

BREAD OF LIFE

Occupational Health & Safety Checklist

1. **Rubber gloves** must always be worn for all food and drink contact.
2. After heating up food, use the **thermometer** to check the heat. It must remain at 75 degree for 2 minutes.
3. Any **chipped crockery** needs to be thrown away.
4. Any **food** that is not used on the day, must be thrown out or taken home.
5. **Table cloths** need to be sprayed with the disinfectant spray, wiped, then dried with a tea towel. Throw out moldy ones.
6. Wrap individual sets of **knives and forks in serviettes**.
7. Please only be in the kitchen for cooking and cleaning.
8. Always lock the tables when setting them up so they do not collapse.