

Food Safety

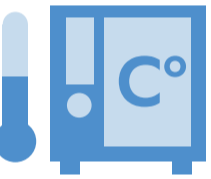
From production to consumption.



Food Hygiene

Ensure cleanliness and kitchen hygiene.

Pay attention to temperature and cooking times.



Avoid cross contamination.

Clean kitchen utensils using hot water.



Staff Hygiene

Humans are carriers of bacteria.

Ensure employee health.

Wash hands frequently.

Wear gloves when handling edible products.

Look out for a hygiene certificate.



 Bacteria multiplies fast.



20 MIN



40 MIN



60 MIN



80 MIN



10 HRS



Waste

Dispose of any leftovers immediately and waste to be removed regularly throughout the day.



Pests

Three steps to effective pest control:

1. Cleanliness
2. Monitoring
3. Permanent control



Working environment



Daily cleaning



Arrange mandatory training.

Advantages:



Awareness of standards



Less waste



Increased revenue



Improved work safety



Improved working environment

RATIONAL