



Electrical safety

THIS MONTH'S TALK FOCUSES ON ELECTRICAL SAFETY IN THE KITCHEN, CHECKING EQUIPMENT CONDITION, REDUCING POTENTIAL HAZARDS AND RESPONDING TO ELECTRICAL EVENTS

Exposure to electricity has the potential to be fatal. It takes less than 1/10th of an amp across the body to cause death. While a confronting fact, it is a reality and why electrical safety within our kitchen is so important.

This month everyone should take time to ensure that all electrical equipment within our Kitchen is in good condition. This means conducting visual checks of appliances, observe the power cords are they stretched or frayed? Are there any exposed wires? Is there any sign of damage to the cord or the appliance itself? Remember before picking up any power cord you should carry out a visual check for hazards and switch the appliance off before physically inspecting.

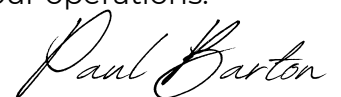
All portable electrical appliances at SkyCity must be tested and tagged. The tag will be attached to the power cord and indicate the date it was tested and when the next test is due, ensure the item is within this window and if it's not tag it out of service, notify your head chef and log a pulse request for testing.

We must also ensure that switchboards and other plant access points are not obstructed, allowing for easy access in case of emergency. Double adaptors are a known electrical hazard and should not be used in our kitchens. Power boards must not be overloaded, and never daisy chained with one power board powering another. If additional power outlets are needed log a pulse request with building services.

Lastly, it's crucial that each team member knows how to isolate the electrical supply to appliances in case of malfunction or emergency. Everyone should be familiar with how to quickly isolate power to the appliances they use. Take some time today to familiarise yourself again with your appliances.

This month's food safety topic is cooling. We have procedures for both blast chilling and traditional cooling and it's important you are knowledgeable in these. When traditional cooling we are aiming to get from the starting temperature to 21°C or below within 2 hours and then from 21°C to below 5°C within another 4 hours. Refer to our cooling policy for additional information.

Thank you for your attention, and let's continue to prioritise safety in all our operations.



DIRECTOR OF KITCHENS

This months checklist requires we ensure that:

Electrical equipment is in good condition

Electrical appliances have current test tags attached

Switchboards and other plant access points are not obstructed

Double adaptors are not used, power boards are not overloaded

Team members know how to isolate electrical supply to appliances

Cooling monitoring log completed where appropriate, core temperature checks completed

To complete the checklist on Donesafe scan the QR code

