RESTAURANT NAME	RESTAURANT ADDRESS

Storage and internal labelling

Mark OK or N/A. Record exceptions and the decision made.

Storage area / unit _____ **Date / time** _____ **Checked by** _____

IDENTIFICATION AND ROTATION

	OK	N/A
Product name and label legible.	☐	☐
Opened or prepared date shown where required.	☐	☐
Applicable use-by or discard date entered.	☐	☐
Lot or traceability record can be found.	☐	☐
Items due first placed for priority use.	☐	☐
Unidentified food held for review.	☐	☐

STORAGE AND PROTECTION

	OK	N/A
Food covered in suitable containers.	☐	☐
Raw and ready-to-eat food stored separately.	☐	☐
Containers kept off the floor.	☐	☐
Airflow clear and storage not overloaded.	☐	☐
Spills removed and storage area clean.	☐	☐
Exceptions reported and action recorded.	☐	☐

Exception, action or log 10 ref. _____ **Sign-off** _____

FR | Identifier le produit, garder le lien avec le lot et appliquer les dates définies par le site.

RESTAURANT NAME	RESTAURANT ADDRESS

Internal cut-out labels

Use dates and storage conditions specified by the site procedure. Retain the link to supplier information where required.

Product: _____ Lot / ref.: _____

Opened / prepared: _____ Time if needed: _____

Use by / discard by: _____ Storage conditions: _____

Initials: _____ Storage area: _____

Product: _____ Lot / ref.: _____

Opened / prepared: _____ Time if needed: _____

Use by / discard by: _____ Storage conditions: _____

Initials: _____ Storage area: _____

Product: _____ Lot / ref.: _____

Opened / prepared: _____ Time if needed: _____

Use by / discard by: _____ Storage conditions: _____

Initials: _____ Storage area: _____

Product: _____ Lot / ref.: _____

Opened / prepared: _____ Time if needed: _____

Use by / discard by: _____ Storage conditions: _____

Initials: _____ Storage area: _____