



## **Kitchen Safety Guidance**

- Wash Hands Before Starting Work
- Appropriate Uniform and Shoes To Be Worn in The Kitchen
- Jewellery Can be a Plain Band Wedding Ring and Watch Only
- Any Floor Spillage Must be Cleared and Dried Immediately
  - Floor Must be Kept Clear of all Slip and Trip Hazards
  - All Chopping Boards Must be Firmly bedded Before Use
- Continual Cleaning and Sanitizing of Work Benches and Stations Between Jobs
  - Use of Kitchen Knives is Permitted with Care and Some Training
- Ensure Sharp Knives Only Are Used and Blunt Knives are Set to One Side in a Bucket to be Sharpened
- Clear Communication is Required to the Rest of the Team When Moving Around the Kitchen with a Potential Risk to Yourself or Another Member of Staff.  
(Moving Hot Pans or Heavy Stock Pots with Hot Liquid, Opening the Oven or Steamer Doors ECT)
- If You Feel Unsure or Not Confident About Dealing with a Potential Hazard or Risk Ask for Some Assistance
  - Work Within the Kitchen can Only be Carried Out if its Safe to do so.

## **Fire Information**

- in the Event of any Potential Fire Risk or a Non Controlled Fire Has Occurred, the Emergency Gas Kill Switch is Located by the Kitchen Entrance Door. (Big Red Button)  
Push this button to Stop all Gas Appliances.
- The Fire Extinguisher Within the Kitchen is a WET CHEMICAL CLASS F Fire Extinguisher It is Designed to Deal with Fat, Oil and Grease Fires.
- The Fire Blanket Located on The Shelf Opposite the Stove is Designed to Deal With an Isolated Fire in a Small Area Such as a Frying Pan or Stock Pot.
- The Fire Assembly Point is Located Outside the Front of the Building, Across the Street on the Other Side of the Road.