

Chemical safety



THIS MONTH'S TALK FOCUSES ON THE SAFE USE AND STORAGE OF CHEMICALS WITHIN OUR KITCHEN, WHAT SAFETY INFORMATION AND TOOLS ARE AVAILABLE

Let's talk about something that doesn't usually find itself in the spotlight but has high risk potential if we get it wrong: the safe handling and storage of chemicals. Our Kitchen Stewards are the primary users of chemicals in our kitchen, but we all have a part to play within chemical safety.

All chemicals throughout our kitchen must be stored in good condition and properly labelled. This ensures that everyone can easily identify and use them safely, this includes chemicals decanted into smaller bottles. Additionally, safety data sheets must be readily available for all chemicals in use. These sheets provide vital information on handling, storage, and emergency procedures. The safety data sheets, and an index of chemicals is available within our electronic system 'Chemalert'.

We must all ensure strict separation between chemical storage and food storage. This can be easy to overlook in a busy storage area, and we must be vigilant in order to prevent any potential contamination.

Personal protective equipment, such as gloves, should always be available and utilised when handling chemicals. Your safety is paramount, and these precautions are non-negotiable. Lastly, training in the safe use of chemicals is essential. Each of you must be well-informed and equipped to handle these substances responsibly, the safety data sheet is the first point of call for handling information.

By following these protocols, not only do we comply with health and safety regulations, but we also create a secure environment for ourselves and our colleagues.

This month's food safety topic is storage and labelling. All food items stored must be fully covered and labelled, red for perishable and blue for thawing/defrosting. Max shelf life is 72 hours for perishable products. If you are not clear on the process, make sure to refer to our storage and labelling policy.



DIRECTOR OF KITCHENS

This months checklist requires we ensure that:

Chemicals are stored in good condition and suitably labelled

Safety data sheets are available for chemicals in use

Separation between chemicals and food storage is maintained

Personal protective equipment (such as gloves) are available

Staff are trained in the safe use of chemicals

No frozen food stored longer than 3 months from the production date. Labels visible on frozen goods

To access Chemalert go to:

<https://chemalert.rmt.com.au/skycity/>

Username: **skycity**

Password: **\$skycitY**

To complete the checklist on Donesafe scan the QR code

