

	RESOURCE LIBRARY - TECHNICAL SERVICES Kitchen Health and Safety	<i>CODE:</i> 07.02.018
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Description描述:

OBJECTIVE目的:

- To safeguard the health and safety of employees and guests.
保证员工及客人的安全及健康。
- To ensure the hotel's reputation is not placed in jeopardy through negligence in this area.
保证酒店的声誉，而不是在本区域内让其处于危险状态。

APPLICATION使用范围:

The kitchen in particular must receive special attention with regard to health and safety standards. To this end the Executive Chef is responsible for safeguarding the reputation of the hotel and ensuring that Municipality inspections find the hotel complying with the rules and regulations lay down.

厨房一定要接受厨房安全及健康培训。最后，行政总厨对誉负责并保证市政检查时酒店能够遵循相应的规章制度。

STATEMENT OF POLICY政策详述:

1. Floors are to be kept dry and clean especially in service areas. As far as possible, floors should be water and acid resistant with water run-offs to drains. Broken floor tiles must be repaired immediately.
应保证地板干燥，清洁，尤其是服务区。地板应该是防水，防酸的，并能够将水排入下水道。损坏的地砖要及时修理。
2. Walls should be non-porous and easily and regularly cleaned.
墙壁应是无孔的，方便定时清洁。
3. Guards must be provided and used on dangerous machinery.
保安部员工查看危险设备的使用。
4. Garbage must be stored in suitable bins with disposable garbage bags, well lifting and emptied regularly.
垃圾应套有一次性垃圾袋并倒入相应的垃圾桶中，能够定时清理。
5. Professional knives must be stored correctly. Cutting boards and tables should be made from synthetic products such as polyamides and hard rubber not wood.
正确存储专业用刀。砧板和桌子应由合成材料制成，例如聚酰胺和硬化橡胶，而不是木制的。
6. Food is to be stored correctly and at the right temperature. Refrigerator temperatures should be maintained at 35 – 40 degrees Fahrenheit and Freezers at 0 -20 degrees Fahrenheit. Fish, meat, dairy, raw foods and cooked foods must be stored separately to avoid cross-contamination. Food items must never be stored on the floor.
已合适的温度准确存储食物。冰箱的温度应该保持在35至40华氏摄氏度，冰冻的温度应保持在0至20华氏摄氏度。鱼，肉，奶制品，生食及熟食应分开存放，以防交叉污染。食物切不可直接放置在地板上。
7. Equipment or Tilting Pans etc. should be installed away from walls, on a base or with legs to allow sufficient space for cleaning underneath.
设备及平底锅应该远离墙壁安放，放于底部或用支架支撑，以方便进行清洁。

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8. Stairs and hand rails are to be dry and free from obstruction.
要保证楼梯及扶手干燥，无障碍物。
9. Electrical flexes, leads plugs switches and sockets should not have any visible damage and must be in good working order.
电器软管连接插头开关及插座，不应有看得见的损坏并能够正常使用。
10. All kitchen staff are to receive regular hygiene and safety training organized by the Executive Chef in communication with the Training manager where applicable.
在合适的情况下，行政总厨与培训部经理组织所有厨房员工接受常规安全及卫生培训。
11. Sufficient sinks for hand washing are to be available and used regularly. Hands should be rinsed with a recognized food handler's disinfectant and dried with disposable towels.
保证洗手池经常使用。请使用洗手专用消毒剂进行清洁，并用一次性毛巾擦干。
12. Kitchen staffs are to wear safety shoes, a freshly laundered uniform daily and chef's hat at all times in the kitchen area. During the preparation of perishable foods, disposable gloves are recommended.
在厨房区域内，厨房员工需每天穿着安全防护鞋，干净整洁的厨师装及厨师帽。摆放易腐食物时，建议使用一次性塑料手套。
13. Staff with infections or viruses should not be in contact with food or involved in food preparation.
有传染病及带病毒的员工不应该接触食物，也不应该参与实物的分类及摆放。
14. Smoking must be strictly prohibited in and around food preparation areas.
严格禁止在食物摆放周围区域吸烟。
15. The Executive Chef must undertake regular spot checks and routine inspections of all areas in conjunction with the Food & Beverage Manager, Chief Steward and Chief Engineer. Issues arising must be corrected immediately.
行政总厨与餐饮部经理，管事部及工程总监进行定期抽查，例行检查厨房的所有区域并及时解决出现的问题。