

BARBECUE INSPECTION CHECKLIST

Restaurant/Area:			
Chef:			
Date:		Time:	
Inspection cert	Yes / No	Gas (tick)	
		Coal (tick)	

BARBECUE REQUIREMENTS

Describe location:

	YES	NO
Is there a firm level base for the barbecue?		
Is the barbecue sheltered from the wind?		
Is there a suitable 1 metre exclusion zone around the barbecue?		
Is the area free from slip, trip and fall hazards and well lit (if at night)?		
Is suitable firefighting equipment available if required?		

GAS BARBECUES ONLY	YES	NO
Are the tubes leading to the burner free from damage?		
Are the hoses free from damage, cracking, do not appear brittle?		
Are gas taps working correctly?		
Have any checks been carried out for gas leaks?		
Is the cylinder free from any obvious signs of external damage?		

FOOD SAFETY	YES	NO
Are hand washing facilities available?		
Is a probe thermometer and wipes available?		
Is clean, protective overclothing to be worn when cooking?		
Are there two sets of food handling tongs?		
Are there cold storage facilities for raw and cooked foods?		
Is sanitiser available for cleaning worktops?		
Are raw and cooked foods in separate cool boxes/containers?		

FOOD ITEM	CORE COOK TEMP	TIME	ACTION

FOOD ITEM IN COOL BOX	1 ST COLD TEMP CHECK/TIME	2 ND COLD TEMP CHECK/TIME	ACTION

Verified by:	Date:
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