

Butcher's Shop Safety & Compliance Checklist

- Meat storage temperature regularly monitored
- Regular equipment maintenance and checks
- Sharp tools stored securely
- First-aid kit available and stocked
- Slip-resistant flooring in place
- Clear evacuation procedures established
- Fire safety equipment accessible and checked
- Proper waste disposal measures followed
- All staff trained in hygiene practices
- Customer areas free from obstructions
- Refrigeration systems inspected regularly
- Safety signage displayed prominently
- Safe manual handling practices observed
- PPE (Personal Protective Equipment) available for staff
- Regular cleaning schedule maintained
- No cross-contamination practices in place
- Adequate ventilation in the shop
- Regular pest control checks
- Electrical equipment tested for safety
- Allergen information readily available
- Safe storage of cleaning chemicals
- Regular equipment sanitisation
- Clear protocol for reporting incidents
- Emergency contacts displayed
- Products clearly labelled and dated
- Meat sourced from certified suppliers

- Regular staff safety training
- Proper disposal of expired meats
- Regular audits of safety measures
- Accessible disabled facilities, if applicable

Please remember: these are minimum precautions only and you should check with local regulations; and possibly industry experts; to ensure that you keep safe and stay within the law.