

Home Kitchen pre-use checklist

No-one in the household is ill or has been ill in last 48hours	
Remove all animals, bowls and bedding	
Remove anything that wouldn't be in a commercial kitchen eg sports gear, baby items, gardening items, laundry etc	
Put away or remove any domestic food, homekill, other food products not for the business	
Remove or separate allergen foods if required eg flour, nuts.	
No other activities going on in the kitchen at the same time	
Ensure personal hygiene, hair, clothing, footwear etc clean and tidy	
Plenty of handwashing materials inc soap, paper towels/single-use towels	
Pre-clean & sanitise kitchen eg surfaces, sink, taps, equipment, floor, bins	
If children are present they follow same rules and an adult supervises	
Everyone working or helping in the kitchen is trained	
Ensure there will be somewhere safe to store prepared food eg fridge space, chillybins, freezers, fridge on foodtruck	
Any extra actions or checks for my kitchen:	