



# COMPLIANCE CHECKLIST FOR SCHOOL FOOD



SCHOOL NAME		INSPECTION DATE	
FOOD SUPPLIER			
ADDITIONAL INFO	Canteen Food Counter		

## Planning Checklist

LICENSE	FOOD PERMIT	MANAGEMENT
<input type="checkbox"/> Available	<input type="checkbox"/> Full list of foods supplied to school	<input type="checkbox"/> Business Person in charge of food safety trained and certified
<input type="checkbox"/> Not available	<input type="checkbox"/> List of foods with nutritional analysis details	<input type="checkbox"/> Person in charge trained on nutrition program for schools
<input type="checkbox"/> License Business Activity for Food	<input type="checkbox"/> List of foods with permit from Dubai Municipality	<input type="checkbox"/> Person in charge of school is present onsite
<input type="checkbox"/> License Business Activity for Catering	<input type="checkbox"/> Food and ingredient details available for all foods	<input type="checkbox"/> School Person in Charge Trained and Certified
<input type="checkbox"/> License Business Activity for Food Supply	<input type="checkbox"/> Allergen information available on all foods	<input type="checkbox"/> Food handlers have valid permits and Health Cards
<input type="checkbox"/> License Business Activity for Food Trading	<input type="checkbox"/> Temperature of storage specified for all foods	<input type="checkbox"/> Food handlers are all trained in Basic Food Safety

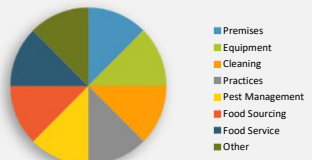
## Food Check

Description	Complies	Does not comply	Not Applicable
Hot Meal	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sandwiches	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Snacks	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Water	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Juice	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fried food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Description	Complies	Does not comply	Not Applicable
Chips	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Salad	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hot food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fruits	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## Compliance Score

CATEGORY	% Of Score	Scoring	MAX POINTS
Premises	13%	5	40
Equipment	13%	5	POINTS
Cleaning	13%	5	40
Practices	13%	5	LOSS IN POINTS
Pest Management	13%	5	0
Food Sourcing	13%	5	
Food Service	13%	5	
Other	13%	5	



CATEGORY	Score	COMMENTS
<b>Premises</b>	<b>35</b>	
Location is suitable for food handling	5	
Space is sufficient and not cramped	5	
Sufficient facilities for storage	5	
	5	
	5	
	5	
<b>Equipment</b>	<b>45</b>	
Chillers are working correctly	5	
Freezers are working correctly	5	
Cold display chillers are working correctly	5	
Hot holding equipment is working correctly	5	
Equipments are cleaned and disinfected before use	5	
Equipment are stored in a clean place during and after use	5	
Equipment cleaning is done based on schedule	5	
	5	
	5	
<b>Cleaning</b>	<b>55</b>	
Surroundings are clean	5	
Food preparation area is clean	5	
Food storage areas are clean	5	
Food service area is clean	5	
Food Counters are clean	5	
Disinfection chemicals are available	5	
Staff are trained to clean effectively	5	
No signs of dirt, food on the floor	5	
No signs of food on equipment	5	
	5	
	5	
<b>Practices</b>	<b>45</b>	
Food deliveries checked	5	
Cleanign checks done by PIC	5	
Food storage checked	5	
Food expiration dates checked	5	
	5	

	5	
	5	
	5	
	5	
<b>Pest Management</b>	<b>2</b>	
Waste disposal done properly to prevent pest	0	
Cleaning done effectively	2	
All pest sightings are recorded on Foodwatch	0	
All pest sightings are reported to the pest contractor	0	
Preventive actions are taken to remove pests	0	
<b>Food Sourcing</b>	<b>45</b>	
Food sourced from suppliers with school permit	5	
Food supplier has HACCP certification	5	
Food delivery vehicles have valid food permit	5	
Food suppliers have valid food permit	5	
	5	
	5	
	5	
	5	
	5	
	5	
<b>Food Service</b>	<b>40</b>	
Service area is clean	5	
Hot foods held hot above 60C	5	
Cold foods held below 5C	5	
Fruits and vegetables are cleaned and sanitized	5	
	5	
	5	
	5	
	5	
	5	
<b>Other</b>	<b>45</b>	
Water dispensers are sufficient	5	
Water dispensers are cleaned and disinfected regularly	5	
Water temperature is controlled	5	
Taps are clean	5	
	5	
	5	
Record keeping is accurate	5	
Foodwatch records are uptodate	5	
No pending actions on Foodwatch	5	
	5	