Staff Uniform Checklist

This checklist is designed to help food businesses ensure that their staff uniforms meet all necessary requirements for food safety, HACCP compliance, and brand reputation. It covers various aspects of staff uniforms, including cleanliness, appropriateness, material durability, and consistency with the business's image.





Question	Yes	No	Notes/Action
Are staff members trained on the proper care, maintenance, and storage of their uniforms?			
Are the uniforms consistent with the business's brand image and color scheme?			
Do the uniforms present a professional appearance that enhances the business's reputation?			
Are name tags or other identification provided and worn by staff members?			
Is there a clear policy regarding the wearing of uniforms outside of work hours and premises?			
Are there designated changing areas for staff members to change into and out of their uniforms?			
Is there a regular schedule for replacing worn or damaged uniforms?			



Scan the QR code to learn more about this form.

Manager/Supervisor Signoff

Date:		Initials/Signature:	
Corrective A	action / Notes		