



INSTITUTIONAL CATERING

Safety Guide

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KEY BENEFITS

Nutrition at Scale

Improves nutrition at scale for schools, hospitals, and workplaces with balanced, regulated meals.

Strict Standards

Supports strict hygiene, allergen, and traceability standards protecting vulnerable populations.

Career Development

Provides steady employment with structured training and progression pathways.

Waste Reduction

Enables cost-effective bulk purchasing that reduces waste and environmental impact.

KEY HAZARDS & CONTROL MEASURES

Allergen Management

- ✓ Comprehensive allergen documentation
- ✓ Staff allergen training certified
- ✓ Separate preparation zones
- ✓ Clear labeling on all meal components

Industrial Kitchen Machinery

- ✓ Machine guarding installed
- ✓ Competency-based training
- ✓ Lockout/tagout procedures
- ✓ Regular maintenance schedules

Large Kitchen Fire Hazards

- ✓ Industrial suppression systems
- ✓ Daily equipment inspections
- ✓ Fire marshal training
- ✓ Clear evacuation protocols

Bulk Food Transport

- ✓ Trolley training provided
- ✓ Insulated containers used
- ✓ Designated transport routes
- ✓ Weight limits enforced



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