INSPECTIONS

Getting ready for an inspection

Clean Hands
Food safety in your language

Be ready every day, not only when the inspector comes.

1 PAPERWORK

Records up to date

- Keep your food safety pack on site
- Fill in your diary every day
- Keep diary pages until the next inspection

Why? The officer checks how you manage food safety, not only how clean you are.

2 TEMPERATURES

Fridge 5°C or less

- Check fridges and freezers at least once a day
- By law, chilled food must never be above 8°C
- Keep hot food at 63°C or above

Why? Germs can grow in food that is not kept cold or hot enough.

3 CLEANING

Clean and disinfect

- Follow your cleaning schedule
- Use a disinfectant with BS EN 1276 or 13697 on the label
- Store chemicals away from food

Why? You must be able to prove that you clean well.

4 STAFF

Trained staff

- Train staff in hygiene and allergens
- Write down all training
- Staff must tell you if they are ill

Why? Staff need to know the rules and follow them every day.

ON THE DAY — **Show your records.** Answer questions honestly. Ask the officer what you can do better.

AFTER — **Fix problems quickly.** The officer tells you what to improve. Make the changes and keep proof.

Based on Food Standards Agency and NHS advice.
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MUFETÎŞÎ

Amadekarî ji bo teftîşekê

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Her roj amade be, ne tenê dema ku mufetîş tê.

1 KAXEZKARÎ

Tomarên heta niha

- Pakêta xwe ya ewlehiya xwarinê li cihê xwe bihêlin.
- Her roj rojnivîska xwe dagire.
- Rûpelên rojnivîskê heta teftîşa bê biparêzin.

Why? Efser kontrol dike ka tu çawa ewlehiya xwarinê misoger dikî, ne tenê paqijiya te.

2 GERMAHÎ

Sarinc 5°C an kêmtir

- Sarinc û cemidanan herî kêm rojê carekê kontrol bikin.
- Li gorî qanûnê, germahiya xwarina sar divê tu carî ji 8°C bilindtir nebe.
- Xwarinên germ di germahiya 63°C an jortir de bihêlin.

Why? Mîkrob dikarin di xwarinên ku têra xwe ne sar an ne germ tên girtin de şîn bibin.

3 PAQIJKIRIN

Paqij bike û dezenfekte bike

- Li gorî bernameya xwe ya paqijiyê tevbigerin.
- Dezinfektekerek ku li ser etîketa wê BS EN 1276 an 13697 hebe bikar bînе.
- Kîmyewiyan ji xwarinê dûr bigirin.

Why? Divê tu bikaribî îsbat bikî ku tu baş paqij dikî.

4 KARMEND

Karmendên perwerdekirî

- Xebatkaran di warê paqijî û alerjenan de perwerde bikin.
- Hemû perwerdeyan binivîse.
- Divê karmend ji we re bibêjin heke nexweş bin.

Why? Pêwîst e karmend rêzikan bizanibin û her roj li gor wan tevbigerin.

DI WÊ ROJÊ DE — **Tomarên xwe nîşan bide.** Pirsan bi durustî bersiv bide. Ji efser bipirse ka tu dikarî çi baştir bikî.

PIŞTÎ — **Pirsgirêkan zû çareser bike.** Efser ji we re dibêje ka hûn çi baş bikin. Guhertinan bikin û delîlan biparêzin.

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