

UAE daily food-safety operations logbook

Temperature, cleaning, pests, allergens and corrective-action logs.

A flexible daily logbook for restaurants, cafes and food businesses linking each operational check to an owner and corrective action.

Pack reference	Version	Review date
uae-food-safety-operations-logbook	2026.08	15 Aug 2026

Working fields

No.	Field	Entry / notes
1	Business and date	[]
2	Area or equipment	[]
3	Internal limit	[]
4	Reading and time	[]
5	Cleaning and sanitising	[]
6	Allergen separation	[]
7	Pest observation	[]
8	Deviation	[]
9	Corrective action	[]
10	Operator and reviewer	[]

Use guide

What does it organise?	Record daily controls and surface deviations, action and accountability.
What does it not prove?	It does not grant a licence or safety certification and does not replace municipal or activity-specific HACCP requirements.

Checks before approval

1	Set limits for the activity and authority rules.
---	--

2	Record observations when taken.	
3	Document corrective action and result.	
4	Retain and review with the responsible person.	
Notice: Guidance logbook requiring adaptation to the activity, local authority rules and safety plan.		
Prepared by	Reviewed by	Approved by
Name / signature / date	Name / signature / date	Name / signature / date

PDFUAE PREVIEW