

Dairy & bakery only

Keep this ready-to-eat area protected.

White board and designated utensils

01 Start clean

Wash and dry hands. Use clean, disinfected equipment and work surfaces.

02 Check allergens every time

Check all ingredients. Milk, egg, cereals containing gluten and nuts are common examples.

03 Store food correctly

Keep dairy and chilled fillings refrigerated. Cover food and follow dates and storage instructions.

Colour allocation must match your site system. This station is not suitable for an allergy order without the required controls.