

# SEE CARE SHARE SAFETY SHARE



see

WE LOOK



CARE

WE LOOK



SHARE

WE LOOK OUT FOR EACH OTHER

## Check..... then check again

### Has all equipment been turned off?

At the end of service all cooking and hot hold equipment **must be turned off**. Checking this is part of completing the daily Closing Checklist. It is essential that the person responsible for each area makes sure that nothing is left on after service. By ticking the box and signing the checklist you are **confirming that the equipment has been switched off**. If you are the last person to leave an area double check that equipment is off.



Leaving a fryer, hob, bain marie or hot plate on can result in a fire with serious consequences for yourself, your colleagues and our customers, as well as significant damage to property.