



Your Checklist

For Kitchen Hygiene Compliance

Note: It's your responsibility to ensure your kitchen is maintained to the required hygiene and cleanliness standards. This checklist is here to help you stay on top of key areas and identify any potential gaps. If any of the items are not in place, please get in touch with us as soon as possible so we can support you in bringing everything back up to standard.

What do I need to check?

- All cooking equipment is clean and free from grease build-up*
- Work surfaces are sanitised and in good condition*
- Hard-to-reach areas behind and under equipment are cleaned regularly*
- Floors are deep cleaned and free from grease, dirt, and spills*
- Drainage areas are clean and free from blockages or build-up*
- Cleaning records are maintained and up to date*