Your very own branded Health & Safety sign pack

MPORTANT NOTICE FOR CATERING STAFF

DEEP FREEZERS

TRADE PRICE

pack per

(excl. VAT)

RRP£35 00

FRFF MAINLAND

Ideal promotional gift from your sales team to help your customers with the required food safety standards

DELIVERY

An essential training aid

 All notices are printed REFRIGERATORS CONTAINS

(+32 Degrees F to +40 Degrees F)



LOGO

LOGO



LOGO

LOGO





CONTACT DETAILS

Food Preparation Area Cooked Food Area Only





This sink for

hand wash only

This sink for

food equipment only









LOGO

LOGO

Food Preparation Area Raw Food Area Only





Now wash

vour hands





Now wash vour hands

LOGO



This is a dangerous machine, to be operated by authorised personnel Check that all quards are in position.



CLEANING



HYGIENE NOTICE

YOU ARE NOW ENTERING A HIGH CARE AREA

Clean protective clothing must be worn in this area.

Hands must be washed at the sink immediately on entering this area.

LOGO



Switch off machine and disconnect Only persons over 18 allowed to clean this machine.

Prevent Cross Contamination

Use correct colour coded chopping boards and knives at all times

RAW MEAT

RAW FISH

COOKED MEATS

SALADS & FRUITS

VEGETABLES

DAIRY PRODUCTS ALLERGENS

LOGO



and cooked food together together

LOGO





Do not store raw

This sink for food wash only

LOGO



CONTACT

Now wash vour hands for every kitchen and catering establishment that cooks, prepares and serves food

How to order:

on self adhesive

fixing to fridges, doors, tiles and

vinyl for easy

most kitchen

There is a LEGAL

OBLIGATION to

and training on

all employees

requirements

Make staff more

hazards

aware of potential

Reduces the risk of

food contamination,

Promotes confidence

with staff, visitors,

& Safety officers.

customers and

accidents and injuries

Environmental Health

provide information

health and safety to

Helps staff conform

with Health & Safety

surfaces

- 1. State product code: 'BKSPK'
- 2. State quantity (10 packs min)
- 3. Send your company details

(logo and contact details) We will send you a visual for approval.



SOLUTION 1

Help your customer with the standards required by the HSE and The Food Standards Agency with this starter pack.

SOLUTION 2

Gets your name on site. Makes you the first point of call for chefs and catering staff. An ideal solution for maximising sales through return business.

Where to place them and why?

A guide on placement and the importance of health & safety notices



200 x 300mm

Should be placed by machines such as large bowl mixers or food processors.

Staff are made aware that these machines are dangerous and must only be operated by those with appropriate training and cleaned by persons over 18.



200 x 300mm

Colour coded chopping board sign illustrates different boards for different foods to remind users of their specific purpose.

Helps to reduce the risk of cross contamination.



200 x 300mm

Should be placed outside the kitchen to remind staff to wear clean protective over-clothing when entering.

Also reminds staff to wash their hands on entering.



200 x 300mm

This notice identifies the correct operating temperatures for refrigerators and what steps to take to avoid risks of cross contamination.



200 x 300mm

This notice identifies the correct operating temperatures for deep freezers and what steps to take to avoid risks of cross contamination.



Now wash your hands

200 x 100mm

Should be placed adjacent to hand wash

Reminding kitchen staff to wash their hands and enforcing the correct hygiene standards in the workplace.



200 x 100mm

Should be placed adjacent to a work surface that is exclusively for the preparation of raw foods such as raw meats and vegetables.

This complies with official guidance on E Coli to reduce the risk of cross contamination.



Food Preparation Area Cooked Food Area Only

200 x 100mm

Should be placed adjacent to a work surface that is exclusively for the preparation of foods that are not going to be cooked before they are eaten.

This complies with official guidance on E Coli to reduce the risk of cross contamination.



200 x 100mm

Should be placed adjacent to sink that is exclusively for washing food equipment. e.g. Pots, pans, cutlery

Helps reduce the risk of cross contamination.



Should be placed adjacent to sink that is exclusively for washing

Reminding staff not to use if for other purposes to prevent cross contamination.



This sink for hand wash only

200 x 100mm

Should be placed adjacent to sink that is exclusively used for washing

Reminding staff not to use if for other purposes to prevent cross contamination.

100 x 100mm

Remind staff to separate cooked food and raw food when storing. Can be placed on fridges and freezers. Helps reduce the risk of cross contamination between raw & cooked meats, vegetables and similar raw foods. A major failing in food safety audits relates to food being incorrectly stored in fridges and freezers.