

THIS
CATALOGUE
CAN BE BRANDED WITH
YOUR COMPANY LOGO -
CONTACT US FOR MORE INFO!



KITCHEN SAFETY SIGNS

Our range of kitchen safety signs, personal hygiene signs and safety guidance posters ensure that anyone working within the kitchen is aware of the mandatory procedures that should be in place and required to be adhered to.



Login to your Trade Account to
download the separate Trade Price
List or contact the Office



Catering Safety Signs Guidance; Where to place them & Why!

This Catering Safety Signs section offers a comprehensive range of health and safety signs, food preparation storage labels and associated products for commercial kitchens in the catering and hospitality industry.

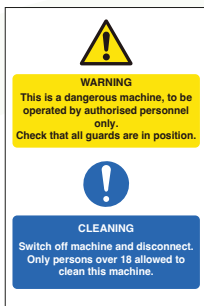
Signs and Labels play an important roll in the kitchen, helping staff conform to food safety and kitchen hygiene. Signs also reduce the risk of accidents and injuries by making staff more aware of potential hazards, they also provide a reminder to kitchen staff helping to prevent the risk of cross contamination when preparing raw or cooked food.

All signs and food labels in this section have been designed from information provided by the following government bodies...



Environmentally friendly printing and materials

All our self-adhesive catering stickers are printed on a PVC-Free self-adhesive vinyl using a water-based latex ink which is fused to the material making the print waterproof and robust against scratches. The vinyl stickers can be recycled at the end of there use.



This notice should be placed near to machines, such as large bowl mixers and food processors. The Notice reminds staff that they are dangerous to clean and should only be used by staff with appropriate training.

Persons under 18 years should never be allowed to clean these machines even if they are trained in their use.



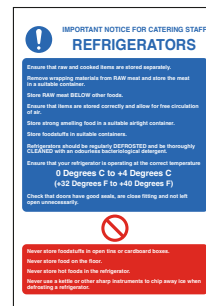
Colour coding chopping board sign to illustrate the different boards for different types of food to remind users of their specific purpose.

This is to reduce the risk of cross contamination e.g. between raw and cooked foods.



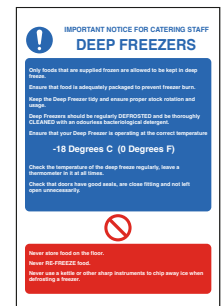
Place this sign outside of the kitchen to remind staff to wash their hands on entering the kitchen.

Clean protective over clothing should also be worn. Catering staff must always wear Chef's style protective over clothing and never uniforms worn in base rooms.



This is an alternative notice for refrigerator that identifies the correct operating temperatures and steps to take to avoid risks of cross contamination.

It is the preferred style of notice.



This is an alternative notice for freezers that identifies the correct operating temperatures and steps to take to avoid risks of cross contamination.

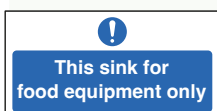
It is the preferred style of notice.



This sign to be used to identify a work surface preparation area used just for preparation of raw foods, such as raw meats. This is to comply with official guidance on E. coli to reduce the risk of cross contamination.



This sign to be used to identify a work surface preparation area used just for foods that have been cooked. This is to comply with official guidance on E. coli to reduce the risk of cross contamination.



This Sign should be placed adjacent to a sink that is used for washing food equipment, pot, utensils etc. To remind kitchen staff not to use foods or hand washing.



This sign should be placed adjacent to the sink that is exclusively for washing foods. To remind staff not to use it for other purposes to prevent a risk of cross contamination.



The sign should be placed adjacent to wash hand sinks in the kitchen and milk kitchens to remind staff that they should not be used for washing anything but hands. It is illegal for them to be used for other purposes.



This serves as a reminder to separate cooked and raw food. It can be placed on fridges & freezers. There is a risk of cross contamination from raw meats, vegetables and other similar raw foods. One of the main failings found in audits relates to food being incorrectly stored together in fridges and freezers.

* Signs help new and part time kitchen staff to conform to the standards required by law in a busy commercial kitchen *

** There is a legal obligation to provide information and training on health and safety to all employees, even part time staff **

PROMOTE YOUR BRAND

Be the first point of call for chefs & catering staff!

Do you sell chopping boards and chef knives?

These branded Chopping Board and Safe Use of Knives catering safety notices are perfect to give to your customer as a free gift with each purchase of a chopping board or chef's knife, whilst providing your details as a go to company for all their hospitality and catering needs.

These catering safety notices are a helpful training tool for current, new and part time staff to help to prevent cross contamination and accidents in the workplace.

Sold in packs of 50 or 100, we also have dispensers available to help keep them neat and tidy, which can be displayed on a counter top and are ideal for showrooms, cash and carries and for customers to pick up their free notice when purchasing a chopping board or chef's knife.

When placing an order please provide your logo in an .EPS, PDF or JPEG format along with the contact details you would like to have on these notices. A proof of design will be sent for approval.

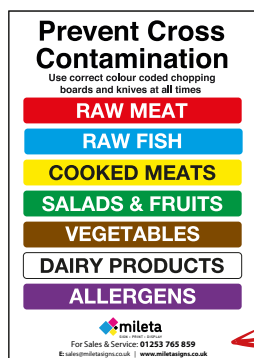
- Minimum 3 to 5 years on-site advertising with these notices.
- Promotes return business - Be the first point of call.
- Improves customer awareness of your company and services.



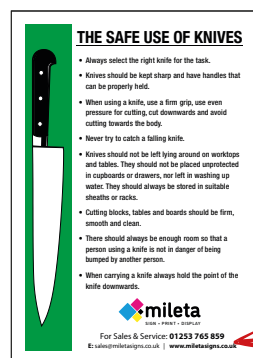
CS234 Board Notice Dispenser
Wall mount or Counter top



Code	Size (mm)	Qty
CS231	148 x 210	50
CS172	148 x 210	100



Code	Size (mm)	Qty
CS233	148 x 210	50
CS232	148 x 210	100



Code	Size (mm)	Qty
CS235	148 x 210	50
CS236	148 x 210	100



CS239 Knives Notice Dispenser
Wall mount or Counter top

STAND OUT FROM THE CROWD

Get noticed in the kitchen...



Help your customers with their Health & Safety requirements while promoting your company and services. We can add your company details to most of our catering safety notices shown in this section, and if you cannot find the sign your looking for, we can design and print a custom safety sign for you.



No minimum orders. Free Design Service.

We can also brand with your clients details or corporate logo. Contact the office for further details.

Catering Health & Safety Starter Sign Packs




All catering safety signs are printed on self-adhesive vinyl unless otherwise stated

Get noticed in the kitchen... Company branding available on all our sign packs!
Add your company logo & contact details. Add your QR code for easy website access!



For Sales & Service Contact
01253 765 859
www.mileta.co.uk

Now wash your hands




Do not store raw and cooked food together

How to Order Your Company Branded Sign Pack

Minimum order of 5 packs for free full colour branding.


- 1: Place your order using branded product code. Min Qty: 5
- 2: Email us your Company logo and details for the signs. QR Codes can be added at no extra cost.
- 3: A proof of design will be sent for your approval.

Chef's Choice Essentials Sign Pack



WARNING


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



CLEANING


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

200 x 300mm




IMPORTANT NOTICE FOR CATERING STAFF DEEP FREEZERS

Only foods that are supplied frozen are allowed to be kept in deep freezers.
Ensure that food is adequately packaged to prevent freezer burn.
Keep the Deep Freezer dry and ensure proper stock rotation and storage.
Deep Freezers should be regularly DEFOSTED and be thoroughly CLEARED with no obvious frost/ice build-up.
Ensure that your Deep Freezer is operating at the correct temperature: -18 Degrees C (0 Degrees F)
Check the temperature of the deep freeze regularly, leave a thermometer in it at all times.
Check that doors have good seals, are close fitting and not left open unnecessarily.




Never store raw food on the floor.
Never RE-FREEZE food.
Never use a knife or other sharp instruments to chip away ice when defrosting a freezer.

200 x 300mm




IMPORTANT NOTICE FOR CATERING STAFF REFRIGERATORS

Ensure that raw and cooked items are stored separately.
Remove wrapping materials from RAW meat and store the meat in a suitable container.
Store RAW meat BELOW other foods.
Ensure that items are stored correctly and allow for free circulation of air.
Store strong smelling food in a suitable airtight container.
Store foodstuffs in suitable containers.
Refrigerators should be regularly DEFOSTED and be thoroughly CLEARED with no obvious frost/ice build-up.
Ensure that your refrigerator is operating at the correct temperature: 0 Degrees C to +4 Degrees C (+32 Degrees F to +40 Degrees F)
Check that doors have good seals, are close fitting and not left open unnecessarily.



Never store foodstuffs in open bins or cardboard boxes.
Never store food on the floor.
Never store hot foods in the refrigerator.
Never use a knife or other sharp instruments to chip away ice when defrosting a refrigerator.

200 x 300mm




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.

200 x 300mm




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

160 x 230mm




Do not store raw and cooked food together

100 x 100mm




Do not store raw and cooked food together

100 x 100mm




Now wash your hands

200 x 100mm




Now wash your hands

200 x 100mm




This sink for food equipment only

200 x 100mm




This sink for hand wash only

200 x 100mm




Food Preparation Area Cooked Food Area Only

200 x 100mm




This sink for food wash only

200 x 100mm



Food Preparation Area Raw Food Area Only

200 x 100mm



Now wash your hands

200 x 100mm

Junior Catering Sign Pack

Ideal for Take-Aways, Fish & Chip Shops, Catering Trailers etc...

GUIDANCE TO THE FOOD SAFETY ACT ALL STAFF PLEASE NOTE:

- Always wash your hands before handling food and after using the toilet.
- Tell your boss at once of any skin, nose, throat or bowel trouble.
- Ensure cuts and sores are covered with waterproof dressings.
- Keep yourself clean and wear clean clothing.
- Do not smoke in a food room it is illegal and dangerous. Never cough or sneeze over food.
- Clean as you go. Keep all equipment and surfaces clean.
- Prepare raw and cooked food in separate areas. USE COLOUR CODED CHOPPING BOARDS AND KNIVES to avoid cross contamination.
- Ensure food is at correct temperature at all times. READ COOK CHILL GUIDELINES.
- Keep your hands off food as far as possible.
- Ensure waste food is disposed of properly. Keep lid on the dustbin and wash your hands after putting waste in it.
- Deliveries of food to your premises should be checked to ensure they are at the correct temperature on receipt. IF IN DOUBT ADVISE YOUR SUPERVISOR.
- Tell your supervisor if you cannot follow the rules. Do not break the law.

This green guidance only and should be treated as a complete and authoritative statement of law. For more information contact the environmental health officer at your local council.

200 x 300mm



Caution

This machine can be dangerous. It must be operated and cleaned by authorised persons only.

200 x 100mm



This sink for food wash only

200 x 100mm



This sink for utensil wash only

200 x 100mm



Now wash your hands

200 x 100mm



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

160 x 230mm



No smoking No vaping

100 x 100mm



Defrosted food must not be refrozen

100 x 100mm



First aid

100 x 150mm

15 Signs

FREE A4 Sign guide in every pack!



Prevent Cross Contamination

Use correct colour code boards and knives at

RAW MEAT
RAW FISH
COOKED MEAT

Food Prep

CHEF'S CHOICE ESSENTIALS

BEST SELLER

Code	Description
KSEPK	Standard unbranded pack
BKSPK	Personalised with your details. Min order qty 5.

10 Signs



GUIDANCE TO THE FOOD SAFETY ACT ALL STAFF PLEASE NOTE:

- Always wash your hands before handling food and after using the toilet.
- Tell your boss at once of any skin, nose, throat or bowel trouble.

Prevent Cross Contamination

Use correct colour coded chopping boards and knives at all times

RAW MEAT
RAW FISH
COOKED MEAT

Junior Catering Sign Pack

JUNIOR CATERING SIGN PACK

Keep your staff aware of the standards required in the kitchen and prevent, during or serving food, the risk of cross contamination and food waste.

• Do not smoke in a food room it is illegal and dangerous. Never cough or sneeze over food.

• Clean as you go. Keep all equipment and surfaces clean.

• Prepare raw and cooked food in separate areas. USE COLOUR CODED CHOPPING BOARDS AND KNIVES to avoid cross contamination.

• Ensure food is at correct temperature at all times. READ COOK CHILL GUIDELINES.

• Keep your hands off food as far as possible.

• Ensure waste food is disposed of properly. Keep lid on the dustbin and wash your hands after putting waste in it.

• Deliveries of food to your premises should be checked to ensure they are at the correct temperature on receipt. IF IN DOUBT ADVISE YOUR SUPERVISOR.

• Tell your supervisor if you cannot follow the rules. Do not break the law.

This green guidance only and should be treated as a complete and authoritative statement of law. For more information contact the environmental health officer at your local council.

200 x 300mm

Code	Description
JUNPK	Standard unbranded pack
JUNPK-BR	Personalised with your details. Min order qty 5.

Food Preparation & Storage Labels

A food labelling system is a must for any catering establishment preparing, cooking and storing pre-cooked or raw foods. This simple to use system is commonly used within the hospitality and catering industry. These labels are also known as, “Day of the Week Labels”, “Day dots” or “Shelf Life Labels”.

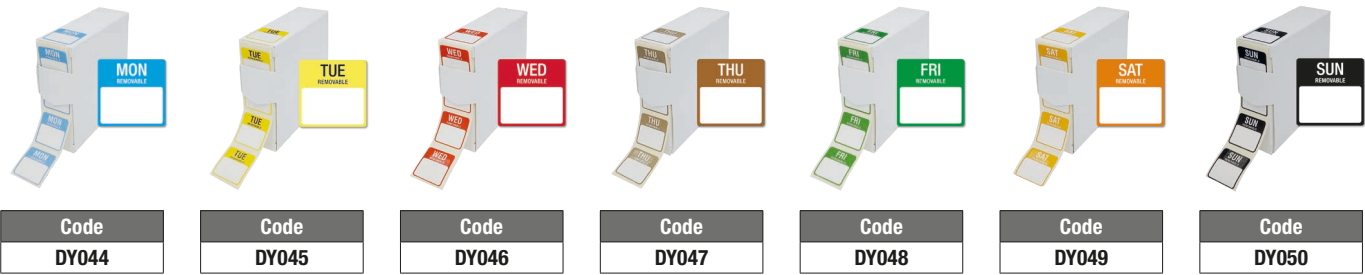
Food safety storage labels help prevent food being consumed or used after its use-by date. A “first in-first out” system, which also helps to control your food waste. With allergic reactions to food on the increase, chefs and cooks preparing dishes need to label the dish with an “Allergen Information Label” indicating which of the 14 allergens are in the food.

25mm Day of the Week Colour Coded Labels



Keep your food waste to a minimum and maximise profits with this simple colour-coded food rotation system. Fill in the date on the empty section of the label to ensure accurate rotation. All our food labels comply with FDA regulations and are easy to remove, leaving no sticky residue on the surface of the container, so that your containers can be reused again and again.

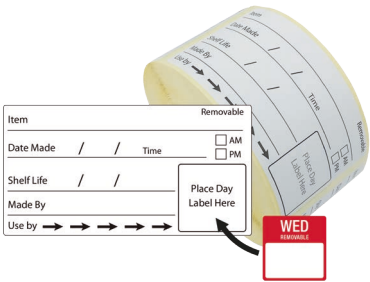
- ✓ Size of label: 25x25mm
- ✓ 1000 Labels per roll
- ✓ Supplied in an easy dispensing box
- ✓ Easily removed from plastic and metal
- ✓ Working temp -30°C to 70°C
- ✓ Minimum application temp -10°C
- ✓ No Unravelling or mess
- ✓ Recyclable



Store all of your day of the week labels in one convenient place with this dispenser. This product can be wall mounted or stand alone on a table top or shelf. Manufactured in 3mm gloss white acrylic with 4 rubber anti-slip feet.

Code	Description	O/A Case Size (mm)
DY069	Dispenser with complete set of 25mm Day of the Week Labels	225(w) x 100(h) x 110(d)
DY068	Complete set of 25mm Day of the Week Labels	
DY056	Dispenser Only	

Shelf Life Food Prep Label For use with the 25mm Day of the Week Labels



Identify Use-by dates for prepared foods to minimise waste & improve food safety. Simply fill the correct details to allow detection of unsuitable food products.

- ✓ Size of label: 50x95mm
- ✓ 500 Labels supplied on a roll
- ✓ Easily removed from plastic and metal
- ✓ Leaves no sticky residue behind
- ✓ Working temp -30°C to 70°C
- ✓ Minimum application temp -10°C

Code
DY053

Please note this product is NOT supplied in, or with, a dispensing box

Use By Food Storage Label



Identify Use-by dates for prepared foods to minimise waste & improve food safety. Simply fill the correct details to allow detection of unsuitable food products.

- ✓ Size of label: 25x25mm
- ✓ 1000 Labels per roll
- ✓ Supplied in an easy dispensing box
- ✓ Easily removed from plastic and metal
- ✓ Working temp -30°C to 70°C
- ✓ Minimum application temp -10°C
- ✓ No Unravelling or mess
- ✓ Recyclable

Code
DY054

Food Preparation & Storage Labels

All our food labels are suitable for both fridge and freezer use and are easily removed from plastics and metal containers, leaving no sticky residue behind. Application Temp -10°C once applied. Working temp -30°C to 70°C.

Should your label requirements not be met by the range featured, please do not hesitate to get in touch, we can manufacture labels to your requirements, any shape any size.

**For Tamper Evident
Food Delivery Labels
See Page 21**

50mm Day of the Week Colour Coded Labels

MONDAY

Item: _____

Name: _____ Qty: _____

Date: _____ ☐ AM ☐ PM

Use By: _____ ☐ AM ☐ PM

REMOVABLE

Keep your food waste to a minimum and maximise profits with this simple colour-coded food rotation system. Fill in the date on the empty section of the label to ensure accurate rotation. All our food labels comply with FDA regulations and are easy to remove, leaving no sticky residue on the surface of the container, so that your containers can be reused again and again.

- ✓ Size of label: 50x50mm
- ✓ 1000 Labels per roll
- ✓ Supplied in an easy dispensing box
- ✓ Easily removed from plastic and metal
- ✓ Working temp -30°C to 70°C
- ✓ Minimum application temp -10°C
- ✓ No Unravelling or mess
- ✓ Recyclable



**Code
DY057**

**Code
DY058**

**Code
DY059**

**Code
DY060**

**Code
DY061**

**Code
DY062**

**Code
DY063**



Store all of your day of the week labels in one convenient place with this dispenser. This product can be wall mounted or stand alone on a table top or shelf. Manufactured in 3mm gloss white acrylic with 4 rubber anti-slip feet.

Code	Description	O/A Case Size (mm)
DY071	Complete set of 50mm Day of the Week Labels	n/a
DY064	Dispenser Only	410(w) x 80(h) x 90(d)

Shelf Life Food Prep Label

DAY

Item: _____

Name: _____

Qty: _____

Date: _____

Use By: _____

Identify Use-by dates for prepared foods to minimise waste & improve food safety. Simply fill the correct details to allow detection of unsuitable food products.

- ✓ Size of label: 50x50mm
- ✓ 500 Labels per roll
- ✓ Supplied in an easy dispensing box
- ✓ Easily removed from plastic and metal
- ✓ Working temp -30°C to 70°C
- ✓ Minimum application temp -10°C
- ✓ No Unravelling or mess
- ✓ Recyclable

**Code
DY065**

Food Preparation Allergen Label

FOOD NAME: _____

PREP DATE: _____ **USE BY DATE:** _____

FROZEN DATE: _____ **DEFROST DATE:** _____

THIS PRODUCT CONTAINS THE FOLLOWING ALLERGENS:

<input type="checkbox"/> Eggs	<input type="checkbox"/> Cereals containing Gluten (wheat, rye, spelt, oat, barley)	<input type="checkbox"/> Crustaceans (shrimp, crab, lobster, prawn, etc.)
<input type="checkbox"/> Fish	<input type="checkbox"/> Nuts (almonds, hazelnuts, walnuts, cashews, pecan, brazil, pistachio, macadamia)	<input type="checkbox"/> Molluscs (clams, oysters, mussels, scallops, etc.)
<input type="checkbox"/> Peanuts	<input type="checkbox"/> Soy Beans (edamame, miso, tofu)	<input type="checkbox"/> Sulphites & Sulphur Dioxide (preservative found in some dried fruit and wine)
<input type="checkbox"/> Sesame		
<input type="checkbox"/> Milk		
<input type="checkbox"/> Mustard		

All chefs, cooks and staff must be aware of the food allergens contained in their prepared foods. These easy to use allergen labels will help ensure that your staff are aware when a potential allergen is present.

- ✓ Size of label: 95x60mm
- ✓ 1000 Labels supplied on a roll
- ✓ Easily removed from plastic and metal
- ✓ Leaves no sticky residue behind
- ✓ Working temp -30°C to 70°C
- ✓ Minimum application temp -10°C

**Code
DY075**

Please note this product is NOT supplied in, or with, a dispensing box

Catering Safety Signs

All catering safety signs are printed on self-adhesive vinyl unless otherwise stated



The Importance of Good Hand Hygiene

Millions of germs are picked up in every-day activities. Hand hygiene is essential to prevent the transfer of germs to other people and surfaces. Poor hand hygiene can lead to the spread of Coronavirus, Campylobacter, Salmonella, MRSA, Impetigo and Flu. Displaying a Now Wash Your Hands Sign around your business reminds everyone to follow good hand hygiene.



CS171 200 x 300



CS146 100 x 100



CS022 100 x 100

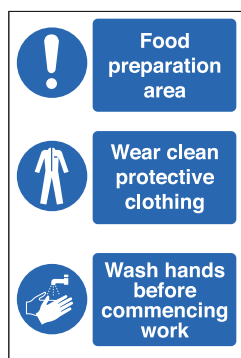


CS018 230 x 80



Rigid Door Sign

DS012 75mm Dia.



CS137 200 x 300



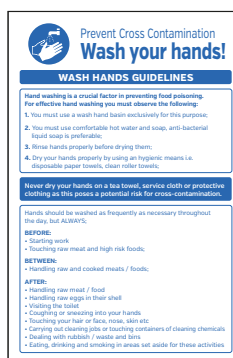
CS009 200 x 300



CS088 200 x 300

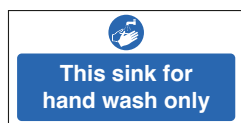


CS084 200 x 300



CS007 200 x 300

Food Preparation Areas & Sink Wash Areas



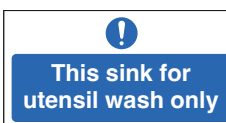
CS038 200 x 100



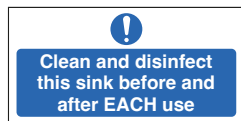
CS040 200 x 100



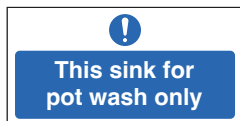
CS041 200 x 100



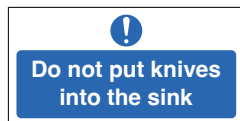
CS042 200 x 100



CS145 200 x 100



CS043 200 x 100



CS148 200 x 100



CS053 200 x 100



CS149 200 x 300



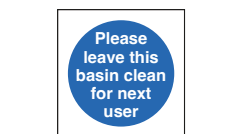
CS051 100 x 40



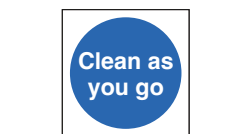
FA048 100 x 150



CS055 100 x 150



CS056 100 x 100



CS058 100 x 100

Can't find the sign you're looking for? Give us a call, our sales team will be able to assist you with your enquiry, providing you with expert help, advice and quotations.



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

DAIRY PRODUCTS
ALLERGENS

CS045 160 x 230
CS178 Inc. Allergens

Catering Hygiene

PERSONAL CLEANLINESS

- Keep scrupulously clean all parts of your body (especially hands and fingernails) and clothing, which come into contact with food and cooking utensils.
- Wash your hands thoroughly after using the lavatory. Soap, nail brushes and towels are provided for you to use.
- Keep any open cuts or abrasions covered with a waterproof dressing of an approved colour.
- Striding in any part of the kitchen is strictly forbidden at all times.
- Wear protective clothing, including head coverings, must be worn by all kitchen and service personnel.

INSTRUCTIONS - Inform your manager immediately

- If you are suffering from or have been in contact with typhoid, paratyphoid fever or dysentery.
- If you have an infection of the throat accompanied by dizziness and symptoms of fever or vomiting.
- If you have boils or other skin eruptions, septic cuts or sores or discharges from your ears or eyes.

FOOD AND EQUIPMENT

All food (both raw and cooked) must be protected from any risk of contamination.

- All food not intended for immediate use must be kept in safe temperature zones - either below 5°C (40°F) or above 63°C (145°F) and kept completely covered against contamination.
- All cooked foods must be removed from heat as immediately after they are served.
- Have absolutely certain that all food equipment, utensils and containers are sterilised and kept scrupulously clean. Cleaning schedules must be strictly observed.

This does not refer to all hygiene regulations but only to those, which directly concern staff in restaurants, canteens etc.

CS083 200 x 300

Keep all cuts and abrasions covered with a suitable waterproof dressing

CS006 200 x 300

GUIDANCE TO THE FOOD SAFETY ACT
ALL STAFF PLEASE NOTE:

- Always wash your hands before handling food and after using the toilet.
- Tell your boss at once of any skin, nose, throat or bowel trouble.
- Ensure cuts and sores are covered with waterproof dressings.
- Keep yourself clean and wear clean clothing.
- Do not smoke in a food room it is illegal and dangerous. Never cough or sneeze over food.
- Clean as you go. Keep all equipment and surfaces clean.
- Prepare raw and cooked food in separate areas.
- USE COLOUR CODED CHOPPING BOARDS AND KNIVES to avoid cross contamination.
- Ensure food is at correct temperature at all times. READ COOK CHILL GUIDELINES.
- Keep your hands off food as far as possible.
- Ensure waste food is disposed of properly. Keep lid on the dustbin and wash your hands after putting waste in it.
- Deliveries of food to your premises should be checked to ensure they are at the correct temperature on receipt. IF IN DOUBT ADVISE YOUR SUPERVISOR.
- Tell your supervisor if you cannot follow the rules.
- Do not break the law.

CS002 200 x 300

IMPORTANT INFORMATION FOR CATERING STAFF
GLOVE GUIDELINES

- Wear food service gloves or use sanitary utensils or deli tissue when handling ready-to-eat foods.
- Wash your hands before putting on gloves.
- Change gloves when you would need to wash your hands;
 - After touching your body.
 - After using the toilet.
 - After eating or drinking.
 - After handling raw food.
 - After handling dirty equipment or utensils.
 - After any activities that contaminate your gloves.
- Remove your gloves before washing hands.

CS152 200 x 300

IMPORTANT NOTICE FOR CATERING STAFF
PREVENT FOOD POISONING

SALMONELLA • CLOSTRIDIUM PERFRINGENS • STAPHYLOCOCCUS AUREUS
BACILLUS CEREUS • CLOSTRIDIUM BOTULINUM • CAMPYLOBACTER

- Separate raw and cooked food using different surfaces and equipment to prevent cross contamination.
- After cooking foodstuffs, either keep hot (70°C) or cool quickly and refrigerate (4°C) to prevent the multiplication of bacteria.
- Keep raw meat separate from cooking and eating, cooling and refrigeration, refrigeration and eating.
- Keep all kitchen surfaces, equipment, tools and utensils clean and hygienic.
- Ensure food is thoroughly cooked. Cooked food should not be touched by the hands.
- Avoid cooking large quantities of rice and other cereals if not for immediate use.
- Do not re-heat reheated food.
- Ensure good personal hygiene habits regarding: hands, nails, hair, health and clothing, e.g. wash hands frequently before and during food preparation.
- Carefully inspect cans and their contents before use.

Additional care should be taken when preparing and serving the following food stuffs

Raw meat, cold meat, cooked meat, poultry, venison, hen eggs, egg products, unpasteurised milk, milk products, fresh imitation cream, cream confectionary products and shellfish.

CS004 200 x 300

IMPORTANT NOTICE FOR CATERING STAFF
COOK CHILL GUIDELINES

COOKING

- Food should be cooked above 70°C for at least two minutes.
- Use a probe thermometer to measure the temperature of cooked food.

PREPARATION FOR CHILLING

- Food should be portioned and ready for chilling within 30 minutes of cooking.
- Preparation should be carried out in room temperature below 10°C.
- Food (except pieces of meat) should be portioned in layers not more than 50mm deep.

CHILLING PROCESS

- Food should be chilled to between 2°C and 3°C within 90 minutes.

STORAGE OF CHILLED FOODS

- Containers should be clearly marked with production and expiry date.
- Chilled food should be stored for no more than 3 days.
- Foods past the expiry date are to be destroyed.

REHEATING & SERVING

- Food should be reheated within 30 minutes of removing from refrigerator.
- Food should be served within 15 minutes of reheating.
- The centre temperature of food reheated should be at least 70°C for at least two minutes.
- Reheated food should be served at temperatures not less than 63°C.
- All reheated food should be destroyed if it is allowed to cool and is not immediately eaten.
- Cold food such as salads, should be eaten within 30 minutes after removing from chill.

CHECK TEMPERATURES OF REFRIGERATORS ON A REGULAR BASIS. PROBE THERMOMETERS TO BE INSPECTED AFTER EVERY USE.

CS046 200 x 300

Remove all jewellery before starting work

Personal items not to be kept in food area

CS155 200 x 300

Hair covering must be worn in this area

CS151 200 x 300

Gloves must be worn when serving food

CS116 200 x 100

Hair protection must be worn

CS115 200 x 100

Food Preparation Area
Cooked Meat Area Only
Leave this area clean for next user

CS035 200 x 100

Food Preparation Area
Raw Meat Area Only
Leave this area clean for next user

CS036 200 x 100

Food Preparation Area
Raw Fish Area Only
Leave this area clean for next user

CS108 200 x 100

Food Preparation Area
Bakery & Dairy Area Only
Leave this area clean for next user

CS107 200 x 100

Pastry preparation area

CS031 200 x 100

Food Preparation Area
Cooked Food Area Only
Leave this area clean for next use

CS119 200 x 100

Food Preparation Area
Raw Food Area Only
Leave this area clean for next user

CS120 200 x 100

Food Preparation Area
Salad & Fruit Area Only
Leave this area clean for next user

CS109 200 x 100

Food Preparation Area
Vegetable Area Only
Leave this area clean for next user

CS037 200 x 100

Food preparation area

CS030 200 x 100

Utensils for RAW meats only

CS142 200 x 100

Utensils for COOKED meats only

CS143 200 x 100

CAUTION Hot surface

CS050 100 x 40

Caution Hot surface

CS052 200 x 100

Food Preparation Area Allergen Area

FAN056 200 x 100

THE SAFE USE OF KNIVES

Always select the right knife for the task.

Knives should be kept sharp and have handles that can be properly held.

When using a knife, use a firm grip, use even pressure for cutting, cut downwards away from the body and avoid cutting towards the body.

Never try to catch a falling knife.

Knives should not be left lying around on worktops and tables. They should not be placed unprotected in cupboards or drawers, nor left in washing up water. They should always be stored in suitable sheaths or racks.

Cutting blocks, tables and boards should be firm, smooth and clean.

There should always be enough room so that a person using a knife is not in danger of being bumped by another person.

When carrying a knife always hold the point of the knife downwards

CS003 200 x 300

THE SAFE USE OF KNIVES

- Always use the correct knife for the task.
- Always keep knives sharp and handles in good condition.
- Always use a firm grip and use even pressure for cutting.
- Always cut downwards away from the body.
- Ensure cutting blocks and tables are clean and stable.
- Store knives in their protective sheaths or knife racks.
- Ensure work space is sufficient so a person using a knife is not in danger of being bumped or places another person at risk.

- Do not attempt to catch a falling knife.
- Do not walk around with a knife in your hand.
- Do not leave knives lying around on tables or worktops.
- Do not place knives uncovered in drawers or cupboards.
- Do not leave knives in washing up water.

Anyone found in breach of these Safe Working Procedures will be subject to disciplinary action

CS153 200 x 300

COOKER & OVEN SAFETY

- Always use protective clothing and equipment provided.
- Always be aware of other people and hazards when transferring hot foods and liquids.
- Before cleaning - Always turn off the mains supply and allow equipment to cool.
- Always switch equipment off when not in use.
- Always report any faults to the supervisor immediately.

- Do not use this equipment unless trained and authorised.
- Do not drape towels or wet cloths over equipment to dry.
- Do not use defective equipment.

CAUTION Hot surfaces and liquids

CS154 200 x 300

Food preparation area

No smoking or vaping

Wash hands before commencing work

CS138 200 x 300

This is a food production area

Protective clothing must be worn

Wash your hands before commencing work

CS201 200 x 300

Catering Safety Signs

All catering safety signs are printed on self-adhesive vinyl unless otherwise stated

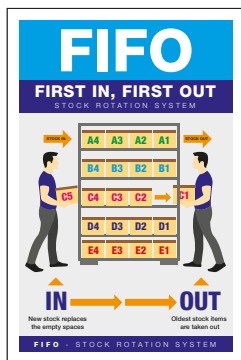


Food Storage FIFO... First In - First Out

FIFO stands for **First In, First Out** and using a FIFO system is the only way to manage your food storage in the kitchen. The term **First In, First Out** is a handy way to remember that the food that has been bought in first needs to be consumed first. This is so that everything is used when it is at maximum freshness and there are no nasty surprises from using out of date food that may have gone off. As well as keeping everyone safe, FIFO also avoids food wastage.

These signs in this section help your staff ensure the correct temperatures are maintained when storing, reheating and cooking food. Help prevent food waste and reduce the risk of food contamination.

FIFO - First In, First Out Notices

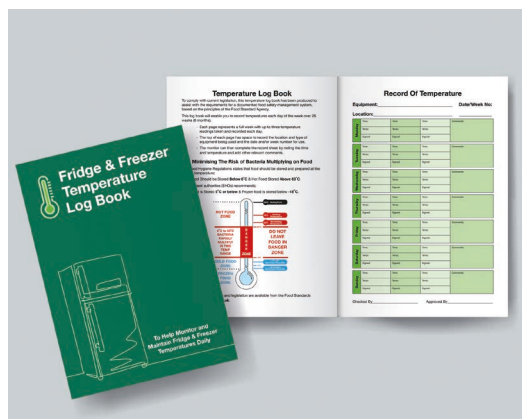


Code	Description
CS195	200 x 300mm self adhesive Vinyl Sticker
CS196	200 x 300mm 1.2mm semi-rigid Polyprop notice
CS197	A3 (297 x 420mm) tear resistant waterproof poster



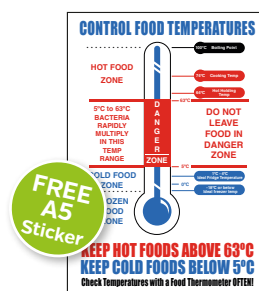
Code	Description
CS198	200 x 300mm self adhesive Vinyl Sticker
CS199	200 x 300mm 1.2mm semi-rigid Polyprop notice
CS200	A3 (297 x 420mm) tear resistant waterproof poster

Fridge & Freezer Temperature Log Book (A5)



Keep a log of all the critical temperatures in your kitchen with this temperature record book. The log book helps you accurately record temperature checks to ensure your kitchen is hygienic and running according to regulations. Featuring enough pages for six months' worth of records, the book lasts longer to save you money on replacements. Made with a laminated easy to clean cover, the book itself is also effortless to keep sanitary. **Size:** A5 (148 x 210mm).

- ✓ 32 Pages
- ✓ 26 Weeks (6 Month) log
- ✓ Free A5 Food Temperature Guidance sticker.



Code
CS240

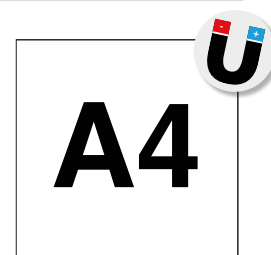
Fridge & Freezer Location Numbers & Letters



Ensure fridges and freezers are labelled and can be located quickly. By labelling these storage areas, it can increase location of products and efficiency within the workplace. Up to 3 numbers or letters for each notice. **Size:** 100 x 100mm

















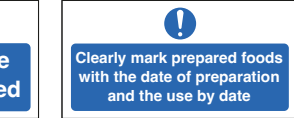











Code
CS131
Vinyl Sticker



Code
CS132
Magnetic Sign

*Please state numbers / letters required when ordering

Fridge & Freezer Labels

							
CS064 100 x 100	CS065 100 x 100	CS066 100 x 100	CS067 100 x 100	CS068 100 x 100	CS106 100 x 100	CS123 100 x 100	CS124 100 x 100
							
CS060 100 x 100	CS063 100 x 100	CS061 100 x 100	CS062 100 x 100	CS069 100 x 100	CS090 200 x 100	CS144 200 x 100	
							
CS125 200 x 150	CS126 200 x 150	CS127 200 x 150	CS128 200 x 150	CS129 200 x 150	CS130 200 x 150		
							
CS230 200 x 150	CS218 15 x 125	CS219 200 x 150	CS217 15 x 125				

Temperature & Storage - Staff Guidance Notices

					
CS073 100 x 100	CS074 100 x 100	CS075 100 x 100	CS102 200 x 100	CS103 200 x 100	CS104 200 x 100
					
CS014 200 x 300	CS015 200 x 300	CS095 200 x 300	CS135 200 x 300	CS005 100 x 250	



Can't find the sign you're looking for?

Give us a call, our sales team will be able to assist you with your enquiry, providing you with expert help, advice and quotations.

The signs in this section are designed to inform catering staff and operators of the potential hazards of the equipment, what precautions to take to avoid accidents or injury.

The signs below can be personalised with your company details.
For sales and service contact.....

A low cost on-site advertising. The personalisation is **free**, when you order a minimum mix of 10 notices.

CE019	150 x 260
-------	-----------

How to order...




















- 1:** State the product code and quantity of each sign on your order (Minimum order of 10 for free branding).
- 2:** Send us your company logo and the contact details you require on the sign.
- 3:** A proof of design will be sent for approval prior to printing.

Injection moulded, flexible scraper - made from food safe plastic.



LARGE Bowl Scrapers			
Code	Colour	Size (mm)	Pack
LBS001	Blue	105 x 160mm	10
LBS002	Red		10

Make staff more aware of potential hazards and reduce the risk of accidents and injury. Printed on self adhesive vinyl.

 <p>Deep Fat Fryer Switch off/disconnect power supply at mains before cleaning. Use only the plug provided to push food into the frying machine - spoons, forks, knives or sticks should be avoided. Keep hands clear when machine is in operation.</p>	 <p>Mincing/Mixing Machine Switch off/disconnect power supply at mains before cleaning. Use only the plug provided to push food into the mincing machine - spoons, forks, knives or sticks should be avoided. Keep hands clear when machine is in operation.</p>	 <p>Dishwashing Machine Switch off/disconnect power supply at mains before cleaning. Avoid overloading machine. If machine jams or stops, switch off power immediately and wait supply and examine cause of stoppage. Allow machine to cool before reaching in otherwise serious scalds could occur.</p>	 <p>CODE OF PRACTICE FOR THE USE OF BANDSAWS This code of practice provides safe working conditions for the operation of bandsaws and its provisions must be strictly observed.</p> <ol style="list-style-type: none"> Only trained operators are allowed to use a bandsaw. Operators under training may only use a bandsaw under skilled supervision. Only persons over the age of 18 are allowed to operate or clean a bandsaw. Eye protection must be worn. The bandsaw must be operated from the side to enable full use of the moveable table / meat pusher. Before operation the blade guard must be adjusted so that the minimum amount of blade is necessary for the cutting operation to proceed. When not in use, power must be switched off, the power plug disconnected and the moveable table locked in position with the blade guard lowered onto the meat pusher. Before cleaning or dismantling the machine the operator must check that the power has been switched off and the power plug disconnected. <table border="1"> <thead> <tr> <th colspan="2">TRAINED OPERATORS</th> </tr> </thead> <tbody> <tr> <td>Name</td> <td>Signature</td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> </tbody> </table>	TRAINED OPERATORS		Name	Signature										
TRAINED OPERATORS																	
Name	Signature																
CE021 300 x 100mm	CE022 300 x 100mm	CE023 300 x 100mm															
 <p>Waste Disposal Machine Switch off/disconnect power supply at mains before cleaning. Ensure that cutlery, bones, string etc are not mixed with food waste. Switch off power supply if machine jams or stops. Follow manufacturer's inspection instructions.</p>	 <p>Potato Chipping Machine Switch off/disconnect power supply at mains before changing or attempting to dislodge blockages.</p>	 <p>Convector Oven Switch off heater fan button before opening doors</p>															
CE024 300 x 100mm	CE025 300 x 100mm	CE026 300 x 100mm															
 <p>Steam Oven Open door sufficiently to break the seal and allow steam and water to escape before opening fully.</p>	 <p>Slicing Machine Switch off / disconnect power supply at mains before cleaning. The guard provided must be in the correct position before operating the machine. Always return the slicing thickness indicator to the zero position when work is finished to avoid injury to hand.</p>	 <p>Microwave Oven 1. As a sensible precaution do not look closely into the oven when it is switched on. 2. People with heart pacemakers should not use this oven. 3. Metal containers such as tin foil must not be placed in this oven.</p>															
CE027 300 x 100mm	CE028 300 x 100mm	CE029 300 x 100mm															
 <p>Switch off after use</p>	 <p>Gas Shut Off Valve</p>	 <p>CAUTION Dangerous Machine</p>															
CE081 200 x 100mm	CE071 200 x 100mm	CE058 200 x 100mm															
 <p>Caution This machine can be dangerous. It must be operated and cleaned by authorised persons only.</p>	 <p>Electric Isolation Point</p>	 <p>Gas Isolation Point</p>															
CE060 200 x 100mm	CE075 200 x 100mm	CE077 200 x 100mm															
 <p>Caution This machine can be dangerous It must be operated and cleaned by authorised persons only</p>			 <p>WARNING This is a dangerous machine, to be operated by authorised personnel only. Check that all guards are in position.</p>  <p>CLEANING Switch off machine and disconnect. Only persons over 18 allowed to clean this machine</p>														
CE036 200 x 300mm			CE030 200 x 300mm														

Create Your Own Safety Sign

Add your own safety message. Easy as 1, 2, 3. No minimum order.

How to order...

- 1: Choose your sign blank, stating the product code.
- 2: Tell us the text you require on your sign. A proof will be sent for your approval before printing.
- 3: State the quantity you require.

Safety Colour Guide



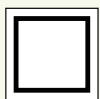
Mandatory
Must Do



Prohibition
Don't Do



Warning
Danger







General
Notice




Sign Blanks: 100 x 100mm

 <p>Add your own text here</p>	 <p>Add your own text here</p>	 <p>Add your own text here</p>	 <p>Add your own text here</p>
CY001	CY002	CY003	CY004

Sign Blanks: 200 x 100mm

 <p>Add your own text here</p>	 <p>Add your own text here</p>
CY005	CY006
 <p>Add your own text here</p>	 <p>Add your own text here</p>
CY007	CY008

Sign Blanks: 200 x 300mm

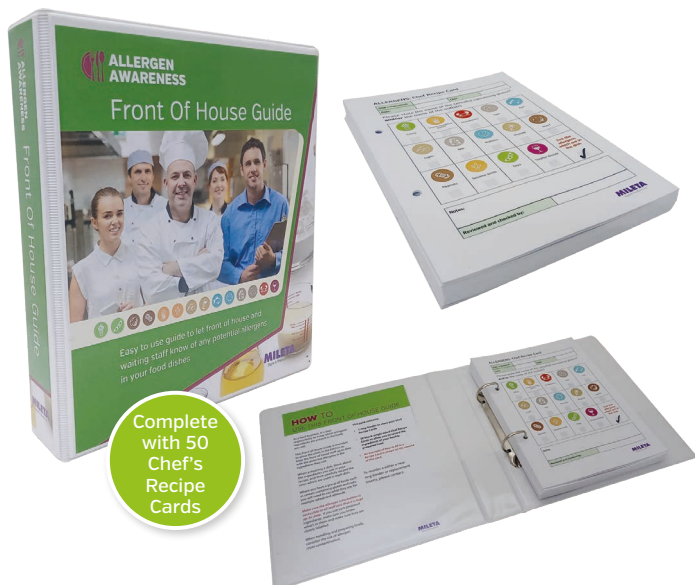
 <p>Add your own text here</p>	 <p>Add your own text here</p>
CY009	CY010
 <p>Add your own text here</p>	<p>Add your own text here</p>
CY011	CY012

All sign blanks are printed on self-adhesive vinyl for easy fixing to fridges, doors, tiles and most kitchen surfaces. Before applying the sticker please make sure the surface is clean and free from grease.

Catering Safety Signs

All catering safety signs are printed on self-adhesive vinyl unless otherwise stated

Allergen Awareness Server Guide



An easy to use guide to enable you to list all of the dishes on your menu and the allergens contained in each one. This gives the front of house and waiting staff a 'go to' guide should a customer make them aware of any allergies they have. Easy to understand and keep up to date to avoid any allergen cross contamination.

This pack contains:

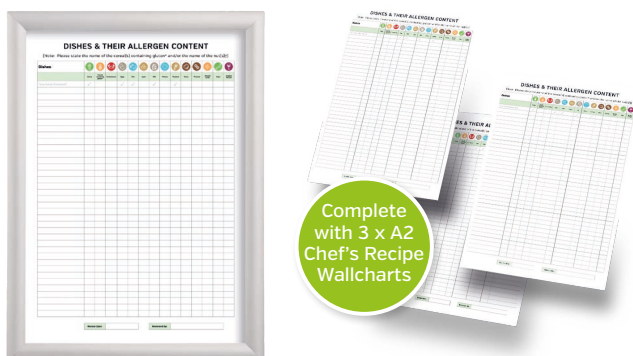
- ✓ 1 ring-binder to store your Chef Recipe Cards
- ✓ 50 double sided chef recipe cards to allow you to fill in and record the ingredients of 100 of your freshly prepared dishes.

Allergens included in each insert:

- ✓ Celery ✓ Cereals containing Gluten ✓ Crustaceans ✓ Eggs
- ✓ Fish ✓ Lupin ✓ Milk ✓ Molluscs ✓ Mustard ✓ Nuts
- ✓ Peanuts ✓ Sesame Seeds ✓ Soya ✓ Sulphur Dioxide

Code	Description
FAN022	Ring binder complete with 50 A5 Chef Recipe Cards & Instructions
FAN023	Pack of 50 replacement Chef Recipe Cards - A5 (148 x 210mm)

Allergen Server Guide A2 Wallchart & Frame



A 'go to' wallchart should a customer make them aware of any allergies they have. Easy to understand and keep up to date.

This pack contains:

- ✓ 1 x A2 Poster Snap Frame c/w 3 x Chef Recipe Wallchart Posters. This wallchart allows you to fill in and display 36 recipes.

Code	Description
FAN020	Complete kit: 1 x A2 snap frame and 3 x Chef Recipe Wallcharts
FAN021	Pack of 3 x A2 (420 x 594mm) replacement Chef Recipe Wallchart
SN009S	A2 (430 x 604mm) satin silver poster snap frame.

Allergens - Catering Guidance Posters & Signs



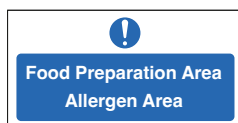
FAN017	A3 (297 x 420mm) Waterproof Poster
FAN018	A3 (297 x 420mm) Vinyl Sticker

Frame your poster...

SN008S	A3 satin silver poster snap frame. Size: 307 x 430 mm
--------	--



CS178	160 x 230 Vinyl Sticker
-------	-------------------------



FAN056	200 x 100 Vinyl Sticker
--------	-------------------------



FAN055	100 x 100 Vinyl Sticker
--------	-------------------------



DY075	95 x 60mm Roll 500 Labels
-------	---------------------------

For Front of House allergen signage and table products see pages 30 & 45



Halal Food Notice

The term Halal is associated with Islamic dietary laws and especially meat processed and prepared in accordance with those requirements.

Code	Size (mm)	Description
RS141	150 x 200	Vinyl Sticker
RS089	150 x 200	Window Sticker

Tamper-Evident Safe Seal Take Away Food Delivery Labels

On-demand food delivery is a growing business and more and more customers are now ordering food online for delivery instead of eating out because of its convenience. Food products are always a prime target for tampering, with some deliverers openly confessing to not being able to resist taking out food from an order. Don't take chances when it comes to your customer orders and satisfaction.

Tamper-evident labels help ensure the safety of unopened food packaging and containers during delivery and can provide visible evidence on whether a deliverer has opened the packaging before reaching the customer. Our labels aim to prevent third parties from compromising the product's integrity and alert the customer to any signs of tampering on delivery.



90mm Diameter

DY082

Roll 500



50 x 130mm

DY081

Roll 500

Countertop Allergy Notices

Food Display Allergy Stickers

Perfect for displaying around counters, bars, ordering tills, buffets, Deli Food Displays Fridges, Cold Store Displays, ice cream stands etc to remind customers to ask about the ingredients in dishes if they have any allergies.



8 stickers



4x 210 x 65mm stickers



4x 100 x 100mm stickers

Code	FAN035	FAN036	FAN037
Size	A6 (105x148mm)	A5 (148x210mm)	A4 (210x297mm)

Code	Pack Contents (8 Stickers)
FAN042	4 each of 210 x 65mm stickers and 100 x 100mm Stickers

Outdoor Menu Dispenser



Ensure customers are always able to take a menu, leaflet or card from the exterior of your establishment.

- ✓ Made in hard-wearing, crystal clear polystyrene
- ✓ Self-closing lid ensures holder can never be left open
- ✓ Ventilation holes minimise condensation.

Code	Leaflet Size	Dimensions (mm)
CT009	1/3 A4	127(w) x 227(h) x 40(d)
CT010	A5	178(w) x 227(h) x 45(d)
CT011	A4	248(w) x 323(h) x 55(d)

Open / Closed Signs

Aluminium notices that can be placed on the inside of windows or glass doors. Supplied with window suckers.



Water-based Pen Included



Reverse Side

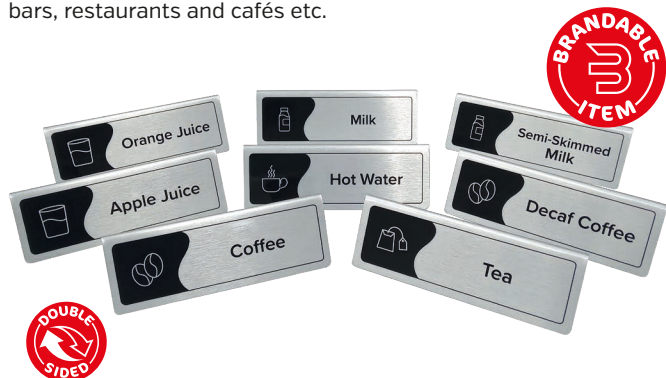
Code	Size (mm)
FD147	300 x 200

Code	Size (mm)
FD041	300 x 75

Buffet & Beverage Notices

Beverage Display Table Tent Notices

Safely label your hot or cold liquid dispensers. Perfect for breakfast buffets, meetings, events, or for servers and staff in bars, restaurants and cafés etc.



- ✓ Single colour black print
- ✓ Material: 0.7mm thick aluminium
- ✓ Size (mm): 130(w) x 45(h) x 45(d)
- ✓ Please state material colour when ordering

Colours Available



Code	Description	Pack
TP015	Tea	1
TP016	Coffee	1
TP017	Milk	1
TP018	Hot Water	1
TP019	Semi-Skimmed Milk	1
TP020	Decaf Coffee	1
TP021	Orange Juice	1
TP022	Apple Juice	1
TP023	Own Text (State when ordering)	1

Custom Printed Buffet Tent Notices



Personalise your very own beverage and buffet notices to ensure that your customers are aware of the product in front of them. These notices can also be branded with your company artwork.

- ✓ Available in 3 colours: White, Brushed Gold & Brushed Silver
- ✓ Text colour: Black (unless specified)
- ✓ Material: 0.7mm aluminium.

Code	Colour	O/A Size (mm)
BT001W	Gloss White	100(w) x 45(h) x 45(d)
BT001G	Brushed Gold	
BT001S	Brushed Silver	

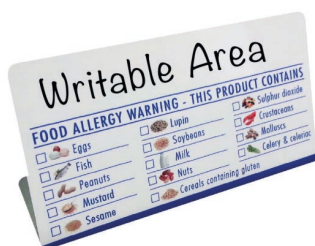
Beverage Hanging Display Chain & Disc



- ✓ Disc Size: 50mm
- ✓ Chain Length Size: 300mm (Easy to cut to correct length)
- ✓ Material: Silver 1.6mm smooth matt silver laser laminate.

Code	Description	Pack
TP035	Tea	1
TP036	Coffee	1
TP037	Milk	1
TP038	Hot Water	1
TP039	Semi-Skimmed Milk	1
TP040	Decaf Coffee	1
TP041	Orange Juice	1
TP042	Apple Juice	1
TP043	Own Text (State when ordering)	1

Allergen Buffet Notices

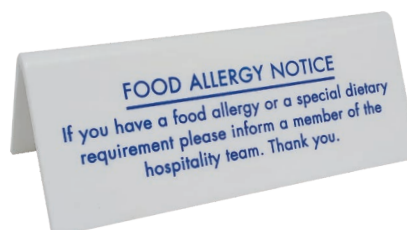


Space to write the name of the food item i.e. 'Chicken Curry' or 'Beef Stew'

Tick boxes to inform customers of allergens in the dish.

Code	O/A Size (mm)	Material
BT024	125(w) x 65(h) x 45(d)	0.7mm Aluminium

Food Allergy Table Notice



Code	O/A Size (mm)	Material
BT021	100(w) x 45(h) x 45(d)	3mm High Impact Styrene

Buffet Notices & Deli Ticket Holders

Wooden Block Ticket Holder



Display prices and product information clearly next to your products with this wooden block ticket holder.

These re-writeable display cards can be easily changed and updated using our white liquid chalk pens.

Overall size with display card: (h) 105 x (w) 105 x (d) 40mm

Wooden block size: (w) 105 x (d) 40 x (h) 40mm

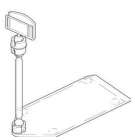
Display card size: (w) 105 x (h) 90mm

Writeable area once card in the block: (w) 105 x (h) 70mm

Code	Description	Pack
WB001	Wooden Block Ticket Holder inc. 4 tickets	4
WB002	Replacement Black Display Cards	20
AB165	Fine White Liquid Chalk Pens (1-2mm nib)	2

Branding plate can be added to the wooden block with your company name or logo. **Contact the office for further details. See page XX for examples.**

Deli Ticket Holders



Show prices, ingredients or information clearly next to your products with this stylish deli ticket holder. Ideal for use in deli counters, buffets and food displays, the clear design will make your ticket stand out. 27mm wide card holder accepts material up to 1mm thick. 50mm stem folds flat for storage.

Code	Description	O/A Size (mm)	Pack
DT001	Adjustable ticket holder	40(w) x 50(h) x 75(d)	10



Made from clear styrene this angled card holder lets you show your labels at the optimum viewing angle and is suitable for material up to 0.5mm thick

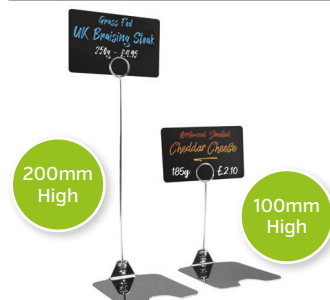


Code	Description	O/A Size (mm)	Pack
RS042	Angled ticket holder	40(w) x 60(d)	20



Display prices, product specifications or promotions using these butchers' pin ticket holders. They are ideal for a range of applications, from catering to deli counters. The standard four-inch provision pins are quick and easy to clean, replace and remove.

Code	Description	O/A Size (mm)	Pack
RS146	Stainless Steel Pin	100(h)	30



Single point spring grip card holder suitable for variable card shapes and sizes. Suitable for rigid materials up to 1mm thick. Low cost and easy to wipe clean. The ideal card display size is 80 x 60mm.

Code	Colour	O/A Size (mm)	Pack
DT003	Stainless Steel (100mm)	68 x 100 x 80	10
DT004	Stainless Steel (200mm)	68 x 200 x 80	10



Display cards and tickets around your store with this ticket holder clip. It can attach directly to products, baskets, poles or crates to display prices or product information. The clip measures 11cm in height. The cardholder clip rotates 360 degrees and tilts backwards, forwards and sideways to let you show your labels at almost any angle.

Code	Description	O/A Size (mm)	Pack
DT002	Fits tubes/panels up to 25mm	110(h)	6

Our black PVC deli chalkboard tickets are suitable for all of the Deli Ticket Holders on this page.



Code	Description	O/A Size (mm)	Pack
DT005	Black PVC Price Cards	80 x 60	30
AB165	White Liquid Chalk Pens	2mm Nib	2

Catering Safety Signs

All catering safety signs are printed on self-adhesive vinyl unless otherwise stated

Safety Posters

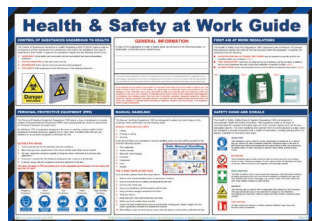


The Health & Safety Information for Employees Regulations 1989 made it a legal requirement for all employers to display a Health and Safety Law Poster. Made from Semi Rigid PVC

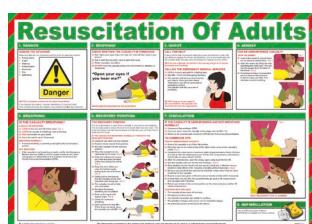
HSL003	A3 unframed
HSL005	A3 framed



HSP15 590 x 420mm



HSP02 590 x 420mm



HSP08 590 x 420mm



HSP17 590 x 420mm



HSP19 590 x 420mm



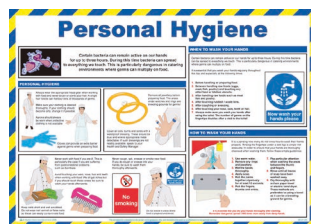
HSP01 590 x 420mm



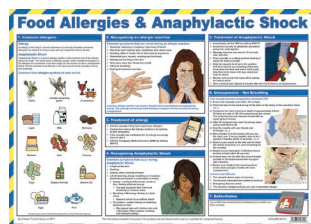
HSP32 590 x 420mm



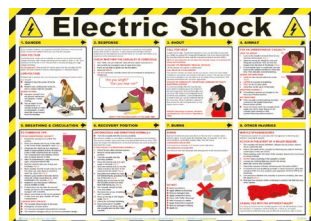
HSP03 590 x 420mm



HSP18 590 x 420mm



HSP31 590 x 420mm



HSP10 590 x 420mm



HSP33 590 x 420mm



HSP05 590 x 420mm



HSP27 590 x 420mm



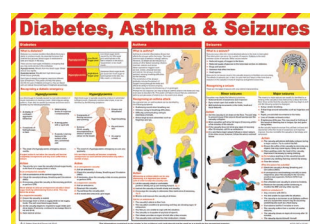
HSP16 590 x 420mm



HSP20 590 x 420mm



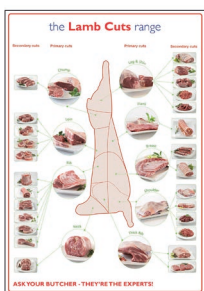
HSP29 590 x 420mm



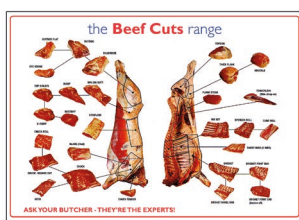
HSP34 590 x 420mm

Butchers Best Cuts Posters

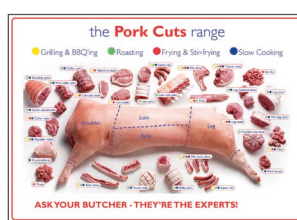
Ensure staff are aware of the detailed cuts of meat when it comes to beef, pork and lamb. These signs will also be beneficial within a butchers as to advertise the different cuts of meat a customer can purchase.



XMA039 590 x 420mm



XMA037 590 x 420mm



XMA038 590 x 420mm

For Deli Ticket Holders and Butcher's Pin Ticket Holders See Page 23

Can't find the sign you're looking for? Give us a call, our sales team will be able to assist you with your enquiry, providing you with expert help, advice and quotations.



Catering First Aid Kits



First Aid Kit Contents	Small	Med	Large
First Aid Guidance Leaflet	1	1	1
HypaCover First Aid Dressings 12x12cm	4	6	8
HypaCover First Aid Dressings 18x18cm	1	2	2
HypaBand Triangular Bandages	2	3	4
HypaBand Safety Pins	12	12	24
HypaCover Eye Pad and Bandages	2	3	4
HypaPlast Waterproof Plasters (Blue)	40	60	100
HypaClean Sterile Wipes	20	30	40
HypaPlast Waterproof Tape 2.5cm x 5m (Blue)	1	1	1
HypaTouch Nitrile Gloves (Pair)	6	9	12
HypaCover Finger Dressings	2	3	4
HypaGuard Face Shields	1	1	2
HypaGuard Foil Blankets	1	2	3
Burn Dressings 10x10cm	1	2	2
Clothing Cutters	1	1	1
HypaBand Conforming Bandages 7.5cm	1	2	2

FA069	SMALL Catering First Aid Kit
FA070	MEDIUM Catering First Aid Kit
FA071	LARGE Catering First Aid Kit

Catering Plasters Kit



- 1 x First Aid Guidance Leaflet
- 100 x Assorted Blue Washproof Plasters
- 10 x Moist Wipes
- 1 x Washproof Blue Strapping
- 12 x Fingerstalls
- 6 x Blue Tubular Finger Bandages
- 1 x Scissors

FA072	Catering Plasters Kit
-------	-----------------------

More First Aid Kits on Page XX

Accident Book & First Aid Vinyl Stickers



FA036 Accident Book

All catering safety signs are printed on self-adhesive vinyl unless otherwise stated



FA006
100 x 150



FA008
100 x 150



FA051
150 x 200mm



FA030
300 x 150mm



FA028
300 x 150mm

More Safety Signs in our Fire & Safety Section on page XX

Prevent Slips, Trips & Falls in the Kitchen

A floor sign suitably placed helps prevent accidents, injuries and subsequent costly damages. Printed both sides and made from strong and lightweight moulded plastic that folds flat for easy storage. **Size:** 300mm (w) x 620mm (h) x 300mm (d). **Can be branded with your company logo.**



CODE
FL032



CODE
FL033



CODE
FL034

FREE!
Company branding



How to order

- 1: Place your order using product code e.g. FL033
- 2: Email us your Company logo and contact details for the signs.
- 3: A proof of design will be sent for your approval before printing.



Custom Made Floor Safety Stands

Personalise a safety sign with any message you want that would appropriately make people aware of a hazard within your workplace. A floor sign suitably placed helps prevent accidents, injuries and subsequent costly damages.

How to order...

- 1: State the text required on your Floor Safety Stand.
- 2: State the product code and the quantity required.

CODE
FL043

Hazard Floor Tape



CODE
FL013

Our 50mm x 33m hazard warning tape resists lifting, making it a reliable floor marking tape, as well as a useful general warning tape. The tape adheres well to different surfaces as long as they are clean and dry.