



# HUBERT®



# SAFETY

## SEPTEMBER IS FOOD SAFETY MONTH



## CYCLE OF SAFETY CHECKLIST

### RECEIVING & STORAGE

- Thermometer to inspect food deliveries
- Dunnage racks to keep product from pests and debris
- Food rotation system including air-tight boxes and labels



### FOOD PREP & COOKING

- Hand protection to prevent cuts and burns
- Color-coded supplies to avoid cross contamination
- Purple cooking kit to protect guests with food allergies



### WAREWASHING & CLEANING

- Racks for washing and drying cookware, tableware and smallwares
- Sanitizing solution, buckets and towels for countertops and tables
- Signage to avoid slips on wet floors



### SERVING & HOLDING

- Food holding equipment to maintain safe temperatures
- Thermometers to monitor food temperatures
- Employee gloves and hairnets to prevent contamination



**100%**  
SATISFACTION  
GUARANTEE

- Return items up to one year after purchase
- No re-stock fees for items that shipped from our warehouse
- Hassle-free returns



**Same Day Shipping**  
for most orders on in-stock items