

TIPS FOR FOOD SAFETY IN COMMERCIAL KITCHENS

Among the many aspects involved with running a commercial kitchen, one that cannot be overlooked or compromised on is food safety and food safety training. From how the food itself is stored and prepared to the likelihood of bacteria spreading from the people handling food, every commercial kitchen must have a food safety policy.

The food produced in a commercial kitchen can be dangerous to health due to various reasons such as using supplies past their date of expiry, contamination that occurred either at the source, at the store or when the food is served. To avoid getting into a situation where food safety is compromised, one should start focusing on the points of possible contamination to prevent it.

Certain tips can help you in maintaining a safe commercial kitchen. Food safety has to be considered from the point at which you are about to receive the supplies. You can do this by getting information on the chain of supply and even visiting some of the places to check if there is a way for the food to get contaminated.

It is always better to work with those who are approved by the public health department for your supplies, it can pay dividends to know where the food you are serving comes from and how it is packaged and transported.

Storage of food: Contamination often occurs in this stage even though your food may not have reached its date of expiry - always thoroughly check food and don't follow labelling blindly.

Process of cooking: Food items that are not cooked or served cold have a better chance of getting contaminated. The kitchen must make sure that all food is cooked to a safe temperature for consumption. The cleanliness of your staff and their safety procedures has a great influence on the safety of the food.

Training staff so that they are aware of recent food laws and processes should ensure that they are fit for work and nothing is left to chance.

A safe place: The store or the kitchen should be free of any rodents or other disease-carrying pests. The presence of such pests can compromise food safety and on the identification of such issues, the kitchen should be closed until all traces have been removed and the kitchen area thoroughly cleaned to food law standards.