

## HACCP Risk Self-Check

12 points a Dubai Municipality or ADAFSA inspector can fail a restaurant on. Tick each box honestly — any unticked line is an exposure point before your next inspection.

### TEMPERATURE & COLD CHAIN

- 01  Every fridge  $\leq 5^{\circ}\text{C}$ , freezer  $\leq -18^{\circ}\text{C}$ , hot-holding  $\geq 60^{\circ}\text{C}$  — logged, not estimated. Y / N
- 02  Temperatures recorded for every unit at least twice a day, including the night shift. Y / N
- 03  Probe thermometers calibrated, with the calibration documented. Y / N

### RECORDS & TRACEABILITY

- 04  You can produce continuous temperature records for the last 3 months on request. Y / N
- 05  Delivery temperatures checked and logged at goods-in. Y / N
- 06  Batch / supplier traceability maintained for high-risk items. Y / N

### CORRECTIVE ACTION

- 07  A written corrective-action procedure when a unit breaches limits — with evidence it was followed. Y / N
- 08  Out-of-hours monitoring covered (nights, weekends, holidays), not just when a manager is in. Y / N

### DOCUMENTATION & SYSTEMS

- 09  A HACCP plan written for your actual menu — not a generic template. Y / N
- 10  Allergen matrix maintained and current. Y / N
- 11  Pest-control records and contract up to date. Y / N
- 12  Staff food-safety training records (PIC / food handler) current. Y / N

#### How to read your score

**0 unticked** — well-run. The risk is proving it on the one day continuous records matter.

**1–2 unticked** — common gaps. Each is a line an inspector can write up.

**3+ unticked** — high exposure before your next DM / ADAFSA visit. Worth closing now.

**The hardest points to keep are the continuous ones (01, 02, 04, 08).**

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