The Corner Bakery Ltd

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 as agreed at the meeting.

Sign-off

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