Culinary Key

Opening & Closing Checks

Business name **Week commencing**

Opening checks

	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Fridges and freezers at the right temperature							
Probe thermometer clean and working							
Staff fit for work, clean uniforms							
Prep areas and equipment clean							
Hand wash basins stocked (soap, hot water, towels)							
No signs of pests							
Food in date and labelled							
Opened by (initials)							

Closing checks

	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Food covered, labelled and stored							
Out-of-date food thrown away							
Surfaces and equipment cleaned							
Floors cleaned							
Bins emptied							
Dirty cloths in the wash							
Fridges and freezers at the right temperature							
Closed by (initials)							

Problems found and what you did:

Free template from Culinary Key. Fed up with paper logs? Culinary Key reminds your team and records every check with a name and time. **culinarykey.co.uk/signup**