

General food

Self assessment questionnaire

1. Name of premises:

Address of premises:.....

.....

Tel no: Email:

2. Name of proprietor(s):

3. Head office/address of proprietor(s) (if different from above):

.....

.....

About your food business

4. How many customers do you serve on average per day?

less than 20 21-50 more than 50

5. Are your customers predominantly from a vulnerable group (elderly/under 5's/sick or immun-compromised)?

yes no

If yes, please give details:

.....

.....

6. Please tick the type of foods you store/handle/prepare and/or deliver:

drinks (inc. alcohol)	<input type="checkbox"/>	cakes	<input type="checkbox"/>
rolls/sandwiches	<input type="checkbox"/>	chilled food (i.e. cheese, salad)	<input type="checkbox"/>
crisps/nuts	<input type="checkbox"/>	confectionary	<input type="checkbox"/>
hot food (i.e. burgers, lasagne, etc.)	<input type="checkbox"/>	frozen foods	<input type="checkbox"/>
baby food	<input type="checkbox"/>		
other foods (please state):.....			

14. How do you prevent physical hazards getting into food (e.g. glass, packaging, plastics, etc.)?

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.....

15. How do you prevent chemicals (e.g. from cleaning products) getting into food?

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16. What chemicals do you use for cleaning/disinfecting surfaces, equipment, etc. in the kitchen?

.....
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17. What protective clothing do food handlers wear?

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.....

18. Is there an easily accessible wash hand basin?

yes no

Is it equipped with:

hot water cold water soap hand drying facilities

Cooking/reheating

19. If applicable, how do you check food is thoroughly cooked?

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20. If you use a food probe thermometer, which minimum core temperature do you check for?

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Cooling

21. Do you cook and cool food items to be eaten at a later date?

yes no

If yes, please detail what types of food and how you ensure food is cooled quickly?:

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.....

Transportation

22. If applicable, how do you transport the food to the place where it is to be sold and how do you ensure that the food is adequately protected from contamination or adequately chilled?

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