

# Improve Your Scores on the Door!

## The importance of Catering Safety and Food Hygiene Signs in the Kitchen

*Signs help new and part time kitchen staff 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.*

Mileta 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.

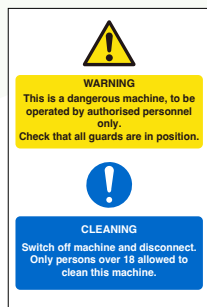
Signs and Labels play an important role in the kitchen, helping staff conform to food safety and kitchen hygiene. Signs also reduce the risk of accidents and injuries by making staff more aware of potential hazards, they also provide a reminder to kitchen staff, helping prevent the risk of cross contamination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

All our signs and food labels have been designed using information provided by the following government bodies...



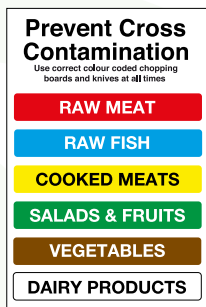
# Catering Safety Signs Guidance; *Where to place them & Why!*

*A handy guide to common catering safety signs and where you should use them in the kitchen to keep staff up to date with any mandatory procedures that should be in place.*



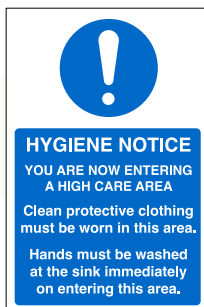
This notice should be placed near to machines, such as large bowl mixers and food processors. The Notice reminds staff that they are dangerous to clean and should only be used by staff with appropriate training.

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



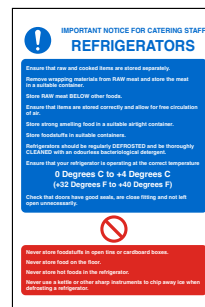
Colour coding chopping board sign to illustrate the different boards for different types of food to remind users of their specific purpose.

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



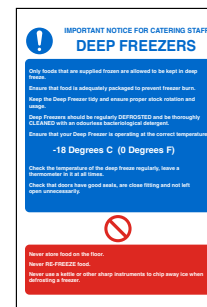
Place this sign outside of the kitchen to remind staff to wash their hands on entering the kitchen.

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 refrigerators that identifies the correct operating temperatures and steps to take to avoid risks of cross contamination.

It is the preferred style of notice.

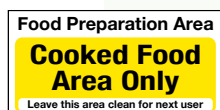


This is an alternative notice for freezers that identifies the correct operating temperatures and steps to take to avoid risks of cross contamination.

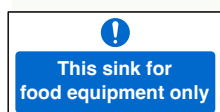
It is the preferred style of notice.



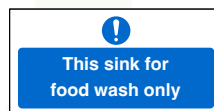
This sign to be used to identify a work surface preparation area used just for preparation of raw foods, such as raw meats. This is to comply with official guidance on E. coli to reduce the risk of cross contamination.



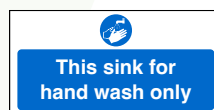
This sign is to be used to identify a work surface preparation area used just for foods that have been cooked. This is to comply with official guidance on E. coli to reduce the risk of cross contamination.



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 for 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 if 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.

## Can't find the Kitchen Safety Sign you need?

*We can design and print custom kitchen safety signs, stickers and labels to order. Contact the office for further advice or a quotation.*



T: 01253 765 859 E: [sales@miletasigns.co.uk](mailto:sales@miletasigns.co.uk)



### 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 their use.

