



**If you have a food allergy
please let us know
before ordering**



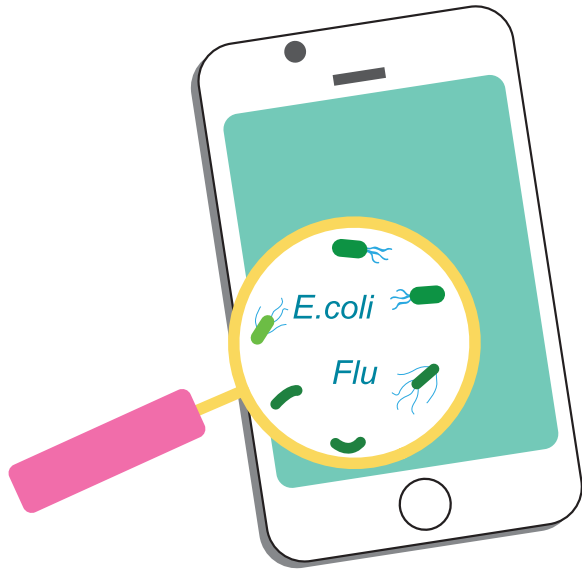
Allergens have the potential to kill

Even small traces on equipment and chopping boards can cause an allergic reaction.

Our food contains these common allergens

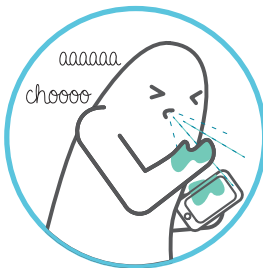
**If you have an allergy to
anything here, please let us
know before ordering**

Cellphones



A Cellphone has
18x
MORE BUGS
than a
PUBLIC TOILET

WHATEVER WE TOUCH..



..OUR PHONES TOUCH

Keep your phones away from food, preparation areas and equipment, and wash hands after use.

Cellphones



Keep your phones away from food, preparation areas and equipment, and wash hands after use.

Starting Your Day Checklist



Wash your hands



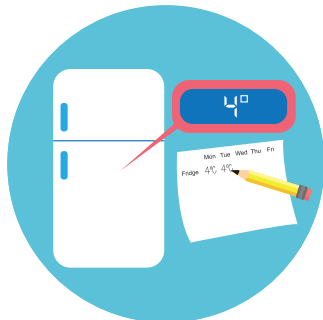
Put on suitable clothing



Check the kitchen
is clean and tidy



Prepare for
deliveries



Check and record fridge
temperatures



Fill hand wash
and paper towels



Check staff roster, be
aware of absences



Check for
evidence of pests

Notes

Ending Your Day Checklist



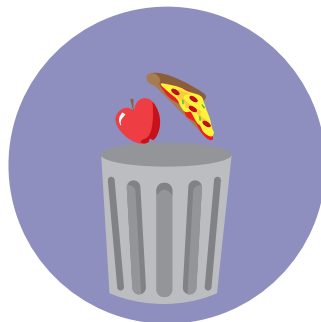
Take out rubbish



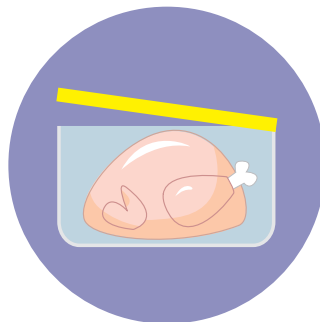
Clean the surfaces



Wash dishes



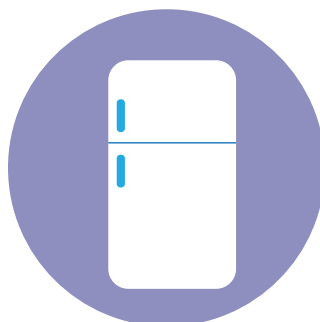
Dispose of old stock



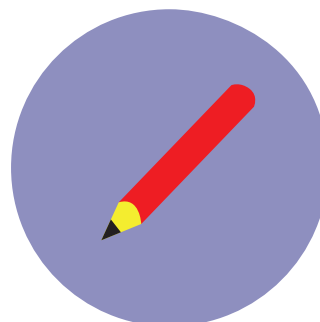
Make sure food is stored safely



Check stock levels, order more if needed



Check fridge doors are closed fully



Record anything that went wrong today

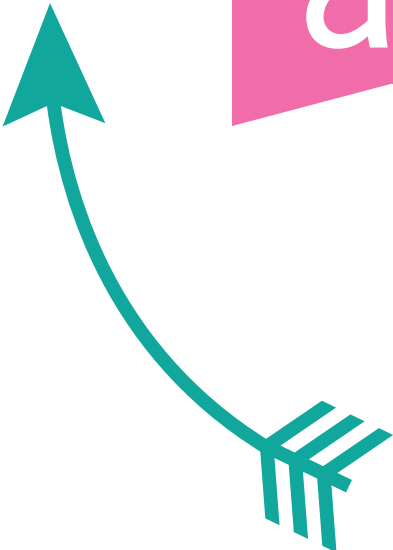
Notes



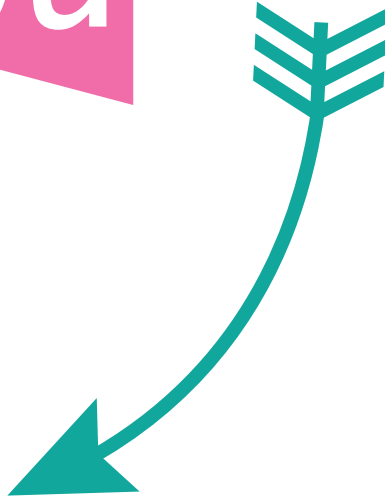
CLEAN

as

you



GO



**Bugs grow on dirty surfaces and equipment and
could make your customers sick.**

CHECK
THE
Date

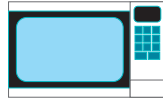
&

STOCK
ROTATE

Arrange your supplies so food with the closest
use-by or best-before dates is used first



always



STIR

to

Stop

COLD SPOTS

Kill bugs by reheating food to at least
75°C throughout.



FOOD HOT

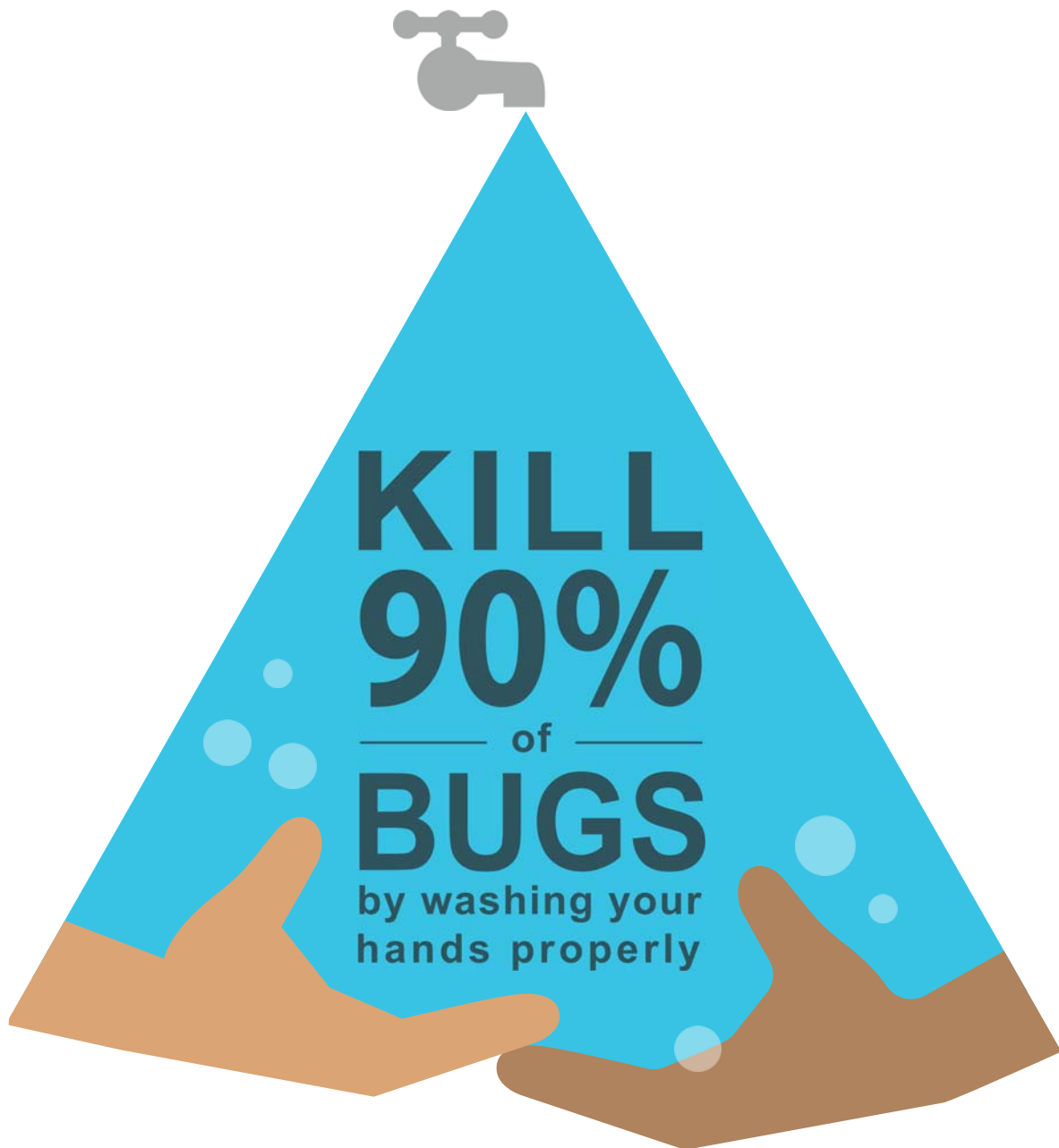
for more than

2 HOURS?

CHECK THE TEMP

60°C

Food kept below 60° for more than 2 hours
must be thrown away.



Wet



Rub



Rinse



Dry