

Train Employees on Food Safety Checklist

To maintain a culture of food safety it is vital that commercial kitchen employees receive comprehensive training on the principles and practicalities of food safety and comply with rules and regulations. Train kitchen employees efficiently and effectively with this handy checklist.



Food safety and public health should be central to all operations and can be broken into these categories for employee training.



Cleaning and Sanitation

- Basic personal hygiene
- How to wash hands correctly
- The correct detergents to use for each task
- Location of all cleaning tools



Cross-Contamination

- How to use colour-coded chopping boards
- How to use colour-coded brushes
- How to locate, use and clean the allergen kit
- The correct use of allergen labels



Temperature Control and Storage

- All cooked meats should be served piping hot
- Keep food outside of the food temperature danger zone
- How to store food correctly in the fridge
- Introduce the FIFO system and use by/use first labels
- How to vacuum seal food bags for freshness
- Location of air-tight storage containers
- Food should be covered whilst waiting to be served



Workplace Safety and Education

- The company's COVID-19 plan if applicable
- Prevent slips, trips and falls with adequate floor mats
- Keep a fully stocked first aid kit accessible at all times
- Log all workplace injuries and incidents
- Food safety posters by placing around the kitchen
- Safety by providing disposable and protective gloves
- A food safety handbook on-site for reference

Suitable products for each category can be found on the next page.



Suitable Products

1 Cleaning and Sanitation

- Anti-bacterial soap
- Soap dispenser
- Nail brushes
- Hand sanitiser
- 'How to wash hands correctly' poster
- Hair nets
- Beard covers
- Alcohol-wipes for surfaces
- Surface sanitiser
- Heavy-duty cloths



Food Safety Tip

Remember sanitising should be the last step in the cleaning process.

2 Cross-Contamination

- Colour-coded chopping boards
- Colour-coded brushes
- 'Correct colour-coding' poster
- Allergen kit
- Allergen labels
- 'Common food allergens' poster
- Disposable piping bags
- Employee uniforms
- Blue bandages
- Finger cots



Food Safety Tip

Prevent contamination: Blue bandages can be easily detected in food items.

3 Temperature Control and Storage

- 'Correct cooking temperatures' poster
- Food thermometers
- Fridge and freezer thermometers
- 'Store food correctly' poster
- Use by/use first labels
- Vacuum seal bags
- Storage containers
- Insulated plate covers



Food Safety Tip

Cover food before serving to prevent contamination and preserve the safe temperature.

4 Workplace Safety and Education

- COVID-19 plan
- Floor mats
- First aid kits
- Food safety posters
- Protective gloves
- Food safety handbook



Food Safety Tip

Remember to replace disposable gloves every 30 minutes and wash your hands thoroughly.

Orders for the checklist items above can be placed through the website or through a Fildes Food Safety representative.

