

Your very own branded Health & Safety sign pack

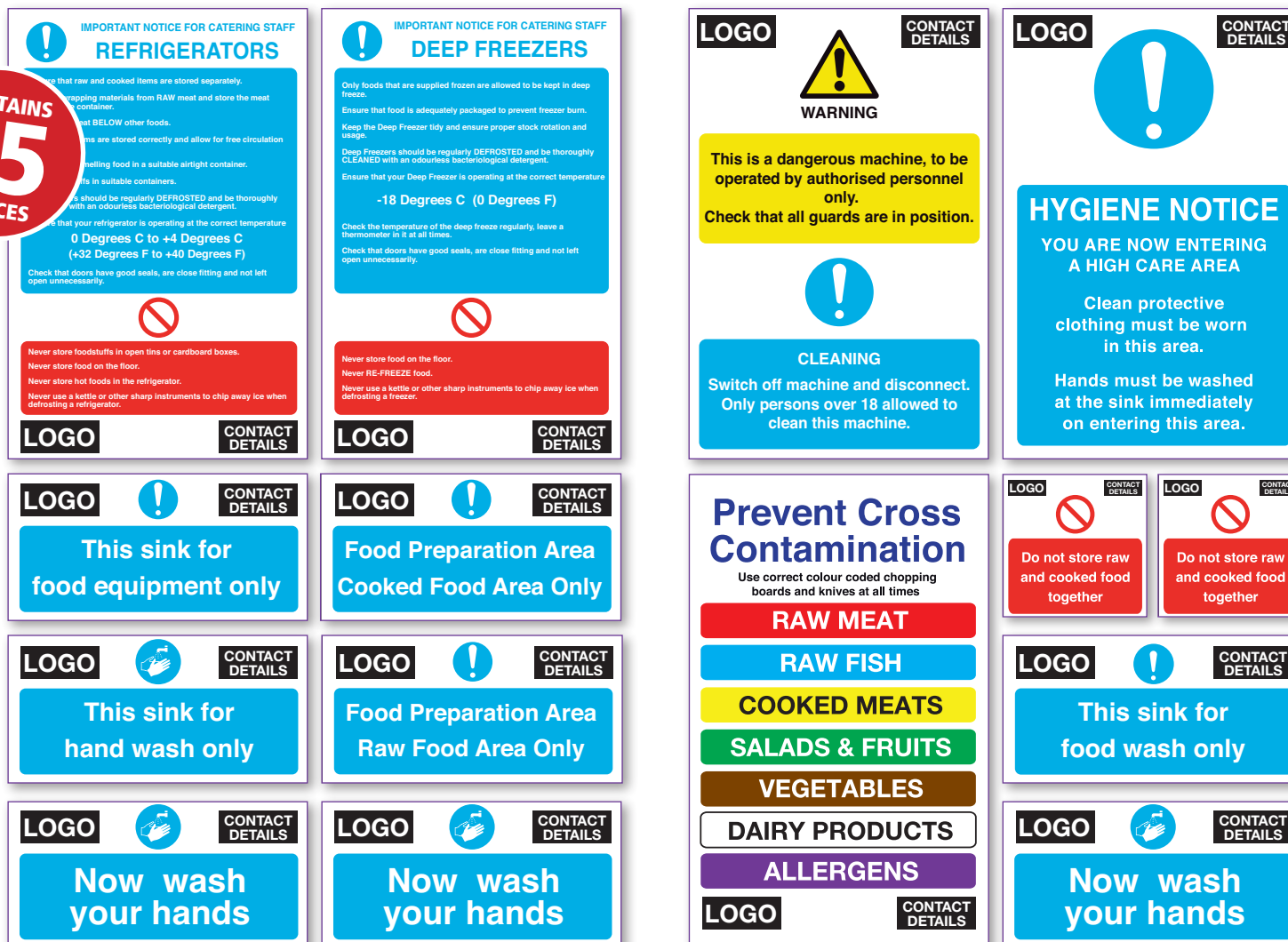
TRADE PRICE
£20
per pack

(excl. VAT)
RRP £35.00

**FREE
UK
MAINLAND
DELIVERY**

- All notices are printed on self adhesive vinyl for easy fixing to fridges, doors, tiles and most kitchen surfaces
- There is a **LEGAL OBLIGATION** to provide information and training on health and safety to all employees
- Helps staff conform with Health & Safety requirements
- Make staff more aware of potential hazards
- Reduces the risk of food contamination, accidents and injuries
- Promotes confidence with staff, visitors, customers and Environmental Health & Safety officers.

**CONTAINS
15
NOTICES**



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

**An essential training aid
for every kitchen and
catering establishment
that cooks, prepares and
serves food**

How to order:

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.

**2in1
SOLUTION**

SOLUTION 1

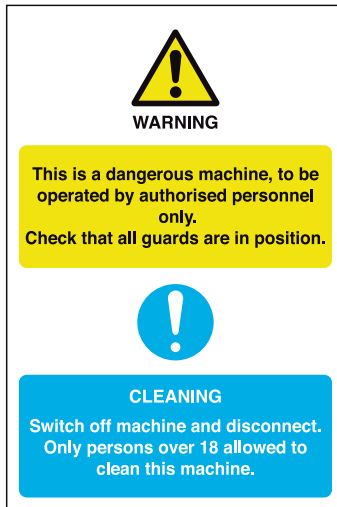
Help your customer with the standards required by the HSE and The Food Standards Agency with this starter pack.

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?

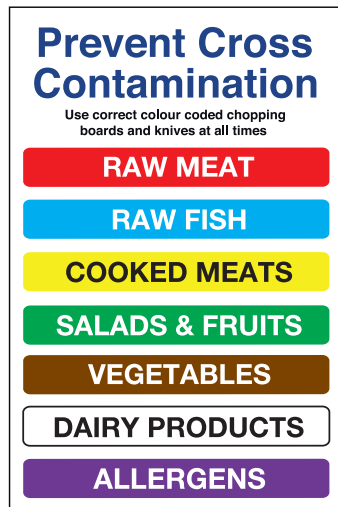
A guide on placement and the importance of health & safety notices



200 x 300mm

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

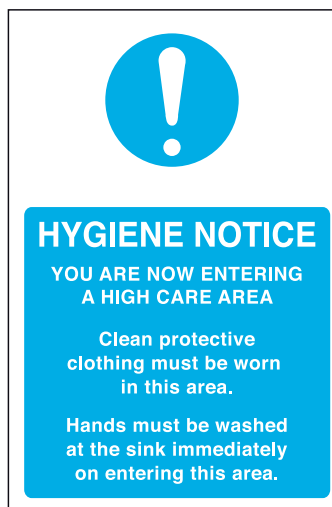
Staff are made aware that these machines are dangerous and must only be operated by those with appropriate training and cleaned by persons over 18.



200 x 300mm

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

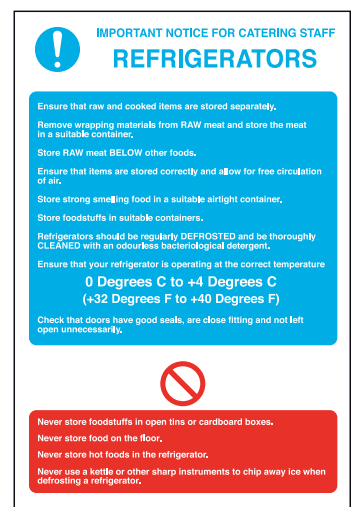
Helps to reduce the risk of cross contamination.



200 x 300mm

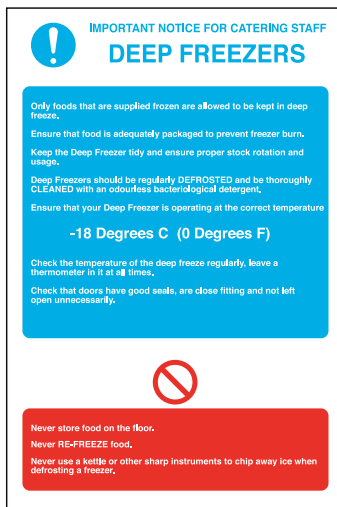
Should be placed outside the kitchen to remind staff to wear clean protective over-clothing when entering.

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

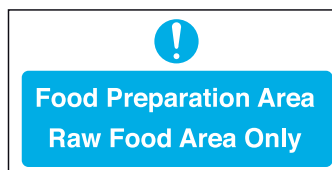
This notice identifies the correct operating temperatures for deep freezers and what steps to take to avoid risks of cross contamination.



200 x 100mm

Should be placed adjacent to hand wash sinks.

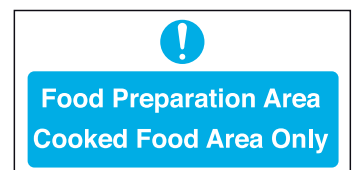
Reminding kitchen staff to wash their hands and enforcing the correct hygiene standards in the workplace.



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.



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.

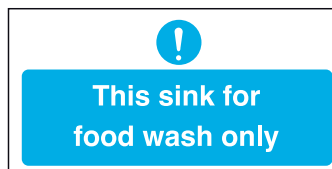
This complies with official guidance on E Coli to reduce the risk of cross contamination.



200 x 100mm

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

Helps reduce the risk of cross contamination.



200 x 100mm

Should be placed adjacent to sink that is exclusively for washing foods.

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



200 x 100mm

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

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.