

Bakery Food Safety Self-Assessment Template

1. General Information

Bakery Name	<input type="text"/>
Address	<input type="text"/>
Contact Person	<input type="text"/>
Date of Assessment	<input type="text"/>

2. Hygiene and Cleanliness

Item	Yes	No	Remarks
All food contact surfaces are cleaned and sanitized regularly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Employees maintain proper personal hygiene	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Restrooms are clean and stocked	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>

3. Ingredient Storage

Item	Yes	No	Remarks
Dry goods stored off the floor and in sealed containers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Refrigerated and frozen items stored at correct temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Storage areas free from pests and contamination	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>

4. Production Process

Item	Yes	No	Remarks
Raw and cooked foods are handled separately	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>

Baked goods reach recommended internal temperature

☐ ☐

Utensils and equipment are sanitized between uses

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5. Allergen Control

Item

Yes

No

Remarks

All allergens are clearly labeled

☐ ☐

Storage/handling prevents cross-contamination

☐ ☐

Staff trained on allergen management practices

☐ ☐

6. Pest Control

Item

Yes

No

Remarks

No evidence of pests in storage, kitchen, or display areas

☐ ☐

Pest control measures in place and documented

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7. Additional Comments