Safer food, better business for Chinese cuisine

Food safety management pack for small catering businesses such as restaurants and takeaways that serve Chinese cuisine.

Full guidance

Safer food, better business for Chinese cuisine (2.38 MB)

Cross contamination

Personal hygiene (587.79 KB)
Cloths (539.52 KB)
Separating foods (149.24 KB)
Food allergies (145.61 KB)
Physical and chemical contamination (531.21 KB)
Pest control (554.24 KB)
Maintenance (541.05 KB)

Cleaning

Handwashing (571.55 KB)
Cleaning effectively (561.08 KB)
Clear and clean as you go (550.72 KB)
Your cleaning schedule (528.26 KB)

Chilling

Chilled storage and display (147.89 KB)
Chilling down hot food (233.43 KB)
Defrosting (161.34 KB)
Freezing (155.33 KB)

Cooking

Cooking safely (407.76 KB)
Foods that need extra care (182.26 KB)
Ready-to-eat food (149.21 KB)
Rice (181.33 KB)
Eggs (203.57 KB)
Checking food is cooked (246.9 KB)
Hot holding and delivery (209.2 KB)
Acrylamide (132.59 KB)
Management

Opening and closing checks/Extra checks (515.14 KB)
Prove it (517.58 KB)
Managing food allergen information (576.44 KB)
Training and supervision/Customers (511.85 KB)
Suppliers and contractors (499.77 KB)
Stock control (510.3 KB)
Product withdrawal and recall (498.11 KB)
Safe method completion record (548.23 KB)

Diary

Front cover (484.33 KB)
Introduction (513.48 KB)
Staff training record (573.03 KB)
Suppliers' list (518.04 KB)
Contacts list (76.51 KB)
Cleaning schedule (512.52 KB)
Prove it records (505.81 KB)
Diary/4-weekly review (194.22 KB)