Food Hygiene Score Sheet

Date:……

Officer:…… ……..

School:……

Team Name:…….

Student Names:……

…….

	Max score	Score given	Comments
PERSONAL HYGIENE			
Apron / white coat worn (1 pt per person or if team of two members full marks if both wear – or proportion of ie 1.5marks if only one wears in team of two etc)	2		
Hair covering / Tied back (1pt per person for short hair Long hair tied back .or hair covered. Or Team of two marks proportional)	2		
Short / clean nails / no nail varnish (1 per person or proportional as above)	2		
No jewellery (Zero tolerance - No jewellery at all (including earrings)allowed – any newly pierced must be covered with plaster) –1 mk per person or proportional	2		
HAND WASHING			
Before food prep (1 pt per person or propn)	2		

During food prep (General assessment of hand washing marked out of 7)	7		
CROSS-CONTAMINATION			
No evidence of cross – contamination seen (general assessment of hazard – marks lost for failures)	7		
COOKING / PROCESSING			
Ie Satisfactory visual checks to ensure thorough cooking of meat , fish etc and hygienic preparation of food through out the meals. Did you see visual checks, cooked thoroughly,separate boards , salad & veg washed etc Marks deducted for failures	7		
CHILLING			
All ingredients stored correctly prior to use and service	1		
All ingredients in date	1		
CLEANING			
Work area cleaned prior to prep	1		
Clean as you go (assessment of clean as go – sufficient,correct cleaning methods etc)	4		
Work area left clean at the end	2		
TOTAL:	**40**		

GENERAL FEEDBACK: …….

……

……

……

……

……

……

……

…….