

Confidence in the Kitchen

Taming the Invisible Enemy



The greatest kitchen risks are the ones you can't see.

- Food can look, smell, and taste perfectly fine, yet still cause serious illness.
- This is because harmful microorganisms (**pathogens**) are invisible to the naked eye.
- They are different from **spoilage bacteria**, which cause obvious signs like bad smells or mould.

Relying on visual checks alone is a critical food safety mistake.



Meet the “Big 4” Food Poisoning Bacteria



Campylobacter

UK's most common cause of food poisoning.
Found on raw poultry.
Spreads via cross-contamination (e.g., juices on chopping boards).



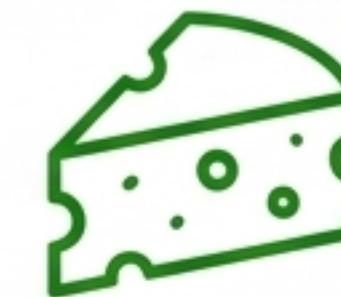
Salmonella

Linked to raw/undercooked poultry and eggs. Can survive poor cooking temperatures.



E. coli (O157)

Found in raw meat and contaminated soil.
Extremely low infectious dose; highly dangerous.



Listeria

A unique threat: **grows in chilled conditions.**
Risk in ready-to-eat foods like cooked meats and soft cheeses.

It's not just bacteria. Spores and viruses have different rules.



The Spore Threat: *Bacillus cereus*

- Some bacteria form tough spores that **survive cooking**.
- These spores “wake up” and multiply rapidly as food cools slowly.
- High-risk foods: Cooked rice, pasta, and large batches of stews.
- **Key Point:** Reheating **will not** destroy the toxins they produce.



The Human Factor: *Norovirus*

- Viruses don't grow in food; they use it as a vehicle.
- Spread by infected staff via hands and surfaces.
- **Extremely infectious.** The single biggest cause of illness from food handlers.

Bacteria only multiply when conditions are right.



In a professional kitchen, you have direct control over two critical factors:

- **Time:** How long food is left out.
- **Temperature:** The “Danger Zone” (8°C to 63°C).

Controlling these two factors is your most powerful defence.

The daily struggle: Managing invisible threats with paper and ink.

- ✗ Chasing staff to sign sheets.
- ✗ Incomplete or missing records.
- ✗ Illegible handwriting.
- ✗ Damaged folders and lost pages.
- ✗ Panic-filling logs before an inspection.
- ✗ No real-time oversight of critical checks.

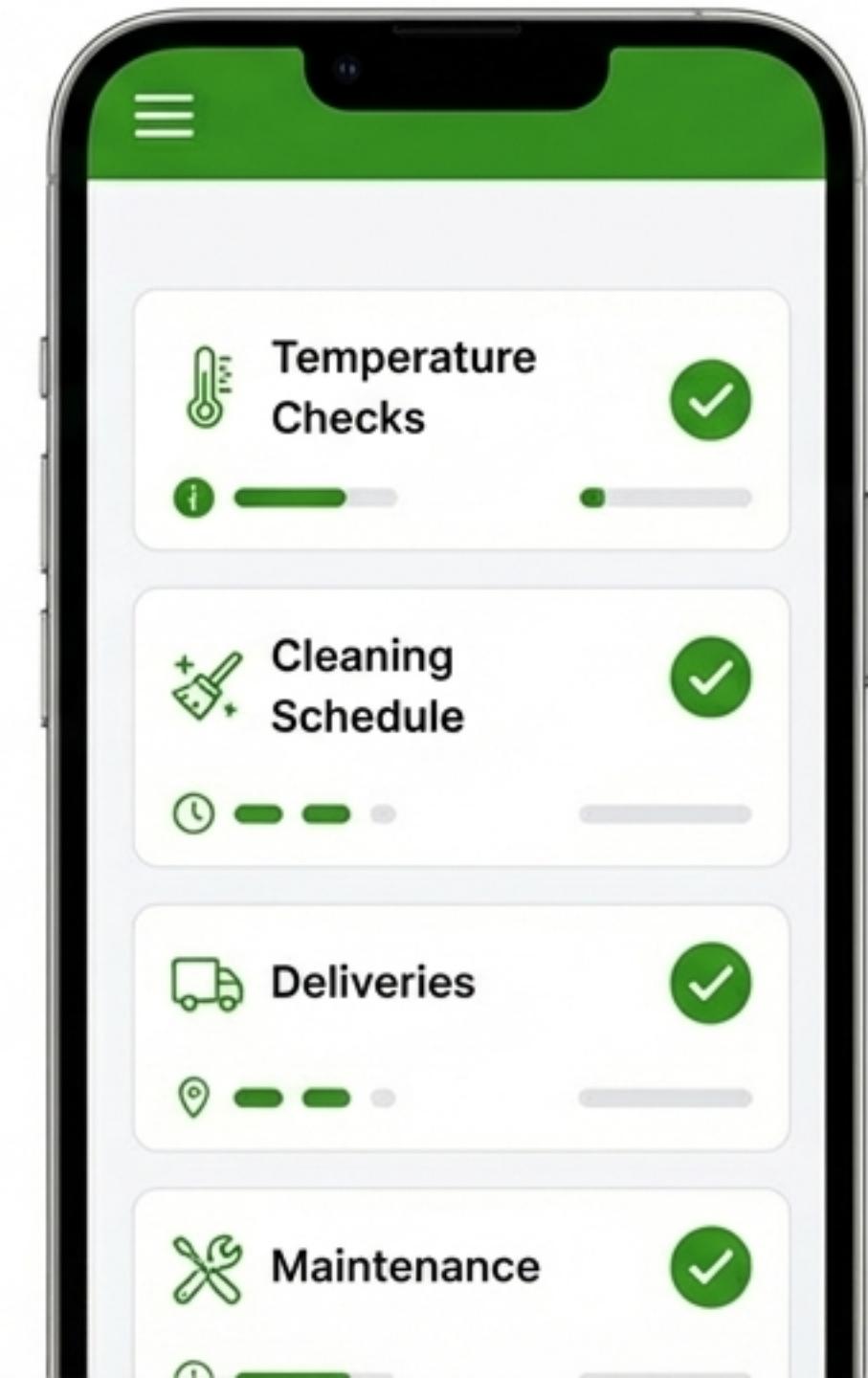


Your diligence is undermined by a system that is inefficient, unreliable, and creates risk.

There is a better way.

Food-Safety.app: Your entire food safety system, sorted.

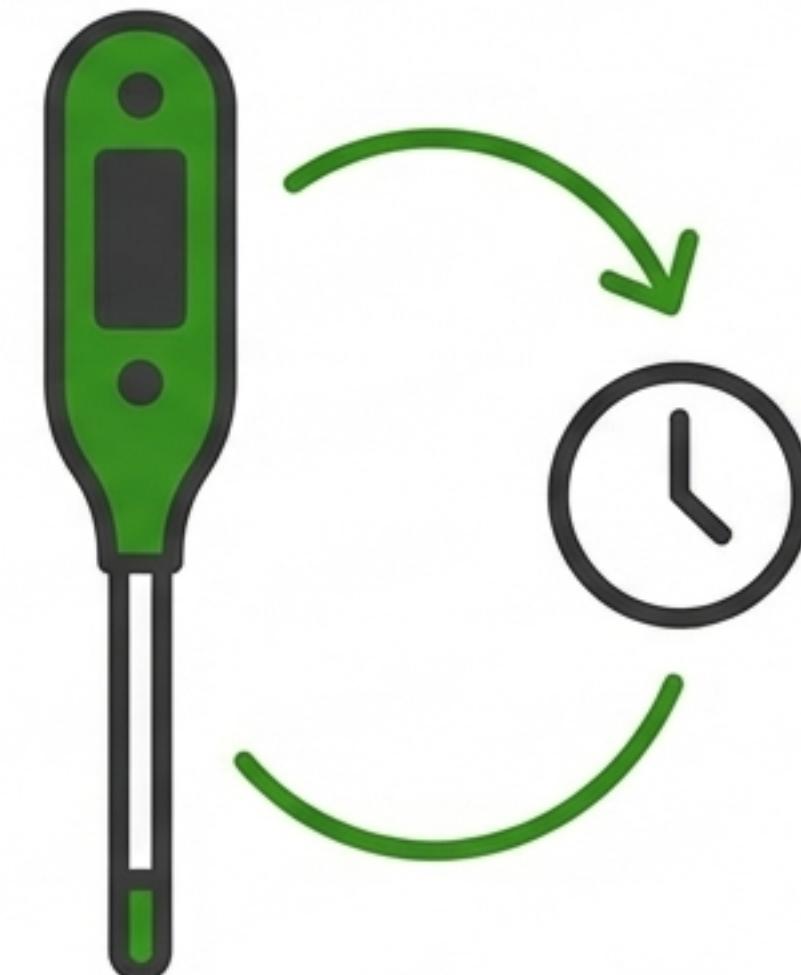
- ✓ Replace every paper log in your kitchen with one simple app.
- ✓ Logs are completed in seconds, automatically time-stamped, and always ready.
- ✓ No more folders to manage. No more sheets to chase.
- ✓ **No more panic when an inspector turns up.**



Control Temperature & Time with Digital Precision

Feature Focus: Digital Temperature Logs

- Log cooking, cooling, cold storage, reheat, and hot holding temperatures in seconds.
- **Stops Listeria** by ensuring consistent fridge temperatures.
- **Prevents *Bacillus cereus* growth** with verifiable rapid cooling records.
- Every entry is automatically time-stamped, providing reliable, verifiable proof of control.



Build a fortress against cross-contamination and human error.



Cleaning Schedules & Records

- Set daily, weekly, and deep cleaning tasks.
- Keep a full, signed-off record of when jobs are completed.
- Provides clear evidence of controls against **Campylobacter** spread.
- No more unsigned sheets or gaps in your cleaning logs.



Staff Training Records

- Maintain a full record of staff training, inductions, and refreshers.
- Simple proof that your team knows how to prevent **Norovirus**.
- A central, inspection-ready log of team competence.

Total control, from goods-in to service.



Goods-In Delivery Checks

Record delivery temperatures and check for damage on the spot. Your first line of defence.

Allergen Management

Store menu items with clear records for all 14 major allergens. Print clear PDFs for customers and staff.

Corrective Actions

When something goes wrong, it's logged, actioned, and resolved. Clear proof of proactive management.

Designed by a Chef, for busy kitchens



Works without internet

Use the app anywhere, even in a basement prep area with no signal.



No logins, no accounts

Instant access for all staff. No forgotten passwords slowing down service.



Fits your workflow

Checks are quick, simple, and fit around service, not the other way around.



Saves time

Save around 30 minutes every shift compared to paperwork.

Be ready for any inspection, at any time.

Feature Focus: Instant Inspection Reports

- Export professional, organised PDF records whenever you need them.
- Everything is clear, accurate, and time-stamped.
- No last-minute searching for folders.
- Show inspectors clear evidence of management control, instantly.



“This transformed our kitchen’s record-keeping. Efficient, reliable, and effortless every day.”



James Morgan
Head Chef

Move from paperwork to peace of mind.

-  Gain complete control over your food safety.
-  Empower your team with a simple, reliable tool.
-  Face inspections with total confidence.

Download Now

Visit food-safety.app