

Where to place them and why?

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

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

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.

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

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.

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

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.

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 DEFROSTED and be thoroughly CLEANED with an odourless bacteriological detergent.

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 tins or cardboard boxes.

Never store food on the floor.

Never store hot foods in the refrigerator.

Never use a kettle or other sharp instruments to chip away ice when defrosting a refrigerator.

200 x 300mm

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

IMPORTANT NOTICE FOR CATERING STAFF

DEEP FREEZERS

Only foods that are supplied frozen are allowed to be kept in deep freeze.

Ensure that food is adequately packaged to prevent freezer burn.

Keep the Deep Freezer tidy and ensure proper stock rotation and usage.

Deep Freezers should be regularly DEFROSTED and be thoroughly CLEANED with an odourless bacteriological detergent.

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 food on the floor.

Never RE-FREEZE food.

Never use a kettle or other sharp instruments to chip away ice when defrosting a freezer.

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 sinks.

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

Food Preparation Area

Raw Food Area Only

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.

This sink for food equipment only

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.

This sink for food wash only

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.

This sink for hand wash only

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.

Do not store raw and cooked food together

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.