PETPOOJA

CHECKLIST

Pest Control & Hygiene Audit Checklist for Indian Food Businesses

The pest control and hygiene items FSSAI actually scores, in the order an officer walks your kitchen. Covers exclusion, storage, the two scored pest questions, how to check your contractor is licensed, the record pack inspectors ask for, and a monthly self-audit you can sign.

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76
Checklist Items
Across 8 sections

2
Pest Questions Scored
One is pass/fail on its own

6
Record Formats
With the fields each must carry

14
Days to Comply
Minimum on an improvement notice

1 yr
Records Retention
Or shelf life, whichever is more

01 The 10-Minute Pest Walk

Print this page. Walk it once a week, in this order, with a torch.

Where to stand	What you are looking for	Common finding
Back door, from outside	Gap under the door, propped-open door, food debris, standing water	Daylight visible under the door
Bin area	Lids closed, bins washed, no spillage on the ground, area swept	Bins with no lids, or lids resting on top
Drain covers	Covers seated, gratings intact, no sludge, no cockroach trap missing	Loose or missing drain cover
Along the wall, floor level	Droppings, grease smears along skirting, gnaw marks	Droppings where the mop never reaches
Behind and under equipment	Nesting material, droppings, egg cases, dead insects	Nobody has moved the fridge in a year
Dry store, back of shelf	Torn or gnawed packaging, webbing, insects in grain and flour	Damage found on the back row only
Dry store, floor and wall gaps	Sacks on the floor, stock touching the wall	Sacks stacked directly on the floor
Under sinks and water lines	Drips, damp, standing water in trays and buckets	A slow leak nobody reported
False ceiling and service ducts	Droppings on ceiling tiles, gnawed cable insulation	Never opened since the fit-out
Insect screens on windows	Holes, gaps at the frame, screen removed for airflow	Screen taken off in summer
Door closers	Self-closing springs working, doors not held open	Closer removed or broken
Records file	Last three service reports on site, dated and signed	Reports are with the contractor

First, which of these applies to you

Schedule 4 has two regimes and they are not the same. If you hold an FSSAI Licence, State or Central, Part II applies to you: it is where every pest control duty in this checklist sits, and the scoring in Section 04 is the scoring used on you. If you hold only a Registration, you are a petty food business under Part I, which is shorter. Its two pest rules are that the premises be kept free from insects with no spraying during the conduct of business, and that insecticides and disinfectants be stored away from food areas. You will find the first in Section 05 and the second in Section 06. The walk above is worth doing on either regime, because it finds the same problems.

Why this order

Pests come in from outside, settle where there is food and water, and leave evidence where nobody sweeps. Walking from the back door inwards finds problems in the order they actually happen. Take a torch. Most evidence sits in shadow, behind or under equipment, and is invisible under normal kitchen lighting.

Anything you find here goes on the corrective action log in Section 06, with a date against it. A finding with a date and an owner reads very differently to an officer than a finding with neither.

02 Keep Them Out

Exclusion is the only pest control that works while you sleep

Part II	Mesh	Springs
Schedule 4 Section	Required on Openings	Required on Doors
Pest control sits here, not in Part V	*Schedule 4, Part II*	*Self-closing, Schedule 4 Part II*

Doors, windows and openings

- ✓ **Every external door has a working self-closing spring** — Critical
  Schedule 4 asks for doors fitted with automatic closing springs. In practice the closer is the first thing removed when staff find the door heavy. Check each one closes fully on its own from half open.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II

- ✓ **No daylight visible under any external door** — Monthly
  Mice get through gaps far smaller than most people expect. Stand inside with the lights off and look at the base of the door. If you can see light, fit a brush strip or a metal kick plate.

- ✓ **Windows and other openings to outside are screened with wire mesh or insect-proof screen**
  The regulation asks for screens on all openings to the outside environment, and it asks for a type that can be removed for cleaning. A screen clogged with grease stops airflow, which is why staff take it off.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II

- ✓ **Screens are intact, with no gaps where the frame meets the wall**
  Check the corners and the fixing points, not the middle of the mesh. Insects use the gap at the edge far more often than a hole in the centre.

- ✓ **Doors are not propped open during deliveries or for ventilation**
  This is one of the easiest ways for flies and rodents to get in. If the kitchen is too hot to keep the door shut, the answer is extraction, not an open door. Agree a rule and write it into the shift handover.

- ✓ **Exhaust and extraction outlets are meshed**
  An unmeshed duct outlet is an open door at roof level. Birds and rodents both use them.

Drains, pipes and service routes

- ✓ **Control measures are in place to stop insects and rodents entering from drains** — Critical
  The regulation names drains specifically. Covers must be seated and intact, not resting loose or propped up with a brick.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II

- ✓ **Drains have grease traps and cockroach traps fitted**
  FSSAI's inspection checklist for catering scores this as a separate item. A drain designed for the flow load, with traps to capture contaminants and pests, is what is being looked for.
  FSSAI Hygiene Rating Guidance Document, Ver IV, Jan 2021

- ✓ **Every pipe, cable and duct penetration through a wall is sealed**
  Look where the water line, gas line, refrigeration pipework and electrical conduit pass through walls. Fit-out contractors rarely seal these, and they run directly into wall cavities.

- ✓ **Holes and cracks in walls, floors and skirting are sealed**
  Schedule 4 asks that holes and other places where pests are likely to gain access are kept sealed or fitted with mesh, grills or claddings. Steel wool packed into a hole before filling stops rodents gnawing back through.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II

- ✓ **False ceiling voids and service ducts have been opened and inspected** — Annual
  Many have not been opened since the fit-out. Voids like these are a known harbourage and one of the last places anyone looks.

Harbourage and the outside of the building

- [ ] **Unused equipment and clutter have been removed from the premises**
  A broken chest freezer in the back passage is a rodent nest with a lid on it. Schedule 4 treats potential harbourage as something to remove, not to tidy around.

- [ ] **Vegetation and rubbish are cleared from around the building**
  Overgrowth against an external wall gives cover right up to the door. Keep a clear strip around the building wherever you control the ground.

- [ ] **Animals, birds and pets are not allowed into food handling areas** Critical
  The regulation is explicit about this. It covers the friendly resident cat, which is not a pest control method and is itself a contamination source.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II

- [ ] **Roof, terrace and drainage channels are checked for nesting**
  Pigeons nesting above an extraction inlet put droppings into your airflow. Check after the monsoon.

03 Take Away The Food And Water

Exclusion fails eventually. Starvation is the backup.

15 cm	Daily	4
Off The Floor	Bin Wash	Pest Groups FSSAI Names
FSSAI FoSTaC catering manual	*Schedule 4, Part II*	*FoSTaC catering manual*

Deliveries

- ✓ **Every delivery is checked for infestation before it is accepted** — Critical
  Gnawed corners, webbing, live or dead insects, larvae, rodent smears on sacks. Rejecting one infested sack of atta is cheaper than treating a store. FSSAI's training manual lists checking deliveries as a pest control measure in its own right.
- ✓ **Outer packaging and cartons are removed at the receiving point**
  Corrugated cardboard has voids that make good harbourage, and it reaches you from premises whose pest situation you do not control. Decant into your own containers and keep the cardboard out of the store.
- ✓ **Deliveries are not left standing at an open back door**
  Stock waiting on the ground outside, or just inside a propped door, is the moment of highest risk in the whole day.

Dry store and cold store

- ✓ **All food is stored at least 15 cm off the floor** — Critical
  FSSAI's catering training manual gives 15 cm, or 6 inches, to allow cleaning and to deter pests. Schedule 4 itself asks for storage reasonably well above floor level and away from the wall.
  FSSAI FoSTaC Basic Catering manual; FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II
- ✓ **Nothing is stacked against a wall**
  The gap is what lets you clean and inspect. A stack flush to the wall creates a covered run you cannot see into.
- ✓ **Opened dry goods are decanted into pest-proof containers with tight lids**
  The regulation asks for food materials to be stored in pest-proof containers. A folded-over sack clipped shut is not pest proof.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II
- ✓ **FIFO and FEFO are followed, and the back of every shelf is pulled forward monthly** — Monthly
  Stored product pests establish in slow-moving stock: speciality flours, colours, dropped-menu ingredients. Damage tends to show at the back first.
- ✓ **All food is kept covered**
  Every container of food intended for sale must have a fitted lid or a fine gauze net, to protect it completely from dust, dirt, flies and other insects.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II
- ✓ **Spillage of flour, sugar, rice and pulses is cleaned immediately, not at closing**
  A spilled kilo of atta left until the end of shift feeds an entire population overnight.

Water, waste and wet areas

- ✓ **No standing water anywhere in food zones**
  Water sustains a population even in a kitchen that looks clean. Buckets left filled, trays under chillers, and a blocked floor gully are the three usual sources. FSSAI's checklist looks for no stagnation of water in food zones.
- ✓ **Leaking taps, pipes and condensate lines are reported and fixed**
  A slow drip under a sink is a permanent water supply. Put it on the corrective action log with a date, not on a mental list.

- [ ] **Bins have proper covers, preferably foot-operated**
  Schedule 4 asks for a refuse bin of adequate size with a proper cover, preferably one that need not be touched to open.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II

- [ ] **Bins are emptied, washed with a disinfectant and dried daily** Critical
  This is one of the few explicit frequencies in Schedule 4. Emptied and washed daily with a disinfectant, and dried before next use.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II

- [ ] **No waste is kept open anywhere inside the premises**
  The regulation states this plainly. An open waste drum in a back passage is a finding on its own.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II

- [ ] **The external waste area is on hard standing, cleaned, and away from the kitchen door**
  Waste storage must not contaminate the environment inside or outside the establishment. If your bins sit next to the back door, you have put the food source at the entry point.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II

- [ ] **Grease traps are emptied on a schedule and the schedule is written down**
  An overflowing grease trap feeds cockroaches and drain flies continuously.

The four pest groups FSSAI trains for

FSSAI's own catering training manual names four: cockroaches; rodents, meaning mice, rats and squirrels; flies; and stored product pests such as flour beetle, sawtooth grain beetle, cigarette beetle and Indianmeal moth. The last group is the one most kitchens miss, because the damage is inside the sack and nobody opens the back row.

04 The Two Things That Get Scored

One of them is pass or fail on its own

The evidence walk (the critical item)

- ✓ **No droppings anywhere, including behind and under equipment** — Critical
  Move the fridge, the prep table and the dry store racks. Evidence collects where the mop stops. Rodent droppings are dark, tapered and clustered along a run.
  FSSAI Hygiene Rating Guidance Document, Ver IV, Jan 2021
- ✓ **No cockroach egg cases, shed skins or live insects**
  Check hinge points, motor housings, the underside of prep tables, and any warm cavity such as the back of a fridge compressor or a coffee machine.
- ✓ **No gnaw marks on packaging, pipework, cable insulation or door frames**
  Fresh gnawing shows pale material under the surface, so it is worth distinguishing old damage from new.
- ✓ **No grease smears along skirting or at wall and floor junctions**
  A smear mark is a dark polished line left by repeated travel. It tells you a run is in active use even when nothing is visible.
- ✓ **No nesting material: shredded paper, cloth, insulation or packaging**
  Look inside voids, behind false ceilings, in unused equipment and in stored linen.
- ✓ **No flies in food preparation or service areas**
  Count them. A handful during service is a finding. Trace them to a source rather than treating the room.
- ✓ **No insects, webbing or larvae in stored dry goods**
  Open the back row. Sieve a sample of flour if you suspect anything.
- ✓ **No bird droppings or nesting on the roof, terrace or near intakes**
  Birds are named in Schedule 4 alongside animals and pets as something that must not enter food areas.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II

The programme (the 2-mark item)

- ✓ **The pest control programme is written down, not verbal** — Critical
  It should name the areas covered, the frequency you have chosen, the methods permitted, and who is responsible on your side.
- ✓ **The frequency you set is the frequency you actually keep**
  Schedule 4 does not set a pest control frequency. It asks you to run a programme, keep records of what was applied with dates and frequency, and have no visible activity. Once you write monthly, a two-month gap in the file is a gap you have to explain.
- ✓ **Activities are carried out by trained and experienced personnel**
  This is the wording on the checklist. FSSAI's catering training manual puts it more plainly: get pest control done by professional agencies only.
  FSSAI Hygiene Rating Guidance Document, Ver IV, Jan 2021
- ✓ **The programme is reviewed when anything changes**
  A new menu, a fit-out, a new neighbour, a monsoon. Note the review date on the programme itself.

Visible pest activity is a critical item

On FSSAI's checklist for food service establishments, 'No signs of pest activity or infestation in premises (eggs, larvae, faeces etc.)' carries 4 marks and is marked with an asterisk. Asterisked questions are critical, and failure on any one of them leads to Non-compliance regardless of the total score. A single finding behind a rack outranks everything you did right.

The contract itself is worth 2 marks

The separate question, 'Pest control program is available & pest control activities are carried out by trained and experienced personnel. Check for records,' carries 2 marks and is not asterisked. Having a contract is necessary and is not sufficient. Most owners assume it is the other way round.

Schedule 4 also asks that pest infestations are dealt with immediately, and that any treatment is carried out without posing a threat to the safety or suitability of food. Immediately is the standard. A visit booked for next Thursday is not a response to live activity.

05 Checking Your Pest Control Contractor

Commercial pest control is a licensed activity in India

1968	15 days	Extra
Insecticides Act	Minimum Training	Licence For Fumigants
Licensing sits under this Act	*Prescribed for the licence applicant*	*Plus Plant Protection Adviser permission*

Before you sign

- ✓ **You hold a copy of the operator's licence under the Insecticides Rules** — Critical
  Check three things on it: the name matches the firm on your invoice, the expiry date has not passed, and it covers the district you operate in.
  Insecticides Rules 1971, rule 10

- ✓ **The scope of work is written down, area by area**
  Kitchen, dry store, cold store, waste area, dining, external perimeter, false ceilings. If the false ceiling is not in scope, nobody is treating the most likely harbourage.

- ✓ **The chemicals to be used are listed, with their registration details**
  Insecticides used in India must be registered under the Insecticides Act. Ask for the product list up front rather than after an application.

- ✓ **Written confirmation that glue boards will not be used** — Critical
  The Animal Welfare Board of India, a statutory body under the Prevention of Cruelty to Animals Act 1960, issued a circular asking that the use of glue traps for rats and rodents be discontinued in favour of humane methods, and asked states to prohibit their manufacture, sale and use. Many states have since issued their own directions. Put your position in the contract so it is not decided on site.
  AWBI circular dated 4 August 2001

- ✓ **No fumigant is to be used in an occupied or operating kitchen** — Critical
  Aluminium phosphide is restricted. Operations using it are limited to government undertakings, or operators working under the strict supervision of government-approved experts. If a fumigant is ever proposed, ask for the separate licence and the Plant Protection Adviser permission before anything is opened.

- ✓ **Response time for live activity is agreed in writing**
  Schedule 4 says infestations are to be dealt with immediately. Your contract should reflect that, not a monthly cycle.

- ✓ **If you have no contractor yet, the exclusion work in Sections 02 and 03 comes first**
  Sealing gaps, fixing door closers and removing food and water sources costs little and works without anyone visiting. FSSAI's catering training manual is clear that treatment itself should be left to professional agencies, so line one up before you need one rather than during an infestation.

At every visit

- ✓ **The technician signs in and a member of your staff walks with them**
  An unaccompanied visit produces a report you cannot verify. It also means nobody learns where the problem areas are.

- ✓ **No chemical is applied while food is present or during service** — Critical
  FSSAI's catering training manual says never spray chemicals while food is present in the kitchen. Schedule 4's rules for small food businesses go further and say no spraying at all during the conduct of business.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part I

- ✓ **Food, utensils and food contact surfaces are covered or removed before treatment**
  Any treatment must be carried out without posing a threat to the safety or suitability of food. That is the test, and it sits on you as much as on the contractor.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II

- ✓ **You receive a written service report before the technician leaves**
  Not emailed next week. The report is the record, and the record is what is scored.

- ✓ **Bait stations and monitors are checked, not just counted**
  Ask what was found at each point, not how many points were serviced. Findings at the same station over successive visits are the signal that matters.

- ✓ **Surfaces are cleaned after treatment where food will be prepared**
  Agree who does this. It is usually your team, immediately after the visit.

What the law asks of the operator

Under the Insecticides Rules 1971, applying or dispersing insecticides in premises for commercial purposes is a Commercial Pest Control Operation, and the operator needs a licence to stock and use insecticides. The person applying for it must hold a prescribed degree-level qualification, plus a minimum 15 days of training from a prescribed institution. Fumigants such as aluminium phosphide and methyl bromide need a separate licence, and fumigation additionally needs permission from the Plant Protection Adviser to the Government of India. Doing your own spraying is private use and falls outside this.

How to ask, without making it awkward

Treat this exactly like a supplier's FSSAI number. Ask for a copy once, at onboarding, and keep it in the same file as your vendor documents. A licensed operator will have it ready. Licences are issued by the state agriculture department, so there is no single national register to look it up in.

06 The Record Pack

The reports usually exist. They are just not in the building.

1 year	3	4 marks
Retention	Reports To Keep On Site	Records Question
Or shelf life, whichever is more	*Practical minimum*	*Critical item on the checklist*

Format	Fill it in	Minimum fields
Contractor verification sheet	Once at onboarding, review on licence expiry	Firm name, licence copy held, expiry date, district covered, technician training, chemicals listed, glue boards excluded, fumigant position, response time
Pest control service record	Every visit, before the technician leaves	Date, areas treated, agent or chemical used, quantity, frequency, findings at each station, technician name, your signature, next visit date
Device and bait station map	Once, update after any change	Numbered floor plan, station type at each point, date installed, date last checked
Sighting log	Same day, by whoever sees it	Date, time, location, what was seen, evidence type, reported by, action taken
Corrective action log	On every finding	Finding, source (walk, audit, contractor, officer), action, owner, target date, date closed
Monthly internal audit sheet	Monthly, signed	Date, auditor, section scores, starred items pass or fail, findings raised, sign-off

What to keep, and where

✓ **Pest control service reports, last 12 months, on the premises** — Critical

Records must be kept and retained for one year, or the shelf life of the product, whichever is more. Keep them in the same file as your temperature logs and staff medical certificates.

FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II

✓ **A copy of the contractor's licence and the current contract**

Filed with your vendor documents, reviewed when the licence expires.

✓ **A device and bait station map of the premises**

A simple numbered floor plan. It lets a technician, an officer or a new manager find every monitoring point without a guided tour.

✓ **A sighting log, filled in by your own staff**

Anyone who sees anything writes it down the same day. This is the record that shows you are monitoring between visits rather than waiting for the contractor.

✓ **A corrective action log with dates and owners**

Finding, action, who owns it, date closed. An outlet that spotted a problem, logged it and booked the repair is in a very different position from one that never noticed.

✓ **Signed monthly internal audit sheets**

Schedule 4 asks for a periodic audit of the whole system, and the inspection checklist scores whether internal or external audit is done periodically and asks to see records.

FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II

- ✓ **The written cleaning and sanitation programme**
  It must indicate the specific areas to be cleaned, the cleaning frequency and the procedure, including the equipment and materials used.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II

- ✓ **Cleaning chemicals stored separately from food, in labelled containers**
  Schedule 4 requires this for cleaning chemicals, and requires insecticides and disinfectants to be kept away from food handling and storage areas.
  FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part II; FSS (Licensing & Registration) Regulations 2011, Schedule 4, Part I

Where this goes wrong

A common failure is not the absence of pest control but where the reports live. If yours sit with the contractor rather than on the premises, that is the gap. An officer will not wait while somebody telephones the pest control company. Ask for the last three reports by email and keep printed copies on site.

What a record has to contain, at minimum

Schedule 4 asks for records of pesticides and insecticides used, along with dates and frequency. That is the legal floor: what was applied, when, and how often. Everything else in the formats below is there because it makes the record useful to you, not because the rule demands it.

07 Your Monthly Internal Audit

The audit is already required. This is the form for it.

Running the audit

- ✓ **Book it on the same date every month and treat it as an appointment** — Monthly
  An audit that happens when there is time never happens in the months that matter.
- ✓ **Walk the 10-minute route first, then work through Sections 01 to 05**
  Do the physical walk before you open the records file. Once you have read the reports you will see what they describe rather than what is there.
- ✓ **Mark every item C, NC, PC or NA, and write NA reasons down**
  An unexplained NA looks like an item you skipped.
- ✓ **Photograph anything you mark NC**
  A photograph with a date settles the question of whether it was fixed.
- ✓ **Raise every NC on the corrective action log before you close the audit**
  An audit that produces findings and no actions is a record of a problem you knew about.
- ✓ **Sign and date the sheet, and file it with the pest control reports**
  The signature is what makes it a record rather than a note. This document is a reference, not a form: build the sheet once from the fields listed in Section 06, or print Sections 02 to 05 and mark C, NC, PC or NA in the margin against each item.
- ✓ **Compare this month against the last three**
  The same finding three months running is a system problem, not a cleaning problem. That is the point at which you change the programme or the contractor, not the cleaning rota.

Score it the way the officer does

FSSAI's inspection checklist marks each requirement as Compliance, Non-Compliance, Partial Compliance, or Not Applicable. Ordinary requirements carry 2 marks and critical ones carry 4. Not-Applicable items are left out of the scoring. Two rules matter more than the arithmetic: any critical item failed means Non-compliance on its own, and below roughly two thirds of the applicable marks is Non-compliance as well.

Have someone else walk it

The person who set the kitchen up is the worst person to inspect it, because they stop seeing what they arranged. Rotate the audit between the head chef, the outlet manager and someone from another outlet.

If you are enrolled in FSSAI's Hygiene Rating scheme, the self-assessment uses the same questions as the officer's inspection checklist, on a different scale. The scheme is voluntary, a rating runs for two years, and after an assessment you cannot re-apply for three months. So the month to fix things is the month before you apply, not after.

08 If A Finding Goes Against You

What the process actually looks like, and how long you get

14 days	₹1 lakh	₹2 lakh
Minimum To Comply	Unhygienic Processing	Residual Penalty
FSS Act 2006, Section 32	*FSS Act 2006, Section 56*	*FSS Act 2006, Section 58*

Penalties that attach to hygiene findings

- ✓ **Unhygienic or unsanitary processing or manufacturing: penalty up to ₹1,00,000**
  Section 56 applies to processing or manufacturing food for human consumption under unhygienic or unsanitary conditions.
  FSS Act 2006, Section 56

- ✓ **Food containing extraneous matter: penalty up to ₹1,00,000**
  Section 54. An insect in a served dish falls here.
  FSS Act 2006, Section 54

- ✓ **Ignoring an officer's directions, or any other breach: penalty up to ₹2,00,000**
  Section 55 covers failure to comply with the directions of a Food Safety Officer. Section 58 is the residual provision, and it is where a Schedule 4 breach lands when nothing more specific applies.
  FSS Act 2006, Sections 55 and 58

Responding well

- ✓ **Act on live pest activity the same day, not on the notice deadline** — Critical
  Live activity multiplies while a visit is being scheduled, and anything it has reached becomes questionable stock. Fix the item, photograph it, and write the date on the corrective action log. Evidence of closure is what turns a finding into a closed finding.

- ✓ **Reply within the period stated on the notice, in writing**
  Do not let the deadline pass while the work is being done. Send what has been completed and what is scheduled, with dates.

- ✓ **Ask your contractor for an unscheduled visit, keep that report, and review the programme**
  The unscheduled visit shows the programme responded, which is the thing being tested. Then ask the wider question. If the finding was droppings behind a rack, the issue is why the walk never looked there.

The improvement notice comes first, in most cases

Under Section 32 of the FSS Act 2006, the Designated Officer serves a notice stating the grounds, the failure, and the measures you must take, allowing a period that cannot be less than fourteen days. Fail to comply and the licence may be suspended. Still fail, and it may be cancelled after an opportunity to show cause. Where public health requires it, a licence can be suspended straight away.

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This checklist is provided by Petpooja for informational purposes. Verify all compliance details with official sources before acting.

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MAKE THE WALK HAPPEN EVERY WEEK

The checks that get skipped are the ones *nobody can see*

Petpooja Tasks turns this checklist into a recurring job with photo proof, and sends automatic reminders for new tasks, delays and completions, so the back-door check and the bin wash are done and dated rather than assumed. Petpooja POSS gives you real-time restaurant reports alongside billing. Ask for a walkthrough of either.

Book a Free Demo

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