

Home-Based Food Business Hygiene Assessment

Business Details

Business Name

Owner Name

Date of Assessment

Assessor Name

Premises Hygiene

Criteria	Yes	No	Comments
Preparation area is clean and tidy	<input type="radio"/>	<input type="radio"/>	<input type="text"/>
Surfaces sanitized regularly	<input type="radio"/>	<input type="radio"/>	<input type="text"/>
Waste properly managed and removed	<input type="radio"/>	<input type="radio"/>	<input type="text"/>
Ventilation is adequate	<input type="radio"/>	<input type="radio"/>	<input type="text"/>

Personal Hygiene

Criteria	Yes	No	Comments
Handwashing facilities available	<input type="radio"/>	<input type="radio"/>	<input type="text"/>
Food handlers wear clean protective clothing	<input type="radio"/>	<input type="radio"/>	<input type="text"/>
No jewelry or watches worn during food prep	<input type="radio"/>	<input type="radio"/>	<input type="text"/>

Food Storage

Criteria	Yes	No	Comments
Raw and cooked foods stored separately	<input type="radio"/>	<input type="radio"/>	<input type="text"/>
All food properly covered and labeled	<input type="radio"/>	<input type="radio"/>	<input type="text"/>
Expired food items discarded	<input type="radio"/>	<input type="radio"/>	<input type="text"/>

Notes/Recommendations