

E. coli Check Sheet – Do your own inspection

Answer each question, some boxes require more than 1 tick

Hand washing and personal hygiene	Yes	No*
Do you have a wash hand basin (WHB) with hot and cold running water?		
Is the WHB clean, ready to use and easily accessible?		
Is there liquid hand soap at all WHB's?		
Is disposable paper towel provided at all WHB's?		
Are all food handlers trained on how to adequately wash their hands? Do they know when to wash their hands ?		
Are all WHB's provided with non-hand operable taps? If not, do food handlers know to turn the tap off using the disposable paper towel (watch and check they are doing so).		
Do you wear a different apron for raw meat preparation? Is this apron clearly identifiable e.g. a different colour? Is this apron stored separately from others worn?		

Did you know?

*contact time is the length of time the cleaner has to be left on a surface before being wiped off to be effective against bacteria.

**A 2 stage clean means to pre-clean removing dirt and grease using hot water and detergent. Then spraying and wiping with an antibacterial cleaner/sanitiser. Or using your antibacterial cleaner / sanitiser twice.

Cleaning and Disinfection Controls	Yes	No*
Do you have anti-bacterial cleaner or sanitiser that meets BS EN 1276 or BS EN 13697 or equivalent?		
Is your anti-bacterial cleaning chemical pre-diluted? Are bottles correctly labelled?		
Are you following the contact time* for your cleaning chemical?		
Have you trained your food handlers on how to carry out a 2 stage clean** for all food and hand contact surfaces?		
Do you use disposable paper towels or disposable cloths for cleaning? (separate cloths for surfaces that come into contact with items that have touched raw meat/ soiled vegetables)		
Do you use re-usable cloths, for cleaning or handling hot items? Have you got a lidded container to store dirty cloths? Are they washed on a 90° wash?		
Do you have a dishwasher? If not, is ready to eat equipment washed separately from raw equipment? Do you use separate sponges/scourers for cleaning raw and ready to eat equipment? Are these sponges/scourers stored separately and clearly identifiable e.g. different colours ? Does the sink undergo a 2 stage clean in between washing raw and ready to eat equipment?		



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Food storage	Yes	No*
Are all raw foods (fish, meat and root vegetables) stored separately and underneath cooked / ready to eat foods in the refrigerator?		
Are all raw foods (fish and meat) stored separately from ready to eat foods in the freezer?		
Are raw foods defrosted safely and separately to prevent cross contamination?		
Have you got separate containers for raw and ready to eat foods? Are these containers easily identifiable?		

Food Preparation	Yes	No*
Are raw foods (meat, fish and root vegetables) prepared on a separate work surface? (if not you must separate out preparation of raw and ready to eat foods by time with a 2 stage clean in between). If no, see question below.		
Do you prepare raw foods separately? (preparation could be done before opening or as the first job, followed by a 2 stage clean)		
Have you made sure that raw meat is not being washed/ defrosted in the sink? (if it is you need to ensure nothing else is around, followed by a 2 stage clean of the sink and surrounding area, including the taps)		
Do you have separate boards, knives and containers for raw and ready to eat foods e.g. spring onions, cucumber, lettuce etc.? Can they be easily identified? Do you store boards/ knives/ containers used for foods that are not going to be cooked again separately? (not touching items that have been in touch with raw foods)		

- **If no please act, and record your actions here:**
(use additional sheets, if required)

