Day one

Kitchen Safety Training

Lantern Street Kitchen · New starters

Today

Five things every new starter needs to know.

01 Washing your hands

02 Knives and burns

03 Storing food safely

04 Cleaning as you go

05 Who to ask for help

Washing your hands

Before every shift and after every break.

1

Wet

Wet your hands with clean running water.

2

Soap

Rub with soap for at least 20 seconds, between the fingers too.

3

Rinse

Rinse well under running water.

4

Dry

Dry with a clean paper towel.

Raw and ready to eat

Keep them apart at every step.

Raw meat and fish

Bottom shelf of the fridge, red boards and knives.

Ready to eat

Top shelves, covered and labelled with the date.

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Clean as you go, and the rush never gets ahead of you.

— Head chef, Lantern Street Kitchen

If something goes wrong

WHAT HAPPENED	WHAT TO DO
A cut	Stop, cover it and tell the shift lead
A burn	Cool it under running water for 20 minutes
A spill	Put out the wet floor sign and mop it up at once

Questions?

Ask your shift lead at any time