

Premises Name

Date & Time of Visit. _____

Address of Premises

Where are the food menus displayed?

Where within the premises do you advertise the provision of food?

Where are the condiments kept?

Are the kitchens currently in use for the provision of food?

Where is the chef?

What is the chef's name?

At what time did the chef start work today?

At what time does (did) the chef finish work?

How many meals or snacks are you currently able to provide?

At what time was the last meal or snack provided?

What did the last meal/snack provided consist of?

At what time tonight do you cease the supply of food?

Kitchen Inspected and Result.

Facilities in use or turned on.

Cooking taking place.

Kitchen Lights

Fridge/Freezer content available for examination?

Amount of Food and type of food available for use.....

Manager's Signature.....

Print Name

Licensing Officer.....

Print Name.....