



# BAKERY & PASTRY SHOP

## Safety Guide

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## KEY BENEFITS

### Fresh Staples

Improves access to fresh, affordable staples such as bread and rolls.

### Skilled Trades

Supports skilled trades like baking and confectionery through apprenticeships.

### Local Sourcing

Reduces food miles when sourcing flour and dairy from nearby suppliers.

### Dietary Options

Provides allergen-aware alternatives including gluten-free and low-sugar options.

## KEY HAZARDS & CONTROL MEASURES

### Hot Ovens & Burns

- ✓ Heat-resistant gloves
- ✓ Warning signage posted
- ✓ Clear oven protocols
- ✓ Burns first aid training

### Dough Mixers

- ✓ Guards in place
- ✓ Training on equipment
- ✓ Lockout procedures
- ✓ Regular maintenance

### Flour Dust

- ✓ Adequate ventilation
- ✓ Respiratory masks available
- ✓ Dust extraction systems
- ✓ Regular cleaning schedule

### Allergens

- ✓ Clear allergen labelling
- ✓ Staff allergen training
- ✓ Separate prep areas
- ✓ Customer communication



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