Safer	Food Bo	etter Busi	ness – Daily Rec	ord Sheet - Retail		Date:						
4.0												
1.0	Openir	ng Checks	<u> </u>		Satisfactory?	Checked by						
1.1	Fridges	and freez	ers are working p									
1.2	Hot water & other equipment is working properly.											
1.3	There is plenty of hand washing and cleaning materials.											
1.4	"Use-by and best before" dates have been checked and out of date food removed from sale.											
1.5	Food is displayed safely i.e. raw separate from or below ready to eat											
	foods.											
1.6	There is no evidence of pest activity.											
0.0	Delivery Checks (Maximum temperatures: chilled food +8°C; frozen food -12°C)											
2.0	Time Supplier / Food				Temperature		Packaging & date codes - Satisfactory?	Checked by				
3.0		& Freeze	r Temperatures	(Maximum tempe	ratures: f	ridges -	-5ºC; freezers -18	°C)				
	Unit											
	Temperature Checked by											
	CHECK	за Бу										
	Unit											
	Tempe											
	Checked by											
4.0	Closin	g Checks					Catiafa at a mus	Oh a alsa al lass				
4.1	Food n	act ite "uce	a-hy/hest-hefore" (	date has been thro	wn away		Satisfactory?	Checked by				
4.2			er doors/covers are		wii away.							
4.3				n swept and clean	ed.							
4.4		has been	removed from pre	mises and is conta	ined in lide	ded						
	bins.											
5.0	Any pr	obloms o	r changes – what	t did you do?								
5.0	Ally pi	obieilis o	r Changes – wha	t did you do?								
	Commi	otod by			Date:							
	Compi	eted by:			Date.							

Every 4 weeks, please also complete the 4-weekly review in the Diary of Safer Food Better Business.

Safer	Food B	etter Busi	iness – Daily Red	ord Sheet - Retail		Date:					
1.0	Openir	ng Check	S								
4.4	Estatus a			and and			Satisfactory?	Checked by			
1.1	Fridges and freezers are working properly.										
1.3	Hot water & other equipment is working properly.										
1.4	There is plenty of hand washing and cleaning materials.  "Use-by and best before" dates have been checked and out of date										
	food removed from sale.										
1.5	Food is displayed safely i.e. raw separate from or below ready to eat foods.										
1.6	There i	s no evide	ence of pest activit	y.							
2.0	Delivery Checks (Maximum temperatures: chilled food +8°C; frozen food -12°C)										
	Time	Supplier	· / Food	Food		ature	Packaging & date codes - Satisfactory?	Checked by			
2.0	Eridae	9 Fran-0	r Tomporoturos	/Maximum tampa	roturos, f	ridass	   E0C: fron=oro   19	000			
3.0	Unit	& Freeze	r Temperatures	(Maximum tempe	ratures: 1	riages -	Foot; freezers -18	) 			
	Temperature										
	Check										
	Checked by										
	Unit										
	Tempe	rature									
	Checked by										
4.0	Closin	g Checks		•	•						
							Satisfactory?	Checked by			
4.1				date has been thro	wn away.						
4.2			er doors/covers ar		1						
4.3 4.4				en swept and clean		مام ما					
4.4	bins.	nas been	removed from pre	mises and is conta	inea in ila	Jeu					
	DII IS.										
5.0	Any pr	oblems o	r changes – wha	t did you do?			1				
			<b>y</b>								
	Completed by:										
l					<u> </u>						

Every 4 weeks, please also complete the 4-weekly review in the Diary of Safer Food Better Business.