



## Inspection - Health and Hygiene Checklist

### Health\_On site- Food Allergies - Health - On site- Food Allergies

Item #	Prompt	Responses	Comments
1	Food allergy labelling is displayed in food service and self-service areas?	( ) Yes ( ) No ( ) N/A	
2	Food labelling for allergens and dietary intolerance procedure is in place and followed?	( ) Yes ( ) No ( ) N/A	
3	Employees report food allergies to Chef or Supervisor?	( ) Yes ( ) No ( ) N/A	
4	Chefs and kitchen staff are trained and assessed competent in food handling, storage, preparation (including food allergen awareness) and service?	( ) Yes ( ) No ( ) N/A	
5	Daily menu includes alternative food for people with a food allergy / dietary intolerance?	( ) Yes ( ) No ( ) N/A	
6	Supervisor verify that only ingredients from the recipe are used?	( ) Yes ( ) No ( ) N/A	
7	Supervisor verify food in service and self-service areas have allergy labelling?	( ) Yes ( ) No ( ) N/A	
8	Supervisor include alternative food on canteen menu for people with food allergies and dietary intolerance people?	( ) Yes ( ) No ( ) N/A	
9	Operator/Maintainer follow recipe and use only ingredients from the list?	( ) Yes ( ) No ( ) N/A	
10	Operator/Maintainer display allergen labels (e.g. contains peanuts) for food available in food service and self-service areas?	( ) Yes ( ) No ( ) N/A	
11	Operator/Maintainer keep food in the original containers with ingredient labels (may contain allergens e.g. eggs) where possible?	( ) Yes ( ) No ( ) N/A	
12	Operator/Maintainer label containers for ingredients which are delivered in bulk, and then transferred or stored in smaller containers.	( ) Yes ( ) No ( ) N/A	
13	Operator/Maintainer keep a copy of the ingredient information of any foods that have been removed from their original packaging or labelling?	( ) Yes ( ) No ( ) N/A	
14	Operator/Maintainer report food allergies to Chef or Supervisor. People with a known severe food allergy should carry an epinephrine auto-injector.	( ) Yes ( ) No ( ) N/A	

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Item #	Explanation		
1	Food allergy labelling is displayed in food service and self-service areas.		
2	Food labelling for allergens and dietary intolerance procedure is in place and followed.		
3	Employees report food allergies to Chef or Supervisor. People with a known severe food allergy s epinephrine auto-injector (Epi-pen).		
4	Chefs and kitchen staff are trained and assessed competent in food handling , storage, preparatio allergen awareness) and service.		
5	Daily menu includes alternative food for people with a food allergy / dietary intolerance.		
6	Verify that only ingredients from the recipe are used.		
7	Verify food in service and self-service areas have allergy labelling.		
8	Include alternative food on canteen menu for people with food allergies and dietary intolerance pe		
9	Follow recipe and use only ingredients from the list.		
10	Display allergen labels (e.g. contains peanuts) for food available in food service and self-service a		
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