

Kitchen SIGN ESSENTIALS

HEALTH & SAFETY SIGN PACK Product Code: KSEPK

As seen in our:
Catering
Sign Essentials
catalogue.
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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 & TRAINING ON HEALTH & 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

WHERE TO PLACE THEM AND WHY

300x200mm		<p>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.</p> <p>Persons under 18 years should never be allowed to clean these machines even if they are trained in their use.</p>
230x160mm		<p>Colour coding chopping board sign to illustrate the different boards for different types of food to remind users of their specific purpose.</p> <p>This is to reduce the risk of cross contamination e.g. between raw and cooked foods.</p>
100x200mm		<p>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.</p>
100x200mm		<p>This sign should be placed adjacent to sink that is exclusively for washing foods. To remind staff not to use if for other purpose to prevent a risk of cross contamination</p>
100x200mm		<p>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.</p>
100x100mm		<p>This serves as a reminder to separate cooked and raw food together. 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.</p>
300x200mm		<p>Place this sign outside of the kitchen or returning crockery and cutlery to wash their hands on entering the kitchen. Clean protective overclothing should also be worn. Catering staff must always wear Chef's style protective overclothing and never uniforms worn in base rooms.</p>
300x200mm		<p>This is an alternative notice for refrigerator that identifies the correct operating temperatures and steps to take to avoid risks of cross contamination.</p> <p>It is the preferred styles of notice.</p>
300x200mm		<p>This is an alternative notice for freezers that identifies the correct operating temperatures and steps to take to avoid risks of cross contamination.</p> <p>It is the preferred styles of notice.</p>
100x200mm		<p>This sign to be used to identify a work surface preparation area used just for preparation of raw foods, such as raw meats and vegetables. This is to comply with official guidance on E Coli to reduce the risk of cross contamination.</p>
100x200mm		<p>This sign to be used to identify a work surface preparation area used just for foods that is not going to be cooked before it is eaten. This is to comply with official guidance on E Coli to reduce the risk of cross contamination.</p>

THIS PACK CONTAINS 2 OF THESE STICKERS