

Food Stall Hygiene Inspection Checklist

Stall Name

Date

Location

Inspector Name

Checklist

- ☐ Food handling staff wear clean uniforms/aprons
- ☐ Staff wash hands regularly
- ☐ Handwashing facilities available and in use
- ☐ All food is covered or stored properly
- ☐ Utensils and equipment are clean and sanitized
- ☐ Waste is disposed properly
- ☐ Clean preparation surfaces
- ☐ Pest control measures in place
- ☐ Ready-to-eat and raw foods stored separately
- ☐ Proper temperature maintained for perishable foods

Comments

Inspector Signature