

# FOCUS ON FOOD SAFETY

Food safety management forms a strong basis for minimising the spread and cross-contamination foodborne illnesses and prevention of COVID-19 in commercial kitchens.

Set timely and appropriate measures that will ensure a safe environment for your staff and customers in 5 easy steps!

**3 Ply Disposable  
Masks (50 Pack)  
DU55**



## 1. GEAR UP

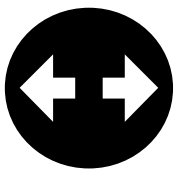
Arm your staff with knowledge on safe food handling, sanitation and with appropriate workplace gear like masks and gloves.



**Blue Nitrile Powder Free Gloves**  
Small DMH11  
Medium DMH12  
Large DMH13  
X-Large DMH14  
2X-Large DMH15

**Blue Vinyl Powder Free Gloves**  
Small DLR11  
Medium DLR12  
Large DLR13

**Powder Free Clear Vinyl Glove**  
Small DLR01  
Medium DLR04  
Large DLR03  
X-Large DLR02



## 2. SEPARATE

Use colour coded knives and cutting boards to prevent cross contamination. Colour coded tools make it easier to remember which ones to use for each type of food.

### Prevent Cross Contamination



**Blue**  
Fish & Seafood



**Brown**  
Cooked Food



**Green**  
Fruit & Veg



**Red**  
Raw Meat



**White**  
Dairy Products



**Yellow**  
Raw Poultry



**Cutlery-Pro®**

#### 20cm Cooks Knife

Blue KDP5 • Brown KDP6  
Green KDP7 • Red KDP8 • White KDP9  
Yellow KDP10 • Black KDP4



#### Chopping Boards

**Brown** 450 x 300 x 13mm (HY10) • 510 x 380 x 13mm (HY18) • 495 x 350 x 18mm (HY24)  
**Green** 450 x 300 x 13mm (HY11) • 510 x 380 x 13mm (HY19) • 495 x 350 x 18mm (HY25)  
**Red** 450 x 300 x 13mm (HY12) • 510 x 380 x 13mm (HY20) • 495 x 350 x 18mm (HY26)  
**White** 450 x 300 x 13mm (HY13) • 510 x 380 x 13mm (HY21) • 495 x 350 x 18mm (HY27)  
**Yellow** 450 x 300 x 13mm (HY14) • 510 x 380 x 13mm (HY22) • 495 x 350 x 18mm (HY28)  
**Blue** 450 x 300 x 13mm (HY9) • 510 x 380 x 13mm (HY17) • 495 x 350 x 18mm (HY23)



## 3. COOK

Cook food to a safe temperature. Make sure your thermometer is calibrated to ensure you meet the required temperature accuracy.



- A.** Digital Cooking Thermometer with Probe (HTA16) **B.** Mini Digital Thermometer (HTA15) **C.** Thermometer with Folding Probe (HTR06)  
**D.** Non-contact Infrared Thermometer (HTR2) **E.** Infrared Thermometer (HTR3) **F.** Infrared Thermometer with Thermocouple (HTR1)



## 4. CHILL

Chill food at or below 5°C to prevent growth of bugs. Use a fridge or freezer thermometer to measure internal temperature accurately.



- A.** Stainless Steel Fridge/Freezer Thermometer (HTA4) **B.** Magnetic Refrigeration Thermometer (HTA11) **C.** Fridge/Freezer Thermometer (HL17)  
**D.** Cold Food Temperature Records Pad (DSP1) **E.** Safe Refrigeration Poster (HSD7)



## 5. CLEAN

Proper hand hygiene is the first line of defence in preventing the spread of germs and viruses. Ensure that your washing station is equipped with antibacterial hand soap and paper towels.



**1 Litre Antibacterial Soap**  
HCK456

**Dispenser for Antibacterial Soap**  
HCK459



**500ml Hand Sanitiser with Push Pump**  
HCK109



**Slimfold 1 Ply Paper Towel**  
DC101  
• 200 sheets



**Dispenser for Slimfold Paper Towels**  
DC706



**Safe Hygiene Poster**  
HSD3

**Safe Hands Poster**  
HSD2

Clean and sanitise kitchen surfaces to a high standard to reduce the risk of harmful bacteria and virus spreading



**SH4 Sanitiser 2 Litre**  
HCK445

**SH4 Sanitiser 750ml Spray Bottle**  
HCK432



**Active Cleaner 2 Litre**  
HCK426

**Active Cleaner 1 Litre Spray Bottle**  
HCK427



**Heavy Duty Floor Cleaner 2 Litre**  
HCK425



**SH8 Neutral Plus 2 Litre**  
HCK443

**SH8 Neutral Plus 750ml Spray Bottle**  
HCK430



**2 Litre Plunger**  
HCK65

Items are advertised in this bulletin in good faith, however, some items may become unavailable due to unforeseen supply problems. Southern Hospitality Ltd reserves the right to change product specifications without prior notice and cannot be held responsible for any errors and or omissions.



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