



Do You Sell Colour Coded Chopping Boards?

Promote your brand and be the first point of call for chefs & catering staff!

- 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

These branded Chopping Board catering safety notices are perfect to give to your customer as a free gift with each purchase of a chopping board, whilst providing your details as the 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 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 their chopping boards.

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.

FREE BRANDING & DESIGN SERVICE

Do You Sell Chef's Knives?

Promote your brand and be the first point of call for chefs & catering staff!

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.

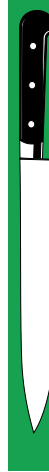


Anyone found in breach of these Safe Working Procedures will be subject to disciplinary action.

MILETA Sign & Products Ltd
For Sales & Service: 01253 765 859
E: sales@miletasigns.co.uk | www.miletasigns.co.uk

Code	Size (mm)	Qty
CS237	148 x 210	50
CS238	148 x 210	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 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.

mileta
SIGN • PRINT • DISPLAY
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Code	Size (mm)	Qty
CS235	148 x 210	50
CS236	148 x 210	100

BRANDED WITH YOUR LOGO & CONTACT DETAILS



CS239 Knives Notice Dispenser

Wall mount or Counter top

These Safe Use of Knives catering safety notices are perfect to give to your customer as a free gift with each purchase of a set chef's knives, whilst providing your details as the go to company for all their hospitality and catering needs.

These safety notices are a helpful training tool for current, new and part time staff to help 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 their chef's knives.

Can't find the Kitchen Safety Sign you need?

We can design and print machine and equipment labels, custom kitchen safety signs, stickers and labels to order!

FREE BRANDING & DESIGN SERVICE

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, and if you cannot find the sign you're looking for, we can design and print a custom safety sign, label, sticker or create a bespoke sign pack for you.

No minimum orders (on most products). Free Design Service.

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

T: 01253 765 859 E: sales@miletasigns.co.uk

