



Health & Safety Policy Statement

This is the health and safety policy statement of:

Walking Wok

Our health and safety policy is to:

- Prevent accidents and to ensure safety of the public and staff.
- Provide clear instructions and information on the day to day running of the kitchen and food safety.
- Training on health and safety in the working environment, including staff hygiene.
- Ensure staff are well versed on cross contamination and allergy risks.
- Maintain all kitchen equipment properly including annual PAT testing and Gas safety.
- Make sure the kitchen area, floor, worktops, and all equipment is properly clean and disinfected before and after each use.
- Ensure all cold storage is checked daily.
- Make sure food is properly prepared, cooked, temperature checked, stored, and that stocks are regularly monitored.
- Make sure daily and weekly checks are kept up to date according to the HACCP standard.

Prepared by:

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