

Food Industry Health and Safety Audit Questionnaire

Ensure compliance and improve standards with our comprehensive **food industry health and safety audit questionnaire**, designed to identify potential hazards and ensure regulatory adherence. This tool helps businesses maintain a safe environment by systematically evaluating practices and protocols. Regular audits promote better food safety management and consumer protection.

General Information

Company Name:

Audit Date:

Auditor Name:

Personal Hygiene

- Are all staff wearing appropriate protective clothing?
- Is proper handwashing observed at required intervals?
- Are staff free from illness or infections that could compromise food safety?

Food Handling

- Is cross-contamination prevented during preparation and storage?
- Are raw and cooked foods stored separately?
- Are temperature records for refrigerators/freezers up to date?

Cleaning and Sanitation

- Are cleaning schedules followed and documented?
- Are cleaning chemicals stored safely and labeled correctly?
- Are waste bins covered and emptied regularly?

Equipment Safety

- Is equipment routinely inspected and maintained?
- Are machine guards in place where required?
- Is defective equipment removed from service promptly?

Pest Control

- Is there evidence of regular pest control inspections?
- Are entry points secure to prevent pest ingress?
- Are pest sightings logged and acted upon?

Regulatory Compliance

- Are health and safety policies clearly displayed?
- Has staff received up-to-date food safety training?
- Are emergency procedures in place and communicated?

Comments & Recommendations

Enter any additional comments or recommendations here...

Submit Audit