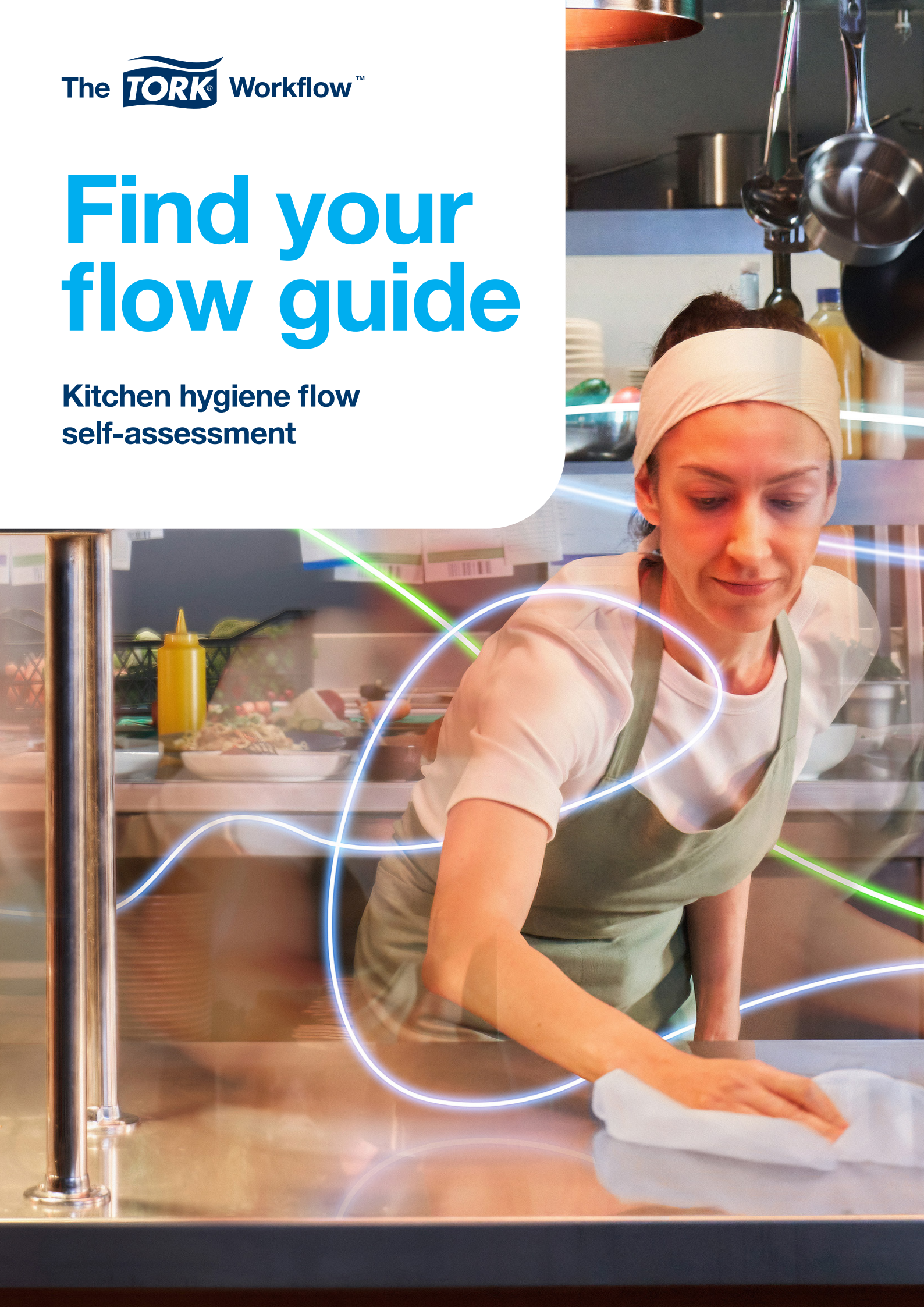


Find your flow guide

**Kitchen hygiene flow
self-assessment**



Kitchen Hygiene Flow Self Assessment

How you move and work through a kitchen can have an impact on efficiency, OHS and hygiene. Even for established commercial kitchens, there's always room to improve hygiene process for better food safety and a seamless service.

How to begin

This checklist is a starting point for understanding your current situation. Each section of this guide represents a different factor contributing to effective hygiene. Move through your kitchen space and check off the answers as you go.

Score your responses and see the outcome

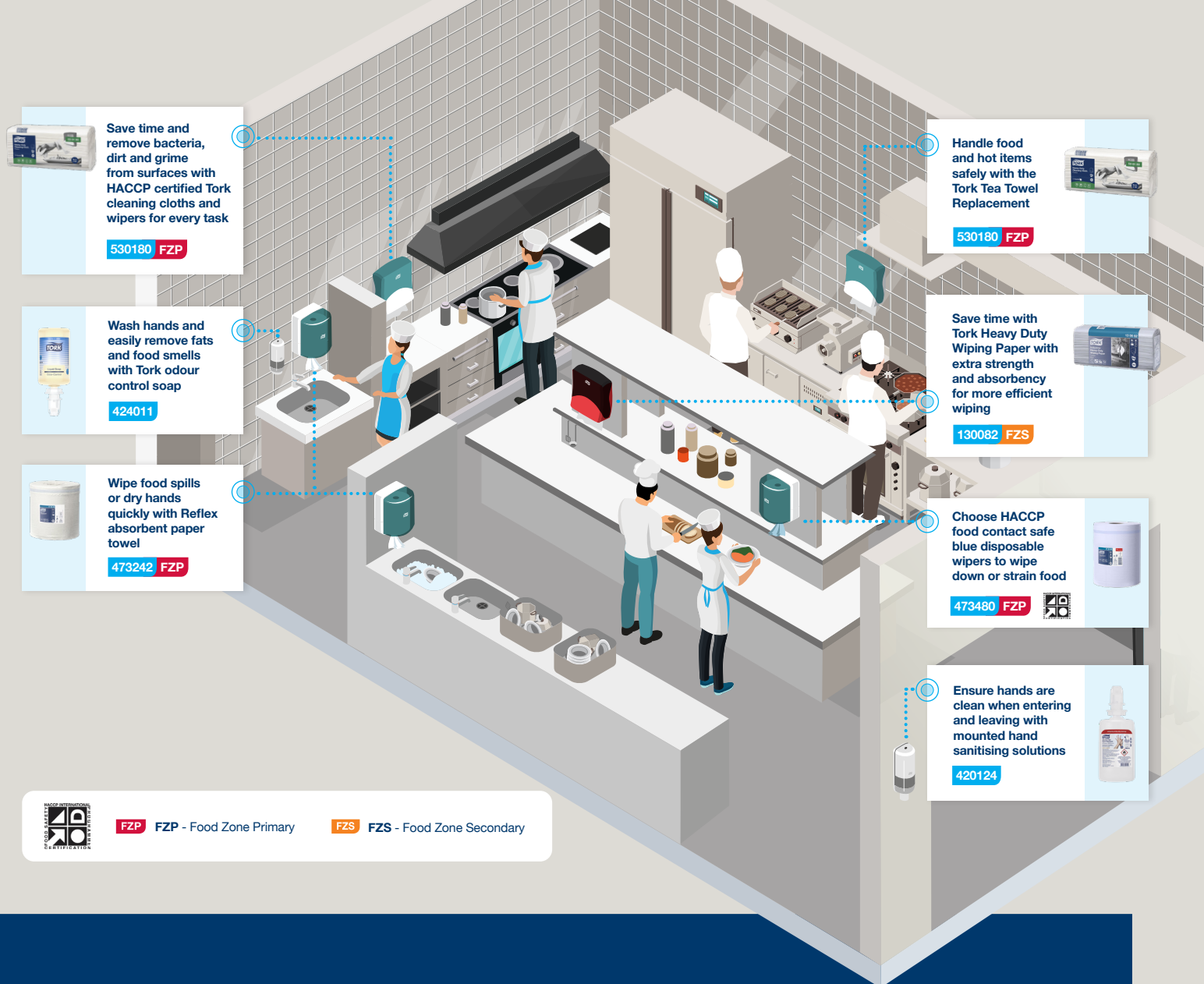
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Accessibility How accessible are hygiene products including dispensers, cleaning supplies, rubbish bins and hand hygiene resources? (Minimal unnecessary foot traffic, easy-to-reach locations etc.)	1. ☐ Mostly inaccessible	2. ☐	3. ☐ Somewhat accessible	4. ☐	5. ☐ Mostly accessible	Why is this important? Accessibility of hygiene solutions minimises motion waste and reduces accidents, while increasing hygiene and efficiency. Rapid dispensing solutions help the team clean up quickly and keep moving.
Hygiene Compliance Are there effective systems, procedures and tools in place to avoid cross-contamination? (HACCP plan, cleaning and sanitising procedures, task separation, dedicated hand hygiene stations, hand hygiene protocols etc.)	1. ☐ Mostly ineffective	2. ☐	3. ☐ Somewhat effective	4. ☐	5. ☐ Very effective	Why is this important? With increased food safety requirements under Food Safety Standard 3.2.2A, systems and processes are now under greater scrutiny. Ensuring procedures and processes are recorded helps your kitchen maintain hygiene compliance.
Hygiene Training Does your restaurant make it easy for employees to understand and practice food safety hygiene? (HACCP certified products, touch free dispensing, colour-coded wipers, disposable wipers vs over-used tea towels, hand hygiene training and signage etc.)	1. ☐ Few measures in place	2. ☐	3. ☐ Some measures in place	4. ☐	5. ☐ Effective measures in place	Why is this important? Staff compliance is critical to hygienic food handling and preparation. Training and access to the right tools are vital in maintaining guest and employee OHS, and food safety.
Sustainability What if any sustainability initiatives do you have in place for hygiene? (Usage reduction, reducing climate impact, reducing waste to land fill, use of renewable natural materials etc.)	1. ☐ Few initiatives	2. ☐	3. ☐ Some initiatives	4. ☐	5. ☐ Several initiatives	Why is this important? Waste reduction and effective use of resources can have a significant impact on your bottom line and sustainability goals.

Scorecard

1 - 5 Major improvement needed
5 - 10 You've got the basics in place but need help organising

11 - 15 Everything is in place, but it's worth reviewing how well it's working
16 - 20 You have sound processes in place, but are open to seeing how you could improve the last few percent



FZP FZP - Food Zone Primary

FZS FZS - Food Zone Secondary

How does your kitchen flow?

Find out with a Tork Workflow™ Review

A Tork expert will visit your kitchen to understand your current situation and complete a comprehensive review of hygiene practices. You'll receive a personalised action plan with recommendations on how you can optimise your team's workflow.

The review includes:

- A 30-minute walkthrough of your kitchen
- Discussion around areas for improvement
- A personalised action plan

Visit torkglobal.com/nz/en/workflow

Visit torkglobal.com/nz/en for more information



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