

The Mobile Caterer's EHO-Ready Food Safety Checklist

A practical one-page daily/weekly checklist covering the records an Environmental Health Officer actually asks to see — built by the team behind VanGuard.

FREE · NO CATCH

This is a practical aid, not legal advice. Always follow the FSA's [Safer Food, Better Business \(SFBB\)](#) pack and your [local authority's](#) guidance. Temperature figures follow FSA guidance for England & Wales — Scotland's reheating requirement differs (see below).

AM OPENING CHECKS — every trading day, before service

- ☐ **Fridge/chiller temperature** logged — must be **8°C or below** by law; aim for **5°C or below**.
- ☐ **Freezer temperature** logged — **-18°C or below**.
- ☐ Probe thermometer working & **cleaned and sanitised** (spare batteries?).
- ☐ Handwash station: hot water, soap, blue roll — stocked.
- ☐ Clean water supply full / waste water tank empty.
- ☐ Gas (LPG) checked, no smell, in-date certificate.
- ☐ Surfaces & equipment visibly clean; sanitiser made up.
- ☐ Stock in date; oldest at front (FIFO); allergen info to hand.

SVC DURING SERVICE

- ☐ **Cooking core temperature 75°C+** (or 70°C for 2 min) — log a sample for each cooked item.
- ☐ **Hot holding 63°C or above** — anything below 63°C: log the time, use within 2 hours, then bin.
- ☐ Raw and ready-to-eat kept **separate** (colour boards/utensils).
- ☐ Reheating to **75°C+** **Scotland: 82°C**
- ☐ Handwashing between tasks / after handling raw / after breaks.

PM CLOSING CHECKS — end of day

- ☐ Final **fridge/freezer temps** logged.
- ☐ Cooling: hot food cooled within **90 minutes**, then chilled.
- ☐ All surfaces, equipment & probe cleaned and sanitised.
- ☐ Waste removed; pest check (no droppings/gnaw marks).
- ☐ Stock rotated; anything out of date discarded and noted.

- ☐ Deep clean (extraction, hard-to-reach areas) — dated.
- ☐ Deliveries: supplier + temperature on arrival recorded.
- ☐ Allergen matrix reviewed & up to date (**Natasha's Law** for any pre-packed-for-direct-sale items).
- ☐ Review the week's records — any gaps? Fill them **now**, not at inspection.

WHAT THE EHO ACTUALLY WANTS TO SEE

1. **Consistent, dated records** — daily temperatures, cleaning, cooking/hot-holding. Gaps are the #1 rating-killer.
2. Your **SFBB pack** completed and kept up to date.
3. **Corrective actions** — proof that when something failed (e.g. fridge too warm), you recorded what you did about it.
4. Allergen information available to customers.
5. Clean, well-maintained unit and a confident answer to “show me your records.”

The single biggest cause of a low hygiene rating for mobile caterers isn't dirt — it's **missing paperwork**.
Keep the records, keep the rating.

TIRED OF THE PAPER LOG BOOK?

VanGuard does this whole checklist on your phone

Daily reminders, one-tap temperature logs, and an EHO-ready PDF report you hand over in seconds. Free 30-day trial, no card required.

vanguardapp.co.uk

Built by a UK mobile caterer, for UK mobile caterers.