

HYGIENE & SAFETY

DURING FOOD PREPARATION

3 KEY AREAS TO PREVENT THE FOLLOWING CONTAMINATION

BIOLOGICAL CONTAMINATION

TO KILL BACTERIA, PREVENT GROWTH

- Cook food above 72°C
- Chill food and refrigerate as soon as possible within 2 hours
- Keep hot food hot, above 60°C and cold food cold, below 5°C
- Prevent cross-contamination of raw and cooked foods



PHYSICAL CONTAMINATION

To avoid foreign objects from entering the food during the preparation and production process

PERSONAL HYGIENE

Hair nets, aprons and gloves are worn during food preparations

PEST CONTROL

An effective pest control program includes: exclusion of pests, removing food sources by good practices, controlling pests with appropriate methods



CHEMICAL CONTAMINATION

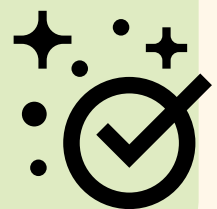
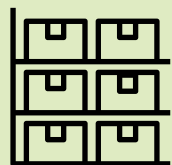
To avoid the presence of chemicals such as pesticides or cleaning chemicals on food

PROPER STORAGE OF CLEANING SUPPLIES AND CHEMICALS

Separate storage areas to minimise the risk of this contamination.

DISINFECT FOOD PREPARATION AREAS TO ENSURE IT IS SAFE FOR FOOD

Using hot water, steam or a suitable disinfection.



HANDLING ANCHOR PRODUCTS



Whipping Cream

Once opened, keep chilled at 2°Celsius and serve within 3 days. Do not freeze.



Cream Cheese

For easier beating, bring cream cheese to room temperature before use. Once opened, keep chilled and consumed within 7 days.



Pat Butter

Keep in chiller and out from direct sunlight.



Tinned Butter

Avoid condensation. Store between 10°-25°Celsius.



Butter Sheets

Thaw in refrigerator fully wrapped. When needed, remove from fridge and temper to 8-10°Celsius.

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