

# Galley Hygiene Inspection Checklist

## General Information

Date		Inspected By	
Location		Signature	

## Inspection Items

No	Item	Yes	No	N/A	Comments/Actions
1	Floors clean, dry and in good condition				
2	Surfaces, equipment and utensils properly cleaned and sanitized				
3	Hand washing facilities accessible and supplied (soap/towels)				
4	Proper waste management (bins covered, emptied regularly)				
5	Food stored correctly (separated, covered, labeled)				
6	Refrigerator/freezer at correct temperature				
7	Pest control measures in place				
8	Crockery/cutlery in good condition and cleaned				
9	Personal hygiene of staff (uniform/hand hygiene)				
10	Chemicals stored away from food items				

## Remarks / Corrective Actions