



Equipment & maintenance

THIS MONTH'S TALK FOCUSES ON THE GENERAL CONDITION OF OUR EQUIPMENT, ENSURING ITS ONGOING MAINTENANCE, AND IDENTIFYING POTENTIAL HEALTH AND SAFETY HAZARDS.

Let's pivot our focus this month toward a broader topic that's relevant to health and safety, but also the effective general running of our kitchen – the condition and maintenance of our equipment. Our excellence in the kitchen is not just about our skill or creativity; it's equally about ensuring our tools are up to the mark and forms a critical component of our health and safety framework.

Our commitment to maintaining our equipment is non-negotiable. From cutlery and utensils that must remain sharp and intact, to ensuring the handles on our cookware are secure. This diligence extends to all equipment in our environment, from grills and fridges to our dishwashing machines.

Health and safety legislation doesn't just suggest but requires us to maintain our workplace to prevent accidents and injuries. It's why we have a clear process for reporting and tagging out equipment that doesn't meet our high standards. If you encounter anything that seems off, it's your responsibility to bring it to attention.

Take some time during this month to reassess the equipment you use on a daily basis. Are doors becoming harder to open, is grease gathering in corners, do wheels roll as freely as they are supposed to. Taking time to ensure we have maintenance in place will prevent down time in the future. If you have any concerns please raise them with your Head Chef.

This month's food safety topic is chiller and freezer monitoring. Our policy requires chilled food items are stored at 5C or below, and frozen items are stored at -15C or below. Make sure you are familiar with the Chiller & Freezer monitoring policy and can play your part in ensuring the integrity of our products. The policy provides additional information and specific requirements such as at what point items must be discarded.

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:

Cutlery and utensils are in good condition

Handles on cookware are firmly attached and in good condition

Dishwashing machines are well maintained

Drawers and doors operate effectively

Staff are aware how to report and tag out unsafe equipment

Chiller & Freezer Monitoring Log completed appropriately

To complete the
checklist on
Donesafe scan
the QR code

