

Mini Food Safety

Health Check

About our Mini Food Safety Health Check

This free Mini Food Safety Health Check is the first step in assessing the 'health of food safety' in your business.

Our check list focuses on:

- Compliance and Risk Management
- Monitoring
- Productivity and Systems

This checklist is divided into segments with each question requiring a response of 'Yes', 'No', 'Occasionally', 'Not Sure' or 'N/A' (Not Applicable). To answer, tick the appropriate box.

This check will provide you with a quick snapshot of food safety in your food business, where the questions will either produce a positive response (you are compliant with food law) or a negative response (a food safety and business risk weakness exists and assistance may be required).

info@thinkstsolutions.com.au

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Compliance and Risk Management

	Yes	No	Occasionally	Unsure	N/A
1. Do I have a good understanding of my Food Law Responsibilities?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Do I have a copy of Food Safety Standards?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Do I have a knowledgeable Food Safety supervisor?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Do I have a current food registration with the local council?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Do I need to review the food safety program?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<hr/>					
Sub-total	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Monitoring

	Yes	No	Occasionally	Unsure	N/A
1. Do I regularly monitor for food safety hazards?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Do I regularly monitor the standards of cleaning?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Do I check that the temperature monitoring forms are being completed?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Do I monitor agreements with food suppliers?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Do I regularly review and update my food safety program?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<hr/>					
Sub-total	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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Productivity and Systems

	Yes	No	Occasionally	Unsure	N/A
1. Do I currently have all the food safety skills I need to run an efficient and safe food business?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Do staff understand their responsibilities and the importance of providing safe food?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Do I have clear, documented food safety and cleaning systems in place?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Do staff monitor food and equipment temperatures?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Does my business receive positive food safety inspection reports?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Sub-total	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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How do you rate?

	Yes	No	Occasionally	Unsure	N/A
Compliance and Risk Management	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Monitoring	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Productivity and Systems	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Sub-totals	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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Your Rating-

Mostly YES:

GREAT! This means that you are ready to set higher goals for your business. We can help with suggestions at info@thinkstsolutions.com.au

Mostly NO:

To improve food safety in key areas, please select from our product range: Food Safety in your Restaurant or Café, Food Safety Monitoring Templates, Cleaning Resource Kit or the Food Safety Management Checklist NOW

Mostly OCCASIONALLY:

You may be a start-up business. If this is the case, please consider our Start-up Business Pack: Safety in your Restaurant or Café, Food Safety Monitoring Templates and Cleaning Resource Kit.

Mostly Unsure:

You may be a start-up business. If this is the case, please consider our Start-up Business Pack: Safety in your Restaurant or Café, Food Safety Monitoring Templates and Cleaning Resource Kit.

Mostly N/A

You may be a start-up business. If this is the case, please contact Think ST Solutions for a complimentary 10-minute free consultation. To arrange this simply email us at info@thinkstsolutions.com.au

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