

OPENING CHECKLIST

FEBRUARY 2024

Good morning!

| Task | Done? |
|---|-------|
| - Staff members are fit for work and wearing the correct uniform/workwear | |
| - Food preparation areas are clean | |
| - Hot water and hand washing materials are available | |
| - No evidence of pest activity on site | |
| - Spray oven with protector spray and turn on Oven & Hot Display | |
| - Check & record temperatures for HACCP in Due Diligence Book | |
| - Ensure all products in fridge are labelled and within date. (Discard any out of date product and note wastage in Due Diligence Book) | |
| - Check Natasha's Law stickers are printed off for relevant products | |
| - Place stickers on Melt packaging for main products (eg. BBQ chicken melt) | |
| - Load Hot Display as per current planogram | |
| - Record 'first cook' temperature of each product in the Due Diligence Book | |
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