| RESTAURANT NAME | RESTAURANT ADDRESS |
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# Hygiene Pack Winter 2026

English edition with short French notes · 15 printable PDFs

**Use the forms that match your kitchen. Enter the restaurant name and address on each sheet and identify the station or equipment when needed.**

## Daily service

- 01 Opening and closing. Check readiness and sign off at the end of service.
- 02 Delivery and receiving. Record what arrived, what you checked and what you decided.
- 03 Chilled storage and 04 frozen storage. Set up each unit before using the monthly log.
- 05 Daily cleaning and disinfection. Record the work by area and shift.

## Kitchen records

- 06 Deep cleaning and maintenance. Schedule periodic work and record completion.
- 07 Storage and labelling. Check stock and use the cut-out labels as needed.
- 08 Allergen register and 09 frying oil log. Use the oil log where a fryer is in use.
- 10 Non-conformance log. Assign corrective actions and verify them.
- 11 Food safety folder index. Record where procedures and records are kept.
- 12 Production time and temperature. 13 Pest monitoring. 14 Product withdrawal and recall.

## Before first use

- Set limits, frequencies, products, responsibilities and corrective actions using your food safety plan, local rules and equipment instructions. Keep completed sheets with your kitchen records.

**FR | Fiches à imprimer et à remplir à la main. En France, adaptez-les au plan de maîtrise sanitaire (PMS) de votre établissement.**