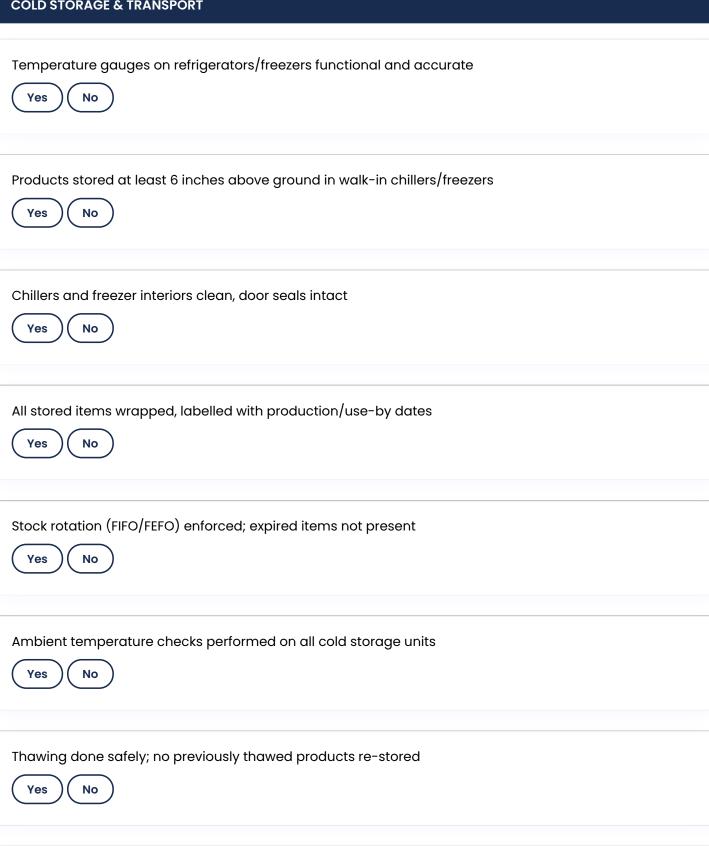
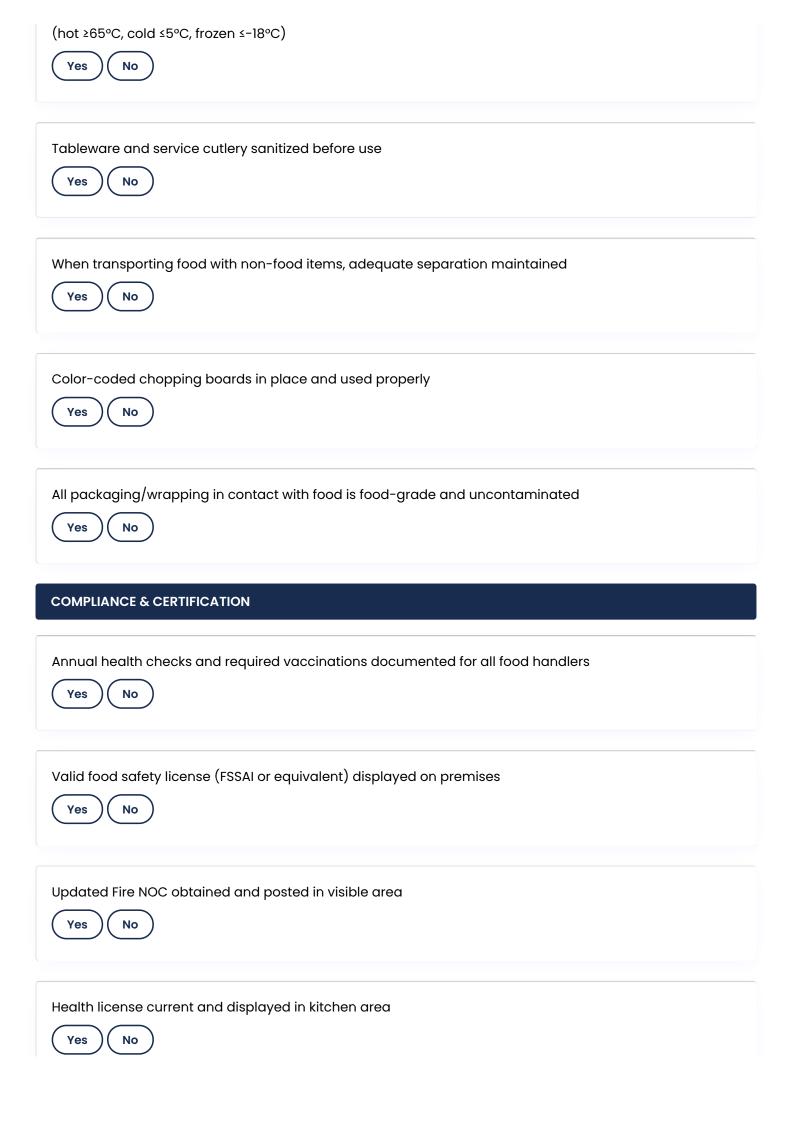
Food Safety & Hygiene Checklist

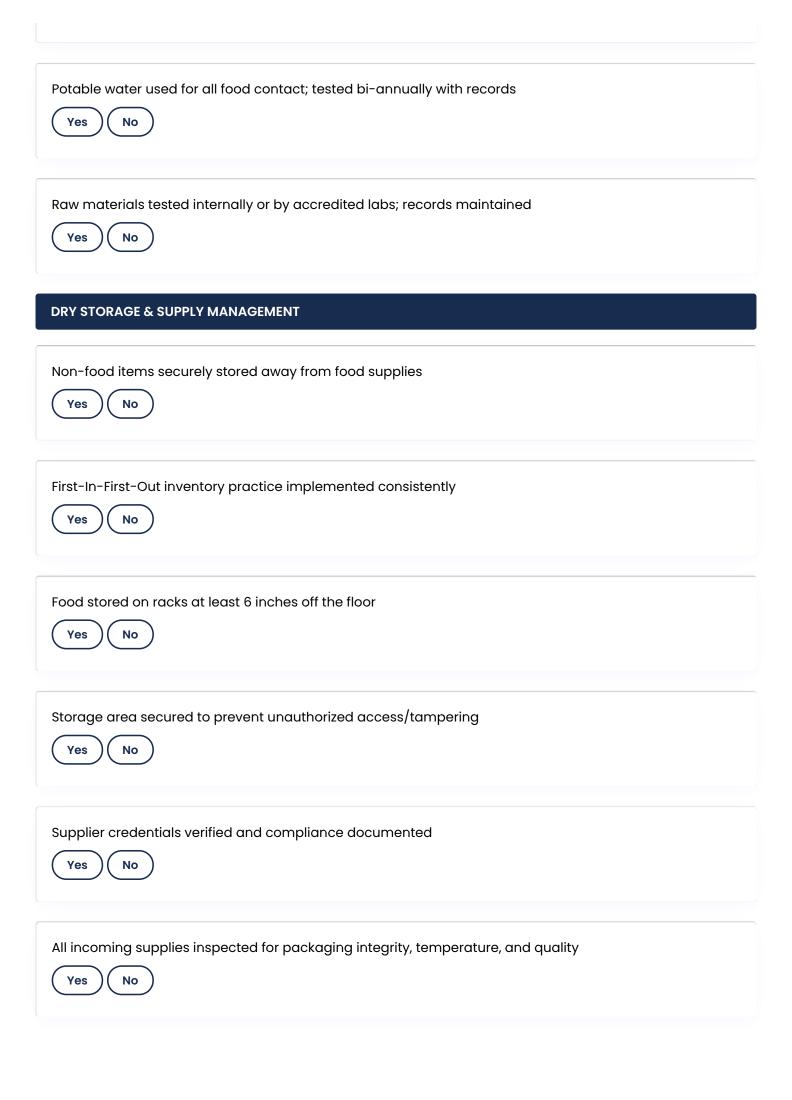
Hospitality

COLD STORAGE & TRANSPORT

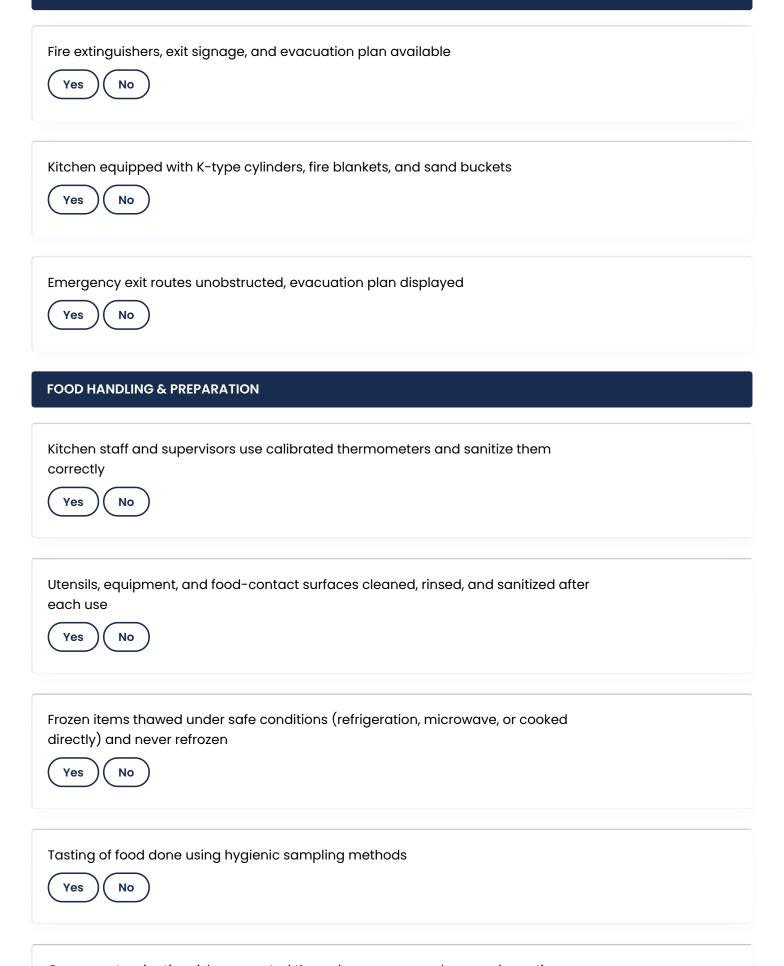


Delivery vehicles clean, well-maintained, and hold correct transport temperatures





FIRE SAFETY & EMERGENCY



Cross-contamination risks prevented through proper procedures and practices

