

These signs are designed to be used in kitchens, or food preparation areas. The Food Hygiene (General) Regulations 1995 state that food must be protected from risk of contamination. This range of signs instructs on many of the procedures which help to ensure this.



5745 GM



5746 GM



5747 GM



5748 GM



3121 GM



5750 GM



5751 GM



5752 GM



5753 GM



5754 GM



5755 GM



5756 GM



5757 LK



5758 LK



5762 LK



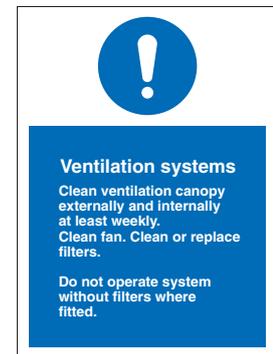
5761 LK



5759 LK



5760 LK



5763 LK



5764 LK



5766 LK



5765 LK

**Eye Link**

Security seal - - - - - void if broken  
Secured by \_\_\_\_\_ on \_\_\_\_\_

2700 CJ WV £1.60

Security seal manufactured from a special plastic which tears when attempts are made to peel it off.

Sold in sheets of 10

Page 54



5771 GK



5772 GK



5773 GK

GUIDE TO THE FOOD SAFETY ACT 1995

**ALL STAFF PLEASE NOTE**

Always wash your hands before handling food and after using the toilet.

Tell your boss at once of any skin, nose, throat or bowel trouble.

Ensure cuts and sores are covered with waterproof dressings.

Keep yourself clean and wear clean clothing.

Do not smoke in a food room - it is illegal and dangerous. Never cough or sneeze over food.

Clean as you go.

Keep all equipment and surfaces clean.

Prepare raw and cooked food in separate areas. USE COLOUR CODED CHOPPING BOARDS AND KNIVES to avoid cross contamination.

Ensure food is at correct temperature at all times. READ COOK CHILL GUIDELINES.

Keep your hands off food as far as possible.

Ensure waste food is disposed of properly. Keep the lid on the dustbin and wash your hands after putting waste in it.

Deliveries of food to your premises should be checked to ensure they are at the correct temperature on receipt. IF IN DOUBT ADVISE YOUR SUPERVISOR.

Tell your supervisor if you cannot follow the rules. DO NOT BREAK THE LAW.

This notice is intended to give guidance only, and should not be treated as a complete and authoritative statement of law. More information can be found by contacting the Environmental Health Officer at your local council.

1401 NK



5728 KJ



5739 KJ



5740 KJ



5736 KJ



5737 KJ



5738 KJ



5779 KJ



5783 KJ

**1995 FOOD ACT AND COOK - CHILL GUIDELINES**

The key factors controlling the growth of micro-organisms are temperature and humidity.

The recommended temperature for chilled food is +3 C. The normal limit is +5 C and in certain circumstances +8 C.

Cooked or reheated food MUST reach 70 C at its centre for AT LEAST 2 MINUTES.

All deliveries to your premises should be checked to ensure they are at the correct temperature on receipt.

A reference temperature guide is shown but if in doubt, check with your local food hygiene inspectors.

Purchase a GOOD thermometer!

1402 KG



5654 GG



5774 GG



5775 GG



2884 GG



5776 GG



5777 GG



5778 GG



2885 GG

Eye Link

Should the worst happen staff and customers must be able to escape to an assembly point.

Pages 10-21



Product No
Example 5728

Size (mm)
GG = 100 x 100mm
GM = 100 x 300mm
GK = 100 x 200mm
KG = 200 x 100mm
LK = 250 x 200mm
KJ = 200 x 150mm
NK = 350 x 200mm

Material
WR = White Rigid PVC
VV = White Self-Adhesive Vinyl

How to order

## Additional Safety Signs For Use In Catering Environments



8530 FK, GM & KR



8531 GM



8532 GM & KR



8533 GM & KR



8544 GM



8578 GM



7579 GM



7577 GM



7598 GM



7569 GM



4177 GM



3522 JM



7610 KJ



4173 GM



4171 GM



7664 KJ



4193 GM

### Eye Pod

The Responsible Person will pay particular attention to the high risks associated with kitchens. Refer to the following sections to help with combatting these risks:-

- Fire Extinguishers: Page 23
- Fire Blankets: Page 24
- Fire Training: Page 24
- Fire Action: Page 28
- Prohibition: Page 32-35
- 'A' Frames: Page 39 & 51
- Security Seals: Page 54
- Tagging: Page 56-59
- Safety Glasses: Page 62
- First Aid: Page 68-69
- Posters: Page 76-81

### Kitchens "High-Risk"

#### Eye Link

#### First Aid and Eye Protection

A first aid cabinet, (which includes blue plasters) and eye wash station, should be close at hand in any commercial kitchen.



Pages 68-69

## How to order

Product No	Size (mm)	Material
Example 7579	FK = 75 x 200mm GM = 100 x 300mm JM = 150 x 300mm KJ = 200 x 150mm	WR = White Rigid PVC WV = White Self-Adhesive Vinyl PR = Photoluminescent Rigid PVC PV = Photoluminescent Self-Adhesive Vinyl

