



Personal Hygiene

- Wash hands thoroughly at required times.
- Keep nails short, hair secured!
- No jewelry.
- Cover wounds.
- Use paper towels.



Critical Temperatures TAKE ACTION IF DEVIATIONS OCCUR!

- Chilled storage/distribution $\leq 7^{\circ}\text{C}$.
- Freezer storage below -18°C .
- End of preparation $>75^{\circ}\text{C}$.
- Regeneration/hot service/dishes $>65^{\circ}\text{C}$.



Work Environment

- Keep it tidy! Also, wear clean company clothing.
- Prevent cross-contamination.
- Cover products!
- Use clean materials.



Process Control

- Measure and record!
- Know what mandatory records are!
- Fill out correctly and completely, and take action in case of deviations.



Receiving

Inspect:

- Correct temperature!
- Clean and intact packaging.
- Acceptable use-by date.
- Legible & correct label.
- Storage within 15 minutes.



Storage

- No products past their use-by date.
- FIFO (First In, First Out).
- Pay attention to correct labeling! (Label always takes precedence!)
- No products on the floor.



Preparation

- Use the correct cutting board.
- Heat above 75°C .
- Maximum frying temperature: 175°C .
- Self-prepared products have a shelf life of 48 hours.



Presentation & Service

- Correct temperature!
- Maximum of 2 hours without cooling. After that, discard (and record).
- Know what to do when asked about allergen information.
- Visible allergen communication.



Freezing & Cooling

- Process thawed products within 48 hours of thawing.
- Cool down within 5 hours to below 7°C (critical process).
- Record cooling.



Cleaning & Dishwashing

- Follow the cleaning plan (disinfect).
- Sign off when something is cleaned!
- Dry items if they come out of the dishwasher wet.
- Keep clean and dirty separate!



Pests and Waste

- Clean up excrement immediately (at the beginning of the workday).
- Report it and call in a professional!
- No overflowing bins.



Food Safety Ensured!