HSE & COMPLIANCE NEW SLETTER

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 forwarding to seeing you all very soon!

Yours in Safety, Gordon Joseph

Safety & Compliance Director



Inside this Issue

KefrigerationPage 2

MONTHLY SOP IN FOCUS

Page 3

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

FOOD STORAGE & REFRIGERATION Storage & segregation of food is a critical process in order to eliminate cross ntamination 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 Chicken/ Poultry/ Bacon/ Pork Please send your questions & feedback to: gordon@cezarskitchen.com **HSE & COMPLIANCE**

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:

- 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.

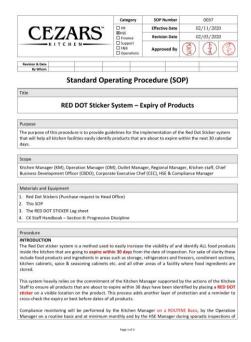
Safety Focus 04 – Food Storage & Refrigeration provides approved guidelines on how to place your food correctly inside your refrigerator.

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

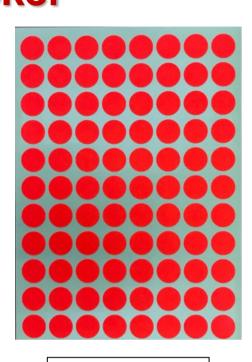
- Cross Contamination inside your refrigerator and across your kitchen (cutting boards, utensils, food contact surfaces and more!)
- 2. Bacterial Growth & food poisoning due to the growth of bacteria.

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

SOP IN FOCUS Red DOT Sticker



| RED DOT STICKER - PRODUCT LIST INSTRUCTION 1) The last last be printed, disead and visible at all times inside your dry storage and atches. 1) The last last be printed, disead and visible at all times inside your dry storage and atches. 1) The last last be printed, disead and visible at all times inside your dry storage and atches. 1) The last last be printed, disead and visible at all times inside your dry storage and atches. 2) All products that are about to experi whin the next 30 days need to be captured below and along with having a RED DOT Stoker placed on them 1) This form will be reviewed, cross-checked or results scored during inspections | | | | | | | | | |
|--|---|--|--|--|---|-----------------|----------------------------------|----------------|----------|
| | | | | | # | DATE (TODAY) | PRODUCT NAME | EXPIRY DATE | INITIALS |
| | | | | | 1 | 29-Dec-19 | GABAN Brand, White Pepper Powder | 25-Jan-20 | G.J |
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SOP#0037

Red Dot Sticker Log

Red Dot Sticker sample

Constant rotation of your stock ensures you always use the safest and highest quality ingredients!

The focus for the month of November will be Red Dot Sticker. The Red Dot sticker is a simple yet highly effective method to manage the rotation of food inside your kitchen and storage areas.

At its core, the Red Dot Sticker process supports the globally recognized First In – First Out [F.I.F.O] principle. It ensures that you always use the freshest and safety food ingredients inside your kitchen. Constant rotation of your stock helps prevent any mold, the growth of bacteria & prevents the possibility of using expired products!

Requirements:

- Operations Managers are required to train their KM's during the Monthly HSE&C Inspection.
- 2. Kitchen Managers are to train their onsite teams.
- 3. All trainings must be documented, and the sign-in sheet used!

