



## How to get a better inspection result

### Cleaning and sanitising

Keep premises and all fixtures, fittings and equipment clean. Ensure food contact surfaces of equipment, and eating and drinking utensils are clean and sanitised. See:



- [Cleaning and sanitising factsheet](#)
- [Chemical sanitisers factsheet](#)
- [Cleaning and sanitising procedure template](#)
- [Cleaning and sanitising record template](#)

### Hand washing facilities

Have accessible hand washing facilities, dedicated to hand washing, with a supply of warm, running potable water, soap and single-use towels. See:



- [Hand washing in food businesses factsheet](#)
- [Health and hygiene requirements factsheet](#)

### Pest control

Keep pests out. Cover bins, use flyscreens, prevent harbourage (keep premises clean and uncluttered), and have a pest control program. See:



- [Pest control in food businesses factsheet](#)

### Temperature control

Keep high risk food at or below 5°C or at or above 60°C during receipt, processing, storage and display. Use a thermometer to check food is at a safe temperature and cooked properly. See:



- [Showing food is safe webpage](#)
- [Managing potentially hazardous foods webpage](#)
- [Cooling potentially hazardous food guide](#)

### Protect food

Cover food during storage and display to protect it from contamination. See:



- [Protecting food from contamination factsheet](#)

### Food Safety Supervisor

If you need a Food Safety Supervisor, ensure their certificate is current and on the premises. See:



- [Food Safety Supervisors \(FSS\) webpage](#)

### Food handler training

Ensure all food handlers are trained and have adequate skills and knowledge for their duties. See:



- [Free Food Handler Basics training](#)

### Be allergy aware

Know what ingredients are in your food. Be truthful to customers, prepare food safely and educate staff. See:



- [Be Prepared. Be Allergy Aware guide](#)
- [Food allergen rules webpage](#)
- [Allergy aware checklist](#)

### Food labelling

If you package food for sale, you need to check what labelling is required. See:



- [Labelling laws webpage](#)
- [Quiz: Do I need a food label?](#)
- [Food labelling assistant interactive tool](#)

### More information

Scan the QR code to access the listed resources on the Food Authority website.



FA782-2605