

Dubai Municipality Inspection — Restaurant Readiness Checklist

The records an inspector asks for first. Print it, walk your kitchen, tick honestly.

1 · Temperature records

- ☐ Fridge & freezer logs complete for the last 14 days — no gaps, no identical handwriting across a week
- ☐ Delivery receiving temperatures recorded at the door (chilled $\leq 5^{\circ}\text{C}$, frozen $\leq -18^{\circ}\text{C}$)
- ☐ Hot-holding / cooking temperature checks logged per shift
- ☐ Thermometer calibration records available and dated

2 · Cleaning & hygiene

- ☐ Cleaning & sanitation schedule signed per shift (not per week)
- ☐ Staff hygiene training certificates current — for every person on shift
- ☐ Pest-control visit reports dated and on file

3 · Traceability

- ☐ Supplier records match delivery notes
- ☐ Labels and dates on all decanted / prepped items
- ☐ Corrective actions written down (what was found, what was done)

The uncomfortable question: if an inspector compares your fridge log with the fridge's actual behaviour — will they match? A complete log and a log that can be *trusted* are two different things.

How WOLKIS closes this list automatically: wireless sensors log every temperature 24/7 and seal each reading cryptographically — nothing hand-written, nothing back-filled, verifiable by QR. From AED 1,400 per site / month. One-visit setup.