

Kitchen safety



Keep allergenic foods separated and stored well.



Empty garbage regularly.



Regularly clean food contact surfaces.



Wear proper uniform and protective gears in the kitchen.



Keep sharp objects stored.



Immediately clean spills. Put up a warning sign for wet area.



Store all ingredients neatly.



Separate utensils for raw and ready-to-eat foods.



Ensure that the thermometer of your fridge is properly working and calibrated.



Keep kitchen towel and uniforms always clean.



Ensure that fire extinguisher is working.



Keep a first aid kit around the kitchen.



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