

A picture is worth



words

LET US DISCUSS THE PICTURE:

A well laid out vegetable room, but the main issue is to try and use more of the plastic boxes for storage of food items, as these can be easily cleaned.



WHAT DO YOU THINK?

CLEAN AND REORGANIZED COOLING LOBBY



WHAT DO YOU THINK?

CLEAN DISHES STORED BESIDE THE WASTE BIN, STRONG CHANCE
OF CROSS CONTAMINATION



WHAT DO YOU THINK?

COMMERCIAL HOT FOOD BAIN-MARIE, TO MAINTAIN CORRECT FOOD TEMPERATURES, LABELLED WITH MENU ITEMS.



WHAT DO YOU THINK?

DEFROSTED CHICKEN BREASTS DELIVERED TO SHIP IN SINGAPORE,
COOK THEN STORED ITEMS BACK IN FREEZER, SAFER OPTION WOULD
HAVE BEEN TO COOK THEM.



WHAT DO YOU THINK?

DEFROSTED CHICKEN



WHAT DO YOU THINK?

HIGH RISK OF CONTRACTING SALMONELLA FOOD POISONING, AS THE COOKS WERE USING EGG CARTONS TO STORE FOOD ON.



WHAT DO YOU THINK?

IN CORRECTLY STORED CHOPPING BOARDS. PLASTIC BOARDS NEED TO BE STORED SO AS TO ALLOW A FLOW OF AIR, OTHERWISE AS YOU CAN SEE, SERIOUS MOULD AND SLIME ISSUE



WHAT DO YOU THINK?

INCORRECTLY STORED FOOD WITH CHEMICALS



WHAT DO YOU THINK?

POOR CLEANING SCHEDULES, HIGH BUILD UP OF MOULD, FRESH FOOD BEING STORED BELOW AND THE MOULD DROPPING ONTO THE FOOD ITEMS



WHAT DO YOU THINK?

PRIME EXAMPLE OF FRIDGES ON BOARD, A CLASSIC EXAMPLE HOW EASILY THINGS CAN GO WRONG. HEALTH INSPECTORS LOVE THESE FRIDGES !!!



WHAT DO YOU THINK?

RAW CHICKENS DEFROSTING BESIDE SALAMI, AND BELOW CHEMICALS



WHAT DO YOU THINK?

SEMI DEFROSTED FOOD DELIVERED IN SINGAPORE OUTSIDE TEMPERATURE 32C



WHAT DO YOU THINK?

WELL ORGANIZED MEAT FREEZER, WITH ALL STORED ACCORDING TO DATES AND WHAT HAS TO BE USED FIRST.



HANNA TEMPERATURE PROBE

