

HSE & COMPLIANCE NEWSLETTER

OPENING REMARKS

Dear CK Family,

Trust you all are keeping well and safe! It is exciting times over at the Safety & Compliance shop!

I am proud to inform you that we have successfully passed the challenging Stage 01 Audit for both ISO 9001 (Quality Management System) & ISO 22000 (Food Safety Management System) in Japan and Malaysia, respectively. We are on a journey to demonstrate that we are truly capable of delivering products and services that are not only of the highest *quality* but also in the *safest* possible manner. Your continued support inside our kitchens and at the Head Office is appreciated as we continue to grow!

We are further expanding our E-Learning platform to include even more staff with our target to have as many as levels of staff fully trained and equipped. Lastly, we are still facing the global COVID-19 Pandemic. As societies are progressing towards a mindset of “getting used to it”, I want to remind you that at **no point** must we let down our guards and to always follow our SOP's & policies!

Stay safe and I look forward to seeing you all very soon!

Yours in Safety,

Gordon Joseph

Safety & Compliance Director



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&**

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**MONTHLY
SOP IN
FOCUS**

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REMINDER

All OM's are required to plan and perform their Monthly HSE & C Inspections on time! Refer to **SOP 0058**.

Do not forget to send in your Reports, Corrective Actions and Photographs to the HSE & C Manager and the CEC!

“Safety is not a gadget; it is a state of mind”

– Eleanor Everet

FOOD STORAGE & REFRIGERATION

Proper food storage and refrigeration is a Critical Control Point (CCP) inside your kitchen. This means that not having safe practices in place can potentially lead to food safety issues across the kitchen!

There are 4 simple principles that you must follow to ensure your food storage practices are safe:

- 1) **Separation** – Always separate raw from cooked food.
- 2) **Segregate** – Segregate your food by type correctly!
- 3) **Seal & Cover** – Always ensure the food you store is covered in a manner to create an 'air-tight' seal around the food.
- 4) **Place** – Always place your food safely inside your refrigerator following the guidelines provided on Safety Focus 04.



FOOD STORAGE & REFRIGERATION

SAFETY FOCUS 04

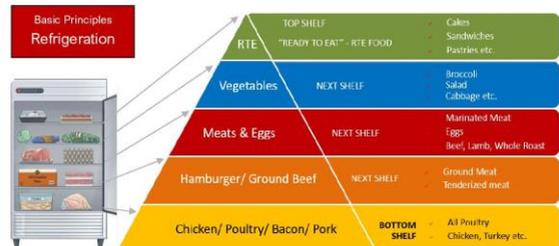
Storage & segregation of food is a **critical process** in order to eliminate **cross contamination** and **prevent** bacterial growth.

GOLDEN RULES OF STORAGE

- ✓ **Separate** it correctly!
- ✓ **Segregate** it correctly!
- ✓ **Seal & Cover** it properly!
- ✓ **Place** it correctly inside the refrigerator!

- Never store cooked and uncooked food together
- Segregate food type as per the chart below
- Create an 'air-tight' seal by using the "over and under" wrapping technique using cling wrap/plastic food wrap. Use an airtight food storage container if available!
- Place the food in the correct location inside your refrigerator
- Separate seafood and fish storage as far as possible
- Separate milk & dairy storage

Basic Principles
Refrigeration



Please send your questions & feedback to: gordon@cezarskitchen.com

HSE & COMPLIANCE

Safety Focus 04 – Food Storage & Refrigeration provides approved guidelines on how to place your food correctly inside your refrigerator.

Poor storage and refrigeration can lead to two critical issues such as:

1. Cross Contamination inside your refrigerator and across your kitchen (cutting boards, utensils, food contact surfaces and more!)
2. Bacterial Growth & food poisoning due to the growth of bacteria.

Fact: Improper storage of food inside your refrigerator can cause cross contamination and affect the safety across the kitchen!

