Where to place them and why?

A guide on placement and the importance of health & safety notices



200 x 300mm

Should be placed by machines such as large bowl mixers or food processors.

Staff are made aware that these machines are dangerous and must only be operated by those with appropriate training and cleaned by persons over 18.



200 x 300mm

Colour coded chopping board sign illustrates different boards for different foods to remind users of their specific purpose.

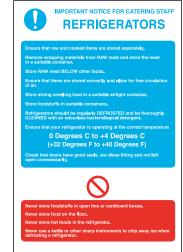
Helps to reduce the risk of cross contamination.



200 x 300mm

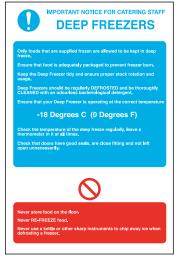
Should be placed outside the kitchen to remind staff to wear clean protective over-clothing when entering.

Also reminds staff to wash their hands on entering.



200 x 300mm

This notice identifies the correct operating temperatures for refrigerators and what steps to take to avoid risks of cross contamination.



200 x 300mm

This notice identifies the correct operating temperatures for deep freezers and what steps to take to avoid risks of cross contamination.



Now wash your hands

200 x 100mm

Should be placed adjacent to hand wash sinks.

Reminding kitchen staff to wash their hands and enforcing the correct hygiene standards in the workplace.



200 x 100mm

Should be placed adjacent to a work surface that is exclusively for the preparation of raw foods such as raw meats and vegetables.

This complies with official guidance on E Coli to reduce the risk of cross contamination.



Food Preparation Area
Cooked Food Area Only

200 x 100mm

Should be placed adjacent to a work surface that is exclusively for the preparation of foods that are not going to be cooked before they are eaten.

This complies with official guidance on E Coli to reduce the risk of cross contamination.



200 x 100mm

Should be placed adjacent to sink that isexclusively for washing food equipment. e.g. Pots, pans, cutlery etc.

Helps reduce the risk of cross contamination.



200 x 100mm

Should be placed adjacent to sink that is exclusively for washing foods

Reminding staff not to use if for other purposes to prevent cross contamination.



This sink for hand wash only

200 x 100mm

Should be placed adjacent to sink that is exclusively used for washing hands.

Reminding staff not to use if for other purposes to prevent cross contamination.

100 x 100mm

Remind staff to separate cooked food and raw food when storing. Can be placed on fridges and freezers. Helps reduce the risk of cross contamination between raw & cooked meats, vegetables and similar raw foods. A major failing in food safety audits relates to food being incorrectly stored in fridges and freezers.