

Sanitation and Food Hygiene Checklist



Cleaning Methodology

- ☐ Premises are cleaned daily and ventilated regularly
- ☐ Food preparation areas, equipment and dining areas are clean, sanitised and free of food scraps



Food Safety and Hygiene

- ☐ Operator has a regime to monitor the health condition of worker(s). Food handler(s) who are unwell are not allowed to be involved in food preparation
- ☐ Wash hands before the start of food preparation or cooking
- ☐ Use separate utensils/chopping boards for raw and cooked food to avoid cross-contamination
- ☐ Cook food thoroughly. Keep hot food above 60°C
- ☐ Do not handle ready-to-eat food with bare hands
- ☐ Raw food and cooked/ready-to-eat food are stored and prepared separately
- ☐ Food is covered to prevent contamination
- ☐ Crockery is clean and in good condition
- ☐ Provide serving spoons for shared dishes



General Public Hygiene

- ☐ Pest management programme is in place
- ☐ Waste is handled with gloves/tongs, bagged properly, and bins are emptied regularly
- ☐ Waste management areas are washed and disinfected regularly after refuse collection
- ☐ Premises comply fully with the sanitation and hygiene advisory put out by the National Environment Agency

For more information, please visit the NEA Website at www.nea.gov.sg, SFA Website at www.sfa.gov.sg, or call **1800 CALL NEA** (1800-2255-632).

