[Company name]

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Bakery food safety checklist

Bakery food safety - allergens, temperatures, cleaning and date coding.

Date: _____

Checked by: _____

Checks

[ ] Allergen information displayed and up to date for every product Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Fridge and freezer temperatures logged and in range Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Handwash stations stocked with soap and paper towels Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Separate utensils and surfaces for allergen-free baking Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Date coding correct on all pre-packed items Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Cleaning schedule signed off for the day Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Pest check - no signs in storage or production areas Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Raw egg handling procedures followed Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Staff illness reporting - anyone unwell sent home Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Waste stored correctly and collection booked Yes **[ ]** No **[ ]** N/A **[ ]**

Actions required [List any issues found and what was done]

Sign-off

Checked by: ____ **Signature:** ____ **Date:** ____