

The morning routine that stops 80% of inspection failures.

Print this. Stick it inside your kitchen office door. Run through it in this order, every morning, before doors open. Initial each check. The manager signs the bottom.

DATE

BUSINESS

OPENED BY

TIME OPENED

1 Temperatures

~3 min

- Fridge 1: __°C — **≤5°C, max 8°C**
- Fridge 2: __°C
- Fridge 3: __°C
- Freezer 1: __°C — **≤-18°C**
- Freezer 2: __°C
- Hot-hold reaching **≥63°C**
- Dishwasher rinse **≥82°C**
- Handwash hot tap reaches **≥40°C**

2 Cleanliness sweep

~2 min

- Floors clear, no spills or items
- Work surfaces visibly clean & disinfected
- Bins emptied, bags replaced, lids on
- No pest signs (droppings, smear marks, disturbed bait)
- Customer toilets: soap, towels, bin OK
- Front-of-house tables & bar shelving dust-free

3 Deliveries

~2 min

- Overnight deliveries on doorstep? Check & act
- Probe temperature: chilled **≤8°C**, frozen **≤-18°C**
- Packaging intact (no damage, leaks, thaw)
- Use-by <48h flagged for priority use
- Delivery note filed

4 Allergens & menu

~2 min

- Any menu changes since last opening?
- Allergen matrix matches live menu
- FOH can pull allergen reference in 2 taps
- Printed menu & delivery apps match kitchen reality
- PPDS items: Natasha's Law labels accurate

5 Staff fit-for-work

~2 min

- Clean uniform, hair tied, no jewellery (plain ring OK)
- Cuts/burns/skin issues covered with blue plaster
- No sickness in last 48h (fever, D&V, sore throat)
- New starters: induction & Level 2 confirmed
- Sign-in sheet completed

6 Sign-off

~1 min

- Diary entry signed: all checks completed
- Failed checks: corrective action logged with time
- Off-menu items (if any) decided before doors open
- Doors open

EHO tip: blank boxes are honest. Backfilling at end of shift creates evidence that looks real but isn't accurate — and that's the kind of detail an inspector spots in a Tuesday review.

Manager signature: _____ Time: _____

If any of these fail at opening — DO NOT open until corrected or that section is removed from service.

Log the failure with the time. Log the corrective action with the time. Sign it. This is your due diligence record if anything happens during service.

Refrigeration

Fridge: target	≤ 5°C
Fridge: legal max	8°C
Fridge: fail (act now)	> 8°C
Freezer: target	≤ -18°C
Freezer: fail	> -15°C
Display chiller	≤ 5°C

Cooking & hot-holding

Cook core (poultry)	≥ 75°C
Cook core (other)	≥ 70°C / 2min
Hot-hold display	≥ 63°C
Hot-hold: fail	< 63°C
Reheat core	≥ 82°C
Cool from hot to 8°C	within 90 min

Deliveries

Chilled goods	≤ 8°C
Frozen goods	≤ -18°C
Above 8°C chilled	REJECT
Damaged packaging	REJECT
Use-by < 24h	USE TODAY
Missing delivery note	REQUEST

Cleaning & equipment

Dishwasher final rinse	≥ 82°C
Handwash hot tap	≥ 40°C
Sanitiser contact	≥ 30 sec
Cloth replacement	per task
Chopping boards	colour-coded
Pest evidence	CALL CONTROL

Staff health (send home if any)

Vomiting/diarrhoea	48h exclusion
Fever > 38°C	exclude
Infected cuts/burns	cover or exclude
Skin infection (hands)	exclude
Suspected food poisoning	exclude, notify EHO

Allergens (Natasha's Law)

PPDS items labelled	all 14 allergens
Made-to-order info	on request
Allergen matrix age	refresh per change
New ingredient untagged	tag before serving

Want the digital version?

Blueroll captures these readings automatically, flags failures in real-time, and stores the records for the EHO. £14.99/mo · 14-day free trial.

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