# [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:** ____