



Covid 19 Food Business Re-opening Checklist



- Declutter Kitchen
- Deep clean
- Defrost and clean freezers
- Check dry ingredients stock
- Check frozen food batches
- Review Safer Food Better Business
- Calibrate probe thermometers
- Key equipment servicing
- Review bespoke HACCP
- Staff training (Level 2 / HACCP / Allergens)
- Review menu/allergens
- Monitoring Paperwork

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