

**F1 Contamination of Food** – Audits of Sneeze screens? Other physical barriers? PPE?  
Storage? Pest Control? Wrapping and packaging materials?

**F2 – Food Preservation** – temperature control of refrigerated/hot displays?

**F3 HACCP**– all or any part of the counter

**F4 Fitness of Food** – audit of deliveries? Counter checks? Temperature monitoring? Cooking times?

**F5 [KEY REPORT] Inspection of Supermarket Deli/Hot Food**

**S1 Preventative Interventions** – PPE? Risk of burns? S/T/F? Training –lifting & carrying? Use of equipment – slicers, knives etc – X Ref with S3?

**S2 Managing Occupational Health** - Audit of Training? Audit of Risk Assessment -?

**S3 Audit of High Risk Process [KEY REPORT]** – use of slicers?

**S4 Interface of H&S with the public** – access to hot counters? S/T/F?

**S5 Determining Effectiveness of SMS systems** – audit of systems in place? Audit of Risk Assessments?

**S6 Work Related Illness** – stress? Musculo-skeletal injuries? Dermatitis

**S7 Work Place Accidents** –S/T/F, Burns, Cuts etc