



Bakery Inspection Checklist (Daily) - Freshness, Allergens

 Show only Checklist

Display Style
Default 

Incoming Goods - Delivery & Storage

Verification of delivery procedures, storage conditions, and proper rotation of ingredients.

Delivery Date

Enter date...

Delivery Time

Enter time...



Delivery Temperature (Ingredient Fridge)

Enter a number...

Delivery Vehicle Condition (Cleanliness)

- Excellent
- Good
- Fair
- Poor

Packaging Integrity (Damaged?)

- No Damage
- Minor Damage
- Significant Damage

Ingredients Received (Confirm against order)

- Flour
- Sugar
- Butter
- Eggs
- Yeast
- Fruit
- Nuts
- Dairy

Notes on Delivery (e.g., temperature discrepancies, packaging issues)

Write something...

Freshly Baked Goods - Visual & Temperature

Assessment of visual appeal, temperature compliance, and proper labeling of freshly baked items.

Temperature of Bread/Rolls (Internal)

Temperature of Cakes/Pastries (Internal)

Appearance - Bread/Rolls (Color, Rise)

- Excellent
- Good
- Acceptable
- Poor

Appearance - Cakes/Pastries (Color, Decoration)

- Excellent
- Good
- Acceptable
- Poor

Notes on Appearance/Texture of Freshly Baked Goods

Write something...

Evidence of Proper Baking (Crust, Texture)

Yes

No

N/A

Time of Baking (First Batch)

Enter time...

Pre-Made/Display Items - Freshness & Quality

Examination of pre-made items and those on display for freshness, quality, and adherence to standards.

Temperature of Pastries (display case)

Enter a number...

Visual Appearance of Cakes (mold, color, etc.)

- Excellent
- Good
- Fair
- Poor

Texture of Cookies (soft, crispy, chewy)

- As Expected
- Slightly Soft
- Slightly Hard
- Not Acceptable

Date of Production/Display (for items exceeding 24hr display)

Enter date...

Notes on condition of display items (e.g., wilting, dryness, unusual appearance)

Write something...

Evidence of Staling/Drying?

- No
- Minor
- Moderate
- Significant

Quantity of items to be discarded (due to quality)

Enter a number...

Allergen Control - Ingredient Verification

Review of ingredient labeling, storage, and handling to prevent allergen cross-contamination.

Date Codes Checked for Allergen Information?

- Yes
- No
- N/A

Check Incoming Ingredient Labels for Allergen Declarations. Which allergens are explicitly declared on current ingredient labels?

- Wheat/Gluten
- Dairy/Milk
- Eggs
- Soy
- Nuts (specify which nuts below)
- Peanuts
- Sesame
- Mustard
- Celery
- Fish
- Shellfish
- None Declared
- Other (Specify in LONG_TEXT)

If 'Other' selected above, specify the allergen(s) declared.

Write something...

Are ingredient labels readily available for review?

- Yes
- No

Number of incoming ingredient deliveries checked today for allergen information.

Enter a number...

Are ingredients segregated by allergen type?

- Yes
- No
- Partially

Any notes/observations regarding allergen ingredient verification?

Write something...

Allergen Control - Equipment & Surfaces

Assessment of equipment cleaning and surface sanitization to minimize allergen risks.

Were allergen cleaning logs reviewed and up-to-date?

- Yes
- No
- N/A

Temperature of allergen-dedicated equipment (e.g., mixer, proofers) - Record Temperature (°C)

Enter a number...

Dedicated color-coded utensils and equipment used for allergen-containing products?

- Yes, consistently used
- Sometimes used
- No

Describe any visible residue or cross-contamination observed on equipment or surfaces. (Be specific - ingredient type)

Write something...

Cleaning chemicals used - are allergen precautions followed?

- Yes, documented procedures followed
- Potentially, needs review
- No, procedure not followed

Photos of clean equipment/surfaces (as needed for verification)

 Upload File

Labeling & Information - Accuracy & Clarity

Verification of accurate and complete labeling, including allergen declarations and ingredient lists.

Are allergen declarations present on all applicable products?

- Yes
- No
- N/A

Are ingredient lists accurate and complete?

- Yes
- No
- Review Required

Is the 'Best Before' or 'Use By' date clearly visible and legible?

- Yes
- No
- Needs Adjustment

Note any discrepancies found in labeling (e.g., missing information, incorrect dates):

Write something...

Are weight/volume markings present and accurate for pre-packaged goods?

- Yes
- No
- N/A - Not Applicable

Detail any corrective actions taken regarding labeling issues:

Write something...

Are promotional labels (if any) compliant with regulations?

- Yes
- No
- N/A

Waste Management - Allergen Segregation

Review of waste disposal procedures to prevent allergen contamination.

Are allergen-specific waste containers available?

- Yes
- No
- N/A

Are waste containers clearly labeled for allergen types?

- Yes
- No
- N/A

Describe any observed issues with allergen waste segregation.

Write something...

Is staff trained on proper waste disposal procedures for allergens?

- Yes
- No
- N/A

Number of allergen-specific waste containers present:

Enter a number...

Note any corrective actions taken regarding waste segregation:

Write something...