



CATERING SERVICE

Safety Guide

Food Beverage

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Checklist Items

KEY BENEFITS

Scalability

Delivers scalable food solutions for meetings, events, and remote sites.

Dietary Management

Supports dietary management with pre-planned menus and labeled allergens.

Logistics Roles

Creates logistics roles in transport, setup, and off-site service.

Event Quality

Enhances event satisfaction through professional presentation and timing.

KEY HAZARDS & CONTROL MEASURES**Temperature Control**

- ✓ Insulated transport containers
- ✓ Hot holding equipment
- ✓ Temperature logging
- ✓ Cold chain monitoring

Allergen Management

- ✓ Pre-event allergen collection
- ✓ Separate serving utensils
- ✓ Clear labelling system
- ✓ Staff allergen training

Vehicle Loading

- ✓ Manual handling training
- ✓ Load securing
- ✓ Trolleys and ramps
- ✓ Team lifting policy

Chafing Dish Fires

- ✓ Electric warmers preferred
- ✓ Fire extinguisher nearby
- ✓ Fuel gel safety training
- ✓ Supervision during service



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