

Food Safety Self-Audit Tool

Food Service, Restaurants & Cloud Kitchens

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces a food-safety self-audit checklist for a food outlet — hygiene, temperature, storage, pest, records and staff — with scoring and corrective actions to be inspection- and hygiene-rating-ready. Use it to self-audit. For building the safety system use the HACCP Plan Builder.

Purpose of this tool & output

Audit your kitchen before inspectors do

How the output is used

Use the self-audit to audit your kitchen before inspectors do — hygiene, storage and process.

Who should vet it

A food-safety consultant, to validate the audit.

Important cautions

Regular self-audits keep you inspection- and hygiene-rating-ready and catch the temperature/hygiene/pest lapses that cause both violations and illness. Fix critical non-conformities immediately. Adapt the checklist to FSSAI Schedule 4 and your format.

Companion documents

- FSSAI Food Safety Compliance Guide
- HACCP / Food Safety Plan Builder
- Kitchen Hygiene & Cleaning SOP
- Food Handler Training Program (FoSTaC)
- Pest Control & Prevention Plan
- Allergen Management & Labelling

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.