check understanding in practice and retain a suitable training record. Address the specific control in this finding: "Are training and instruction records maintained where appropriate?" Additional: The business will start to record all training by using food-safety.app	Mr B. Owner 2026-08-12	Open

Declaration

Information within this audit has been provided by the business and/or person completing the audit. The audit represents the conditions and information recorded at the time it was completed.

Audit completed by Mr B. Owner

Position or role Business Owner

Date 2026-08-11

Manager acknowledgement _____