

# Confidence in the Kitchen

Taming the Invisible Enemy

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# 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.



**F**

Food



**A**

Acidity



**M**

Moisture



**T**

Time



**O**

Oxygen



**T**

Temperature

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.

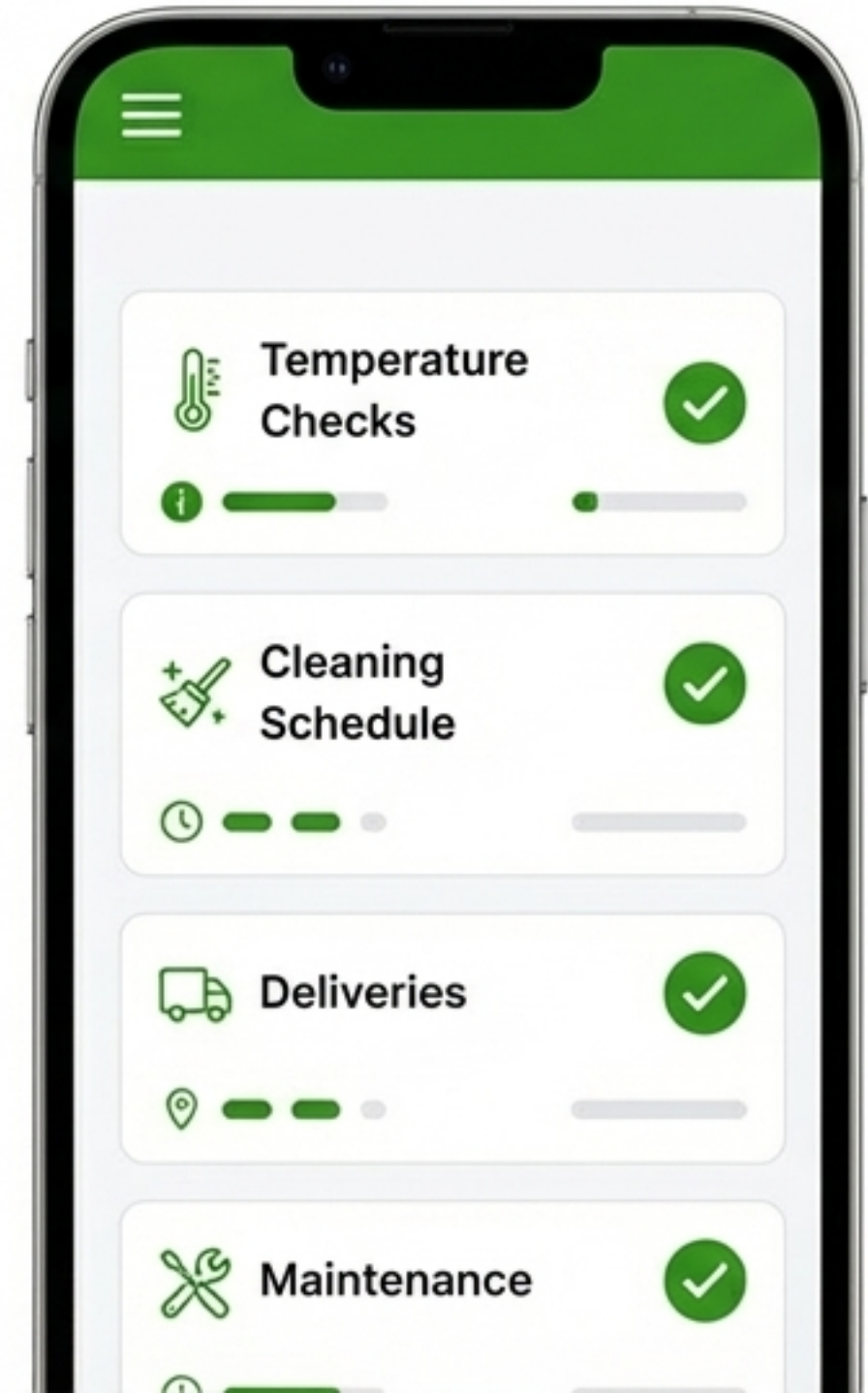


*Your diligence is undermined by a system that is inefficient, unreliable, and creates risk.*

# 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.**

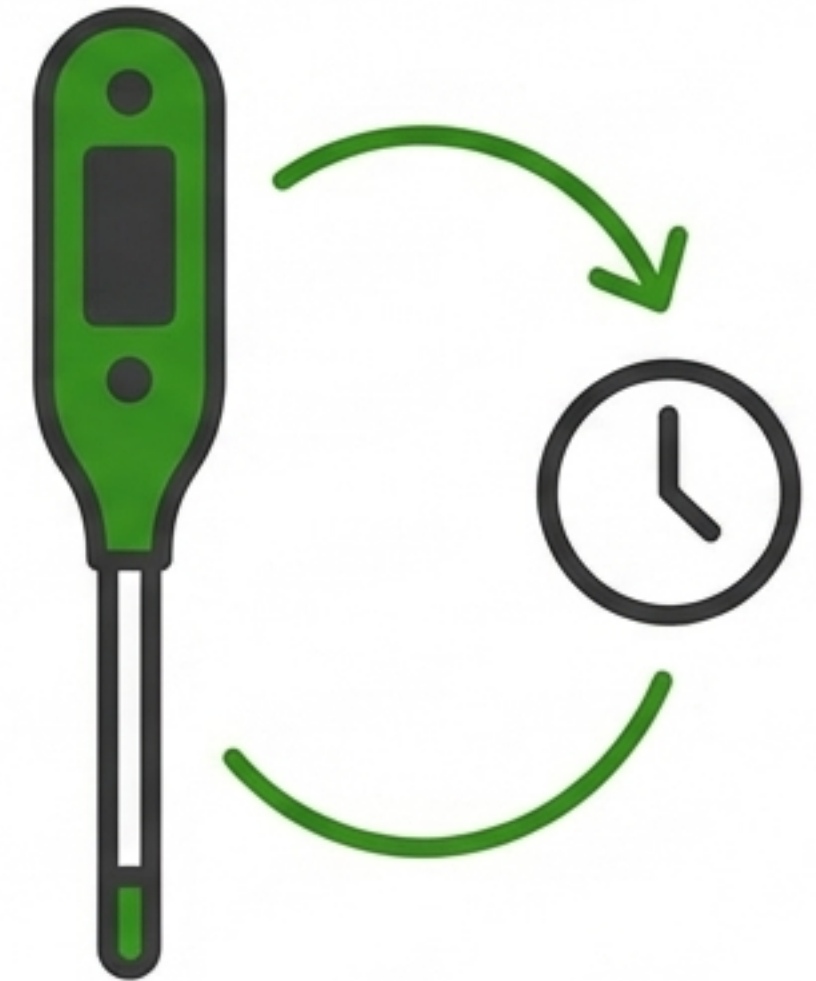




# Control Temperature & Time with Digital Precision

## 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](https://food-safety.app)