

Are you getting the most out of your food safety equipment?



The number one priority for businesses that are responsible for serving food is making sure that food is prepared and served safely. The use of quality commercial kitchen equipment and food safety supplies is essential in managing food safety throughout the process of handling, preparing and storing food.



Here's how to get the most out of your food safety equipment and supplies.

Food Thermometers

Recalibrate your food thermometers every week to reduce the risk of serving uncooked food. Here's how:

- Fill a glass with ice and a small amount of water, let it sit for 3 minutes.
- Stir then insert the thermometer into the glass.
- The thermometer should read 0°C. If not, record the difference and offset your thermometer to the correct temperature.



Food Storage Containers

Use food storage containers that are air-tight and remember to store them in the correct position in the fridge to prevent cross-contamination.

Remember, ready to eat foods should be stored at the top, followed by raw seafood, raw whole meats and then raw ground meats. Raw poultry should always be stored at the bottom.



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Cutting Boards

Use colour-coded cutting boards to prevent cross-contamination. Replace plastic cutting boards every year to reduce the build-up of bacteria in deep grooves and gouges in the boards from sharp knives.



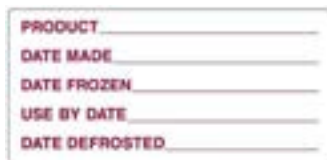
Food Labels

Implement a food labelling system and be sure to use the correct labels for different surfaces and purposes.



Removable Labels

Widely used in commercial kitchens, and easy to apply and remove. They are commonly used to label shelf-life, freezing and defrosting details and the presence of specific allergens.



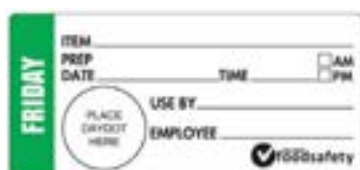
Permanent Labels

Used to advise shelf-life, product preparation and use by details. Ideal for containers that will be discarded as permanent labels cannot be removed.



Durable Labels

Best suited for reusable containers that will be placed in the freezer. Although they are water resistant, they can be easily removed after washing.



Dissolvable Labels

Biodegradable and break down when immersed in water. They save time, ensure cleanliness, provide accurate information and offer complete removal.

