

# Subway Concession

**Work safely & avoid injuries by following the points below for every task**

**Colleagues working on the Subway Concession must have a current Food Hygiene qualification**

- Ensure the working environment around the Subway area is clean, dry, free from obstacles and all safety signage is in place.
- Visually check all equipment (including Vegetable slicer, Tomato slicer, Knives, Speed oven, Main oven/proofer, Hot well, Microwave oven, Pepsi drinks dispenser, Coffee machine) are in good condition at start and end of each day – Report any defects to the Store Manager.
- Ensure that the Oven is in working order and safe to use. Report any defects to the Store Manager.
- Clear access to the oven mains isolator and operating controls must be maintained.
- Always wear the correct protective clothing. When handling hot trays/pots or product, oven gloves must be worn.
- Be careful of hot surfaces, including oven surfaces, door panels, baking trays / grids.
- Take care when opening the oven doors and transferring trays / goods.
- Colleagues to use and handle knives & vegetable/tomato slicers as trained.



- Always switch the Oven off when cooking is finished and before cleaning the oven. Switch off the power at the oven and isolate at the mains isolator.
- Ensure the oven / equipment is cool before cleaning takes place, and always follow the specific cleaning instructions for the type of oven, using only authorized cleaning chemicals.
- Visually check mats/bins are in good condition at start and end of each day – edges or corners must not be cut or

	2017	2018	2019	2020
Colleague				
Trained by				