



see



care



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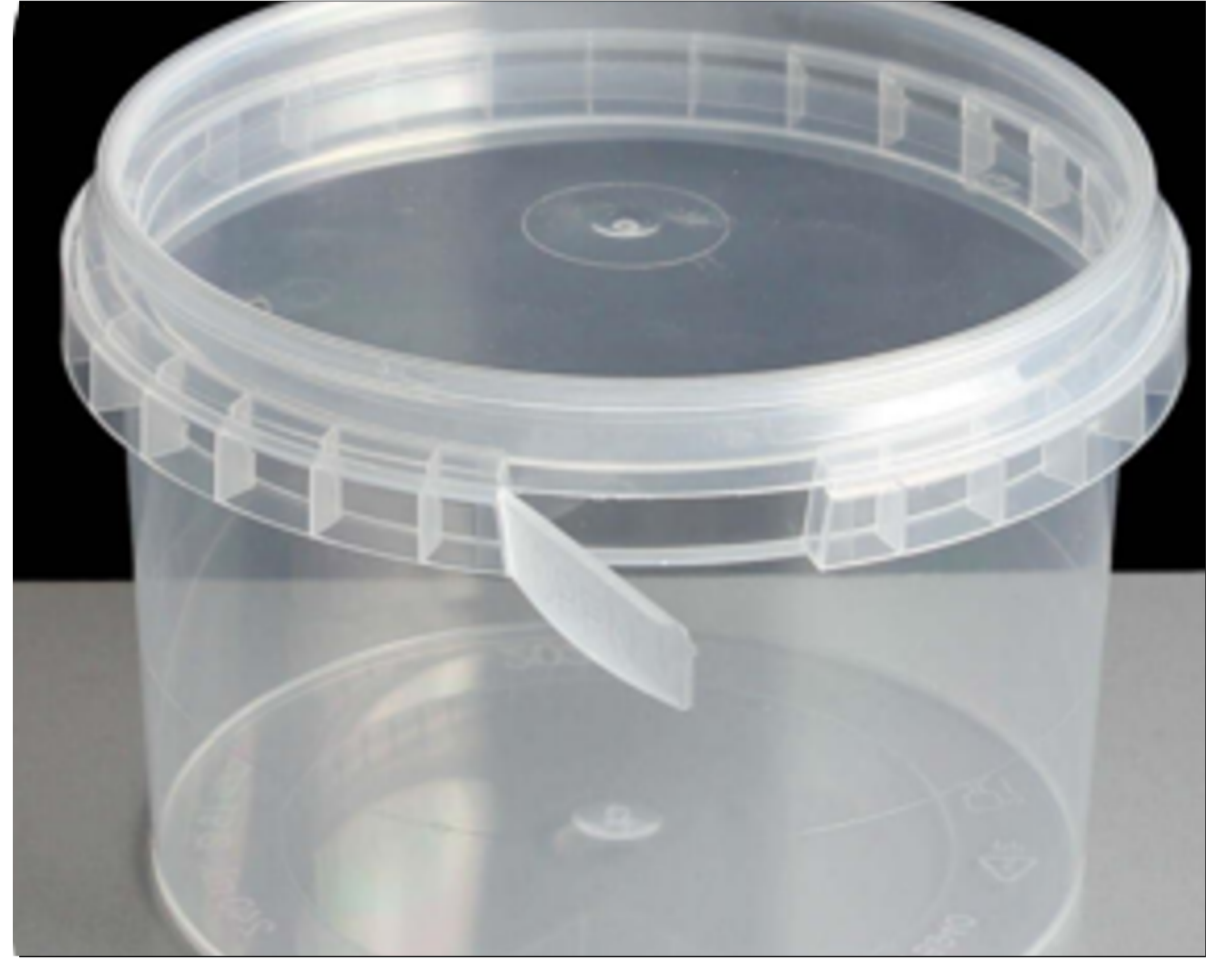
FOREIGN BODIES 101

Preventing foreign bodies within food by completing some simple checks.

01

PREP CHECK!

Remove all packaging prior to starting the task. Is food stored in suitable containers in a good condition? Work areas are kept clear.



02

EQUIPMENT!

Is the equipment you are using in a good condition? e.g. any damaged attachments, casings or parts.



03

TEAM EFFORT!

Make sure the team are wearing the correct uniforms, personal hygiene rules are being followed. Hair covered, and no jewellery.



04

SERVICE CHECK!

Keep above food service areas clear, check for chipped crockery.

