

PRP/11: FOOD PREMISES

Hazards

1. **Microbiological**; germination of spores, growth of pathogenic bacteria and/or formation of toxins
2. **Physical**; contamination of food with foreign objects and food pests

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Walls shall be smooth, impervious, easy to clean and in good condition	Visual check	Weekly		Review specification for wall surfaces (LM) Clean walls as necessary (FH) Report defects to line-manager (FH)
Ceilings shall be smooth, impervious, easy to clean and in good condition	Visual check	Weekly		Review specification for ceiling finish (LM) Clean ceiling as necessary (FH) Report defects to line-manager (FH)
Floors & drainage shall be smooth, durable, easy to clean, in good condition and easy to drain	Visual check	Weekly		Review specification for floors & drainage (LM) Clean floors & drainage as necessary (FH) Report defects to line-manager (FH)
Doors shall be solid, smooth, easy to clean and in good condition	Visual check	Weekly		Review specification for doors (LM) Clean doors as necessary (FH) Report defects to line-manager (FH)
Windows shall be shatter-proof, easy to clean and in good condition	Visual check	Weekly		Review specification for windows (LM) Clean windows as necessary (FH) Report defects to line-manager (FH)
Doors & windows opening to external environment protected from ingress of food pests	Visual check	Weekly		Review use of doors & windows (LM) Protect doors & windows as necessary (FH) Report shortfalls & defects to line-manager (FH) Review suitability of food premises (LM)

For additional information on this subject please refer to the following procedures in the 'Food Safety Manual 2019':

- Section 09: Work Environment - WE/01: Internal Finishes

Version	Date of issue	Author	Endorsed by
V1	June 2020	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser