

**Kitchen Health and Safety Rules**

At TUI BLUE The Passage, we prioritise the health and safety of our guests, employees, and all individuals involved in our culinary operations. Adhering to strict health and safety guidelines is fundamental to ensuring a secure and hygienic kitchen environment. All kitchen staff are expected to follow these rules diligently to maintain the highest standards of safety and well-being.

1. Personal Hygiene:

1.1 **Hand washing:** All kitchen staff must wash their hands thoroughly with antibacterial soap and water before starting work, after using the restroom, and after handling raw food.

1.2 **Personal Protective Equipment (PPE):** Proper PPE, including gloves, aprons, and hairnets, must be worn as required during food preparation and handling.

1.3 **Health Checks:** Employees are required to report any illnesses or symptoms of illness immediately. Temperature checks may be conducted regularly.

2. Food Handling and Preparation:

2.1 **HACCP Principles:** Adhere to the Hazard Analysis and Critical Control Points (HACCP) principles to ensure safe food handling and preparation.

2.2 **Cross-Contamination Prevention:** Use separate cutting boards and utensils for raw and cooked foods to prevent cross-contamination.

2.3 **Temperature Control:** Strictly follow temperature control measures for the storage, preparation, and service of food items.

2.4 **Allergen Awareness:** Clearly label and communicate allergen information for all menu items. Follow protocols to prevent cross-contamination of allergens.

3. Kitchen Equipment and Facility Safety:

3.1 **Equipment Usage:** Use kitchen equipment according to manufacturer guidelines and ensure that equipment is well-maintained.

3.2 **Emergency Equipment:** Familiarise yourself with the location and proper use of emergency equipment, including fire extinguishers and first aid kits.

3.3 **Waste Management:** Follow proper waste segregation and disposal procedures. Dispose of hazardous waste, such as used cooking oil, in designated containers.

4. Cleaning and Sanitation:

4.1 **Cleaning Procedures:** Follow established cleaning schedules and protocols for all kitchen areas, equipment, and utensils.

4.2 **Sanitisation:** Use approved sanitisers for regular sanitisation of high-touch surfaces and utensils.

4.3 **Personal Workspaces:** Keep personal workspaces clean and organised to prevent accidents and maintain a hygienic environment.

5. Emergency Preparedness:

5.1 **Emergency Response:** Know the emergency evacuation routes, assembly points, and emergency contacts. Participate in regular emergency drills.

5.2 **First Aid:** Report any injuries immediately and seek prompt medical attention. Basic first aid supplies are available in designated areas.

6. Communication:

6.1 **Communication Channels:** Maintain open communication with team members and report any safety concerns or incidents to supervisors promptly.

6.2 **Training and Toolbox Talks:** Participate in regular health and safety training sessions and toolbox talks to stay informed about updated procedures and protocols.

7. Continuous Improvement:

7.1 **Feedback Mechanism:** Provide feedback on health and safety practices, and contribute suggestions for improvement through the established feedback channels.

7.2 **Continuous Learning:** Stay informed about the latest health and safety regulations and industry best practices to contribute to a culture of continuous improvement.

By following these health and safety rules, we collectively contribute to creating a secure and efficient kitchen environment at TUI BLUE The Passage. Your commitment to these guidelines is crucial in maintaining the well-being of everyone involved in our culinary operations.

**Vicky Vorakamon**

(Executive Assistant Manager)   
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