

# SIGN ESSENTIALS

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## CATERING

HEALTH & SAFETY SIGNS  
LABELS & POSTERS

- ✔ Help staff conform to food safety & hygiene
- ✔ Reduce the risk of accidents and injuries
- ✔ Make staff aware of potential hazards
- ✔ Reduce the risk of food contamination
- ✔ Reduce food waste

WE STOCK 1000'S OF SIGNS & PRODUCTS  
CALL US TODAY! - SEE BACK COVER FOR DETAILS

# Welcome to our Catering Essentials Catalogue

The Sign Essentials range is a selection of Best Selling signs and products from our main catalogue. Sign Solutions for the Hospitality Industry.

This Catering Essentials catalogue offers a comprehensive range of health and safety signs, food labels and associated products for the caterer. Signs & Labels play an important roll in the kitchen, helping staff conform to food safety and kitchen hygiene. Signs reduce the risk of accidents and injuries by making staff more aware of potential hazards in the kitchen. Food storage labels reduce food waste, first in - first out.

All signs and food labels have been designed from information provided by following government bodies:



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If you can't find the catering safety sign you want in our catalogue...

...we will make it for you!



See our sign builder range on **page 30**  
or **give us a call** with your requirements.

## Custom made vinyl Stickers

Made to any size, shape & quantity



Free  
Design  
Service

- scratch-resistant
- competitive price
- one off single sticker

Should your sticker/sign requirement  
not be met with our sign builder  
templates shown on **page 24**  
Give us a call!

Digitally printed stickers are more  
economical for short run jobs. For large  
production runs screen printing is another  
alternative.



# Catering Safety Signs

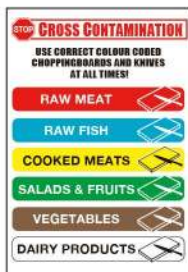
## WHERE TO PLACE THEM & WHY



This notice should be placed near to machines, such as large bowl mixers and food processors. The Notice reminds staff that they are dangerous to clean and should only be used by staff with appropriate training.

Persons under 18 years should never be allowed to clean these machines even if they are trained in their use.

See page 15



Colour coding chopping board sign to illustrate the different boards for different types of food to remind users of their specific purpose.

This is to reduce the risk of cross contamination e.g. between raw and cooked foods.

See page 11



This sign to be used to identify a work surface preparation area used just for preparation of raw foods, such as raw meats and vegetables. This is to comply with official guidance on E. coli to reduce the risk of cross contamination.

See page 11



This sign to be used to identify a work surface preparation area used just for foods that is not going to be cooked before it is eaten. This is to comply with official guidance on E. coli to reduce the risk of cross contamination.

See page 11



This Sign should be placed adjacent to a sink that is used for washing food equipment, pot, utensils etc. To remind kitchen staff not to use foods or hand washing.

See page 12



This sign should be placed adjacent to the sink that is exclusively for washing foods. To remind staff not to use if for other purpose to prevent a risk of cross contamination.

See page 12



The sign should be placed adjacent to wash hand sinks in the kitchen and milk kitchens to remind staff that they should not be used for washing anything but hands. It is illegal for them to be used for other purposes.

See page 12



# CATERING H&S SIGN PACK

## Selection of Various Starter Sign Pack

There is a legal obligation to provide information and training on health and safety to all employees. These packs have been designed to help the employer keep staff aware of all aspects of food hygiene and kitchen safety. Compliant with The Health & Safety Law, Food Safety Regulations and HACCP (Hazard Analysis Critical Control Point).

All self adhesive vinyl notices can be applied to fridges, freezers, doors, tiles and most kitchen surfaces. Easy to wipe clean with a damp cloth.

- Helps staff conform with Health & Safety requirements
- Reduces the risk of food contamination, accidents and injuries
- Makes staff more aware of potential hazards
- Promotes confidence with staff, customers and Health & Safety Officers

**SUPER VALUE**

## Junior Catering SIGN PACK

Ideal for Take-aways, Fish & Chip Shops, Catering Trailers etc...

**JUNPK £15.50**

Each Junior catering sign pack contains one of the following signs

Sink for hand wash	100x200	Guidance food safety act	300x200
Defrosted food not refrozen	100x100	Chopping boards/knives	160x230
No smoking symbol	100x100	Now wash your hands	90x230
Dangerous machine	100x200	Sink for food wash	100x200
First aid symbol	100x100	Sink for utensil wash	100x200



## Senior Catering SIGN PACK

Ideal for Restaurants, Cafes, Hotels, Pubs, Bistros etc...

**SENPK £27.00**

Each Senior catering sign pack contains one of the following signs

Guidance food safety act	300x200	Defrosted food not refrozen	100x100
Chopping boards/knives	160x230	All food must be covered	100x100
Cook Chill Guidelines	200x100	Waste in bins provided	100x100
Now wash your hands	90x230	Fish only	100x100
Sink for food wash	100x200	Leave basin clean	100x100
Sink for utensil wash	100x200	No smoking symbol	100x100
Sink for hand wash	100x200	Dangerous machine	100x200
Raw meat only	100x100	First aid symbol	150x100
Cooked meat only	100x100		



This pack contains  
**17**  
notices

## Food Storage SIGN PACK

Ideal for fridges, freezers and food storage areas

**FSTPK £20.50**



Each Food Storage sign pack contains one of the following signs

Deep Freezer regulations	300x200	Dairy products	100x100
Refrigerators regulations	300x200	Raw meat only	100x100
Food Deliveries	300x200	Cooked meat only	100x100
New Stock Storage	300x200	Vegetables only	100x100
Do not raw/cooked	100x100	Salad & fruit only	100x100
Defrosted food	100x100	All food covered	100x100
Door kept closed	100x100	Spillages cleaned	100x100
Raw meat below cooked	100x100	Wash hands symbol	100x100
Fish only	100x100		



## Food Preparation SIGN PACK

Ideal for Restaurants, Cafes, Hotels, Pubs, Bistros etc...

**FPRPK £30.00**



Each Food Preparation sign pack contains one of the following signs

Preventing Food Poisoning	300x200	Sink for hand wash	100x200
Cook Chill Guidelines	300x200	Sink for food wash	100x200
Safe Use of Knives	300x200	Food prep area	100x200
Wash Hands after etc...	300x200	Not drinking water	150x100
No Smoking Staff Offence	300x200	Drinking water	90x230
Personal Items	300x200	Leave basin clean	100x100
All cuts abrasions covered	300x200	Chopping boards/knives	160x230
Sink for food equipment	100x200		



This pack contains  
**15**  
notices

We also supply a specialise pack made just for Butchers

## Butchers SIGN PACK

For Food Preparation Areas, Storage & Delivery and Machine Safety

**BUTPK £35.00**

Each Butchers sign pack contains one of the following signs

No smoking window sticker	150x200	Deep freezers	200x300
Chopping boards/knives	160x230	Now wash your hands	80x230
Chilled and frozen food	200x200	All food covered	100x200
Sink for food wash	100x200	Gloves must be worn	100x200
Sink for food equipment	100x200	Door must be kept closed	100x100
Sink for hand wash	100x200	Dangerous machine	100x200
Wash after handling raw meat	100x200	Clean machine after use	100x200
Stock guidelines	200x300	No dogs window sticker	150x200
Safe use of knives	200x300	Slicing machine guide	100x300
Food Guidance Act	200x300	Mixing machine guide	100x300
Not drinking water	100x150	Cooked meat area	100x200
Drinking water	100x150	Raw meat area	100x200
Refrigerators	200x300		



This pack contains  
**25**  
notices

**SIGN UP - KEEP STAFF AWARE - STAY LEGAL**

Prices shown exclude VAT and delivery

# FOOD LABELS

Help prevent food waste

Control food waste and boost profits with these simple to use adhesive labels. Easy to remove and leave no sticky residue behind.

- Easily removed from plastic and metal.
- Leaves no sticky residue behind
- Working temp -30°C to 70°C
- Minimum application temp -10°C

## EASY DISPENSING BOX

- 1000 Labels per box
- No Unravelling
- No Mess
- Recyclable

label size 25x25mm



DY044



DY045



DY046



DY047



DY048



DY049



DY050

## 7 Day Label Dispenser



Can be wall mounted or stand alone. 3mm clear acrylic.

\*Label Dispenser supplied with Labels.\*

Product Code: DY069

L 230mm x H 100mm x D 100mm

Code	Description	Cost per roll
DY044-50	Roll of 'Day of the week' labels	£1.83
DY068	Full Set (Mon-Sun) 'Day of the week' labels	£12.81

Code	Description	Cost
DY056	Dispenser Only	£10.00
DY069	Dispenser Filled with Labels	£22.81

## Food Storage label - with space for day label

Item	Removable
Date Made / / Time	<input type="checkbox"/> AM <input type="checkbox"/> PM
Shelf Life / /	Place Day Label Here
Made By	
Use by → → → → →	

DY053  
50 x 95mm



500 Shelf Life Removable Labels supplied on roll, not boxed.

Code	Description	Cost
DY053	Roll of Shelf life labels	£7.08

## Item/Date/Use By - Removable Rotation Labels (500 Labels Per Box)

<b>MONDAY</b>
Item: _____
Name: _____ Qty: _____
Date: <input type="checkbox"/> AM <input type="checkbox"/> PM
Use By: <input type="checkbox"/> AM <input type="checkbox"/> PM
REMOVABLE

DY057

<b>TUESDAY</b>
Item: _____
Name: _____ Qty: _____
Date: <input type="checkbox"/> AM <input type="checkbox"/> PM
Use By: <input type="checkbox"/> AM <input type="checkbox"/> PM
REMOVABLE

DY058

<b>WEDNESDAY</b>
Item: _____
Name: _____ Qty: _____
Date: <input type="checkbox"/> AM <input type="checkbox"/> PM
Use By: <input type="checkbox"/> AM <input type="checkbox"/> PM
REMOVABLE

DY059

<b>THURSDAY</b>
Item: _____
Name: _____ Qty: _____
Date: <input type="checkbox"/> AM <input type="checkbox"/> PM
Use By: <input type="checkbox"/> AM <input type="checkbox"/> PM
REMOVABLE

DY060

<b>FRIDAY</b>
Item: _____
Name: _____ Qty: _____
Date: <input type="checkbox"/> AM <input type="checkbox"/> PM
Use By: <input type="checkbox"/> AM <input type="checkbox"/> PM
REMOVABLE

DY061

<b>SATURDAY</b>
Item: _____
Name: _____ Qty: _____
Date: <input type="checkbox"/> AM <input type="checkbox"/> PM
Use By: <input type="checkbox"/> AM <input type="checkbox"/> PM
REMOVABLE

DY062

<b>SUNDAY</b>
Item: _____
Name: _____ Qty: _____
Date: <input type="checkbox"/> AM <input type="checkbox"/> PM
Use By: <input type="checkbox"/> AM <input type="checkbox"/> PM
REMOVABLE

DY063

## 7 Day Label Dispenser



Wall mounted or stand alone dispenser manufactured in 4mm clear acrylic.

\*Label Dispenser supplied with Labels.\*

Product Code: DY064

L 410mm x H 80mm x D 90mm

Code	Description	Cost
DY057-63	'Day of the week' labels	£4.75
DY071	Full Set (Mon-Sun) 'Day of the week' labels	£33.25
DY064	Dispenser Only	£25.00
DY070	Dispenser Filled with Labels	£58.25

# ALLERGEN LABELS

Food allergens contained in prepared foods

FOOD NAME		USE BY DATE	
PREP DATE		DEFROST DATE	
FROZEN DATE			
THIS PRODUCT CONTAINS THE FOLLOWING ALLERGENS:			
<input type="checkbox"/> Lupin	<input type="checkbox"/> Celery (and celeriac)	<input type="checkbox"/> Crustaceans (prawns, crabs, langoustines, lobster & crayfish)	
<input type="checkbox"/> Eggs	<input type="checkbox"/> Cereals Containing Gluten (wheat, rye, spelt, oat, kamut)	<input type="checkbox"/> Molluscs (limpets, snails, mussels, whelks, oysters & squid)	
<input type="checkbox"/> Fish	<input type="checkbox"/> Nuts (almonds, hazelnuts, walnut, cashew, pecan, Brazil, pistachio, macadamia, lignumvitae)	<input type="checkbox"/> Sulphites & Sulphur Dioxide (preservative found in some dried fruit and wines)	
<input type="checkbox"/> Peanuts			
<input type="checkbox"/> Sesame			
<input type="checkbox"/> Milk			
<input type="checkbox"/> Mustard	<input type="checkbox"/> Soy Beans (edamame, miso, tofu)		

## Food prep & Allergen Warning Label

All chefs, cooks and staff must be aware of the food allergens contained in their prepared foods. These easy to use allergen labels will help ensure that your staff always aware when a potential allergen is present.

Code	Size (mm)	Cost
DY075	60x95	£7.50

500 Labels supplied on roll, not boxed.

## Allergy Warning Labels

<b>CAUTION ALLERGY WARNING</b>	
THIS PRODUCT CONTAINS ALLERGENS	
<input type="checkbox"/> Eggs	<input type="checkbox"/> Mustard
<input type="checkbox"/> Fish	<input type="checkbox"/> Sesame
<input type="checkbox"/> Peanuts	<input type="checkbox"/> Lupin
<input type="checkbox"/> Soybeans	<input type="checkbox"/> Sulphur dioxide
<input type="checkbox"/> Milk	<input type="checkbox"/> Crustaceans
<input type="checkbox"/> Nuts	<input type="checkbox"/> Molluscs
<input type="checkbox"/> Cereals containing gluten	<input type="checkbox"/> Celery and celeriac

Code	Size (mm)	Cost
DY074	50x50	£4.75



## Prepped Food Labels (500 Per Box)

Identify Use-by dates for prepped foods to minimise waste & improve kitchen hygiene. Simply fill the correct details to allow quick detection of unsuitable food product.

### EASY DISPENSING BOX

- 500 Labels per box
- No Unravelling
- No Mess
- Recyclable

### EASY DISPENSING BOX

- 500 Labels per box
- No Unravelling
- No Mess
- Recyclable



DAY	
QTY:	_____
ITEM:	_____
NAME:	_____
DATE:	_____
USE BY:	_____



DY065 50 x 50

Code	Size (mm)	Cost
DY065	50x50	£4.75

## Food Label Guidelines Poster

This full colour poster gives easy to follow guidelines on how to use Food Safety Labels. Ideal for cafes, take aways, hotels and restaurants.

Code	Size (mm)	Cost
DY072	300x200	£4.00
DY073	400x300	£7.75



## 'Use by' Removable Label

<b>USE BY</b>
REMOVABLE

1000 Labels Per Box

Code	Size	Cost
DY054	25 x 25mm	£1.83



# FRIDGE & FREEZER NOTICES

Prevent cross contamination

Self adhesive vinyl (S/A) for easy fixing to fridges, freezers, tiles and most kitchen surfaces.

Size (mm)	S/A
100x100	£1.18
150x200	£2.95



S/A CS125 150x200



S/A CS126 150x200



S/A CS127 150x200



S/A CS128 150x200



S/A CS129 150x200



S/A CS130 150x200



S/A CS069 100x100



S/A CS073 100x100



S/A CS074 100x100



S/A CS075 100x100



S/A CS060 100x100



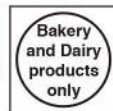
S/A CS061 100x100



S/A CS062 100x100



S/A CS063 100x100



S/A CS067 100x100



S/A CS068 100x100



S/A CS106 100x100



S/A CS066 100x100



S/A CS123 100x100



S/A CS064 100x100



S/A CS065 100x100



S/A CS124 100x100

## Fridge And Freezer Numbers & Letters



Fridge/Freezer Door Numbers  
\* State number  
e.g: 3

S/A CS131 100x100

Size (mm)	S/A
100x100	£1.18



Fridge/Freezer Door Letters  
\* State letter  
e.g: B

S/A CS132 100x100



How to Order:

- Choose the code you require
- State Number(s) or Letter(s) i.e. 1-99 or A-Z.
- we offer double letters also i.e. AA-ZZ

Please Note - if you require 3 digits see our create your own sign section on page 30

# TEMPERATURE GUIDE NOTICES

Make staff aware of potential hazards

Material Guide: S/A Self Adhesive Vinyl

Help prevent food waste and reduce the risk of food contamination. These notices are printed on self adhesive vinyl for easy fixing to fridges, freezers, tiles and most kitchen surfaces.

**IMPORTANT NOTICE FOR CATERING STAFF**  
**REFRIGERATORS**

Always check that the seal and cooling lines are in correct operation.  
Always ensure incoming materials from 100% trust and allow the food to mature in storage.  
Always ensure you read ALL the food labels.  
Always ensure that you have an alarm correctly set and allow for time circulation of air.  
Always ensure incoming food is at a suitable weight/condition.  
Always ensure that you have an alarm correctly set and allow for time circulation of air.  
Always ensure that you have an alarm correctly set and allow for time circulation of air.  
Always ensure that you have an alarm correctly set and allow for time circulation of air.

**DO NOT LEAVE FOOD IN DANGER ZONE**

**KEEP HOT FOODS ABOVE 60°C**  
**KEEP COLD FOODS BELOW 5°C**  
Check Temperatures with a Food Thermometer OFTEN!

S/A **CS015** 300x200

**CONTROL FOOD TEMPERATURES**

**KEEP HOT FOODS ABOVE 60°C**  
**KEEP COLD FOODS BELOW 5°C**  
Check Temperatures with a Food Thermometer OFTEN!

S/A **CS133** 300x200

**IMPORTANT INFORMATION FOR CATERING STAFF**  
**CRITICAL CONTROL POINTS**

**TEMPERATURE VALUES**

Fresh Meat	5°C
Minced Meat	5°C
Cooked Meat	5°C
Fresh Poultry	5°C
Frozen Poultry	-12°C to -18°C
Fresh Fish	2°C
Smoked Fish	7°C
Eggs	8°C
Milk	7°C
Deep Frozen Food	-18°C

**GOODS INWARDS**

- Always check product for correct temperature
- Always check condition of product and packaging
- Always check for 'Best Before' or 'Use By' dates
- If you are not satisfied - Reject the product

S/A **CS134** 300x200

**The Food Hygiene Regulations 2006**

**Guidance on Temperature Control Legislation in the United Kingdom**

This information is provided as a guide only and is not a substitute for the actual Regulations. If in doubt contact the Environmental Health Officer

**75°C** Hot cooked / reheated food

**63°C** Hot - hold food service

Hot food should be stored at a temperature of 63°C or above  
Hot food on display for service can be out of temperature control for a period of two hours. After this time, the food should be discarded or reheat it to 83°C or above, or cool as quickly as possible to 8°C or below.

**Cold / Chilled food service** **8°C**

Cold foods must be kept at 8°C or below.  
Cold food on display for service can be out of temperature control for one period up to a maximum of 4 hours. After this time, you should throw it away or keep it chilled at 8°C or below until it is used.

**Monitoring / Recording of Temperatures**

Make a record of checks to food when received, in cold storage, on chill and hot display and cooked food. The record should show when the check was made, what the temperature was and any remarks or actions taken when the result does not comply with the Regulations. **ALL DELIVERIES TO YOUR PREMISES SHOULD BE CHECKED TO ENSURE THAT THEY ARE AT THE CORRECT TEMPERATURE ON RECEIPT**

**Ideal fridge temperature / storage** **+5°C**  
**-18°C** **Ideal freezer temperature / storage**

S/A **CS005** 250x100  
**£2.50**

**IMPORTANT NOTICE FOR CATERING STAFF**  
**DEEP FREEZERS**

Only foods that are supplied frozen are allowed to be kept in deep freezers.  
Always check that food is adequately packaged to prevent freezer burn.  
Always ensure that you have an alarm correctly set and allow for time circulation of air.  
Always ensure that you have an alarm correctly set and allow for time circulation of air.  
Always ensure that you have an alarm correctly set and allow for time circulation of air.

**-18 Degrees C (0 Degrees F)**

**NEVER STORE FOOD ON THE FLOOR**

S/A **CS014** 300x200

**IMPORTANT NOTICE FOR CATERING STAFF**  
**COOK CHILL GUIDELINES**

**COOKING**  
Food should be cooked above 70 degrees centigrade for at least two minutes.  
Use a probe thermometer to measure the temperature of cooked food.

**PREPARATION FOR CHILLING**  
Food should be prepared and ready for chilling within 30 minutes of cooking.  
Preparation should be carried out in room temperature below 10 degrees centigrade.  
Food (except joints of meat) should be portioned in layers not more than 5cm deep.

**CHILLING PROCESS**  
Food should be chilled to between 0 and 3 degrees centigrade within 2 hours.  
Food should be served within 15 minutes of chilling.  
The centre temperature of food reheated should be at least 70 degrees centigrade for at least 15 minutes.  
Reheated food should be served at temperatures not less than 63 degrees centigrade.  
All reheated food should be discarded if it is allowed to cool and is not immediately eaten.  
Cold food such as salads, should be eaten within 30 minutes after removing from chill.

**STORAGE OF CHILLED FOODS**  
Containers should be clearly marked with production and expiry dates.  
Chilled food should be stored for no more than 2 days.  
Foods and the expiry dates are to be destroyed.

**REHEATING AND SERVING**  
Food should be reheated within 30 minutes of removing from refrigerator.  
Food should be served within 15 minutes of reheating.  
The centre temperature of food reheated should be at least 70 degrees centigrade for at least 15 minutes.  
Reheated food should be served at temperatures not less than 63 degrees centigrade.  
All reheated food should be discarded if it is allowed to cool and is not immediately eaten.  
Cold food such as salads, should be eaten within 30 minutes after removing from chill.

**CHECK TEMPERATURES OF REFRIGERATORS ON A REGULAR BASIS**  
**PROBE THERMOMETERS TO BE DISINFECTED AFTER EVERY USE**

S/A **CS046** 300x200

**AVOID CROSS CONTAMINATION**

**Store cooked food in a separate compartment or on a higher shelf away from raw food**

S/A **CS135** 300x200

**CHILLED AND FROZEN FOOD**

- Check condition of all deliveries - read and record temperatures.
- Refrigerate immediately after each delivery.
- Check and record all refrigeration temperatures regularly.
- Check food condition regularly throughout day.
- Ensure use by and best before dates are adhered to.
- Follow stock rotation procedures.
- Report refrigeration problems immediately.

**Failure to comply with food quality and safety procedures will result in disciplinary action being taken.**

S/A **CS095** 300x200

**FREEZER**  
Temperature Range -18°C or below

**Check the air temperature regularly with a sanitised thermometer air probe**

S/A **CS103** 100x200

**FRIDGE**  
Temperature Range 0 to +4°C

**Check the temperature of high risk foods regularly with a sanitised probe thermometer**

S/A **CS104** 100x200

**CHILLED DISPLAY**  
Temperature Range 0 to +5°C

**Check the temperature of high risk foods regularly with a sanitised probe thermometer**

S/A **CS102** 100x200

**All food must be covered and dated**

S/A **CS090** 100x200

**Keep raw meats and fish at the bottom of fridge**

S/A **CS136** 100x200

Size (mm)	S/A
100x200	£2.00
300x200	£4.00

# FOOD PREPARATION AREA NOTICES

Reduce the Risk of Accidents

Material Guide: S/A Self Adhesive Vinyl

Make staff aware of potential hazards.

**Food Preparation Area**  
**Cooked Meat**  
**Area Only**

Leave this area clean for next user

S/A CS035 100x200

**Food Preparation Area**  
**Raw Meat**  
**Area Only**

Leave this area clean for next user

S/A CS036 100x200



**Food Preparation Area**  
**Salad & Fruit**  
**Area Only**

Leave this area clean for next user

S/A CS109 100x200

**Food Preparation Area**  
**Vegetable**  
**Area Only**

Leave this area clean for next user

S/A CS037 100x200

**Food Preparation Area**  
**Cooked Food**  
**Area Only**

Leave this area clean for next user

S/A CS119 100x200

**Food Preparation Area**  
**Raw Food**  
**Area Only**

Leave this area clean for next user

S/A CS120 100x200



**Pastry**  
**preparation area**

S/A CS031 100x200



**Food**  
**preparation area**

S/A CS030 100x200

**Food Preparation Area**  
**Bakery & Dairy**  
**Area Only**

Leave this area clean for next user

S/A CS107 100x200

**Food Preparation Area**

**Raw Fish**  
**Area Only**

Leave this area clean for next user

S/A CS108 100x200

**STOP CROSS CONTAMINATION**  
**USE CORRECT COLOUR CODED CHOPPING**  
**BOARDS AND KNIVES AT ALL TIMES!**

**RAW MEAT**

**RAW FISH**

**COOKED MEATS**

**SALADS & FRUITS**

**VEGETABLES**

**DAIRY PRODUCTS**

**THE FOOD HYGIENE AND HACCP REGULATIONS**

S/A CS045 230x160

**Food**  
**preparation**  
**area**

**Wear clean**  
**protective**  
**clothing**

**Wash hands**  
**before**  
**commencing**  
**work**

S/A CS137 300x200

**Food**  
**preparation**  
**area**

**No**  
**smoking**

**Wash hands**  
**before**  
**commencing**  
**work**

S/A CS138 300x200

**You are entering a**  
**food production area**

**No smoking**

S/A CS139 150x300

**You are entering a**  
**food production area**

**Wash your hands**

S/A CS140 150x300

**IMPORTANT NOTICE FOR CATERING STAFF**  
**PREVENT FOOD POISONING**

Separate raw and cooked food using different surfaces and equipment to prevent cross-contamination.  
After cooking foodstuffs, either keep hot (60°C or cool quickly and refrigerate (4°C) to prevent the multiplication of bacteria.

Keep time short between cooking and eating, cooling and refrigerating, refrigeration and eating.  
Keep all kitchen surfaces, equipment, tools and clothes clean and hygienic.  
Steam food is thoroughly cooked, cooked food should not be touched by the hands.

Avoid cooking large quantities of rice and other cereals that are susceptible to: Do not re-heat thawed food.

Obtain good personal hygiene habits regarding, hands, nails, hair, health and clothing.  
e.g. wash hands thoroughly before and during food preparation.

Carefully inspect cases and their contents before use.  
Additional open should be taken when streaming and receiving the following food items:

Raw meat, cold meat, cooked meat, poultry, seafoods, hen eggs, egg products, unpasteurised milk, milk products, fresh fruits (especially apples and pears), fresh vegetables, cream, confectionery products and shellfish.

S/A CS004 300x200



**Food waste**  
**only**

S/A CS141 100x200



**Utensils for**  
**RAW meats only**

S/A CS142 100x200



**Utensils for**  
**COOKED meats only**

S/A CS143 100x200



**Clearly mark prepared foods**  
**with the date of preparation**  
**and the use by date**

S/A CS144 100x200



**Caution**  
**Hot surface**

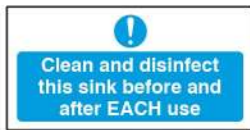
S/A CS052 100x200

**Size (mm) S/A**

230x160	£3.75
150x300	£3.82
100x200	£2.00
300x200	£4.00

# SINK AREA SIGNS

Make Staff Aware of Potential Hazards



S/A CS145 100x200



S/A CS040 100x200



S/A CS038 100x200



S/A CS042 100x200



S/A CS043 100x200



S/A CS148 100x200



S/A CS041 100x200



S/A CS053 100x200



S/A FA048



S/A CS055



S/A CS056

Size (mm)	S/A
100x100	£1.18
150x100	£2.50
100x200	£1.98

## Wash Hands Notices - Reduce The Risk Of Cross Contamination



S/A CS122 300x200



S/A CS009 300x200



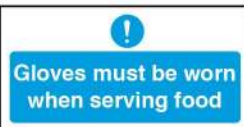
S/A CS084 300x200



S/A CS088 300x200



S/A CS111 100x200



S/A CS116 100x200



S/A CS113 100x200



S/A CS092 100x200



S/A CS146



S/A CS022



S/A CS018 80x230



S/A CS147 100x200

Size (mm)	S/A
100x100	£1.18
100x200	£1.98
80x230	£1.60
300x200	£3.95

Prices shown exclude VAT and delivery

# STAFF HYGIENE & SAFETY

Help staff conform to safety & hygiene



**Keep all cuts and abrasions covered with a suitable waterproof dressing**

300x200

S/A CS006



**Wear apron in this area**

300x200

S/A CS149



**Protective clothing must be worn in this area**

300x200

S/A CS150



**Hair covering must be worn in this area**

300x200

S/A CS151

GUIDANCE TO THE FOOD SAFETY ACT 2004

**ALL STAFF PLEASE NOTE:**

Always wash your hands before handling food and after using the toilet.

- Get your nails at once of any skin, nose, throat or lower lip.
- Cuts, scratches and sores are covered with waterproof dressings.
- Keep yourself clean and wear clean clothing.
- Do not smoke in a food room it is illegal and dangerous. Never cough or sneeze over food.
- Clean as you go. Keep all equipment and surfaces clean.
- Prepare raw and cooked food in separate areas. USE COLOUR CODED CLOTHING BOWTIES AND KNIVES to avoid cross contamination.
- Ensure food is at correct temperature at all times. READ COOK, CHILL, REHEAT RULES.
- Keep your hands off food as far as possible.
- Ensure waste food is disposed of properly. Keep bin on the outside and wash your hands after putting waste in it.
- Delivered of food to your premises should be checked to ensure they are at the correct temperature on receipt. IF IN DOUBT ADVISE YOUR SUPERVISOR.
- Get your supervisor if you cannot follow the rules. Do not drink the tap.

The above good practice may need to be adapted to a specific establishment and circumstances.

S/A CS002



**CATERING HYGIENE**

**PERSONAL CLEANLINESS:**

- Always thoroughly wash all parts of your face, especially hands and fingernails and clothing when you come into the work area and during breaks.
- Wash your hands thoroughly after using the lavatory. Use hot water and soap as provided for you to use.
- Have any open cuts or abrasions covered with a waterproof dressing of an appropriate size.
- Ensure a full part of the clothes remains in a dry condition at all times.
- Do not smoke, drinking, smoking, hair covering, and the wearing of nail varnish and body piercings.

**HYGIENE:**

When your change availability:

- Always refuse to go to work unless you have been checked with a digital thermometer for any fever.
- Do not work if you are unwell or have been accompanied by diarrhoea and symptoms of food poisoning.
- Do not work if you have a sore throat, cough, cold or flu or if you have a fever.

**FOOD AND EQUIPMENT:**

Always use the correct equipment for the food you are preparing.

- Do not use any equipment that is not clean, dry and ready for use.
- Do not use any equipment that is not clean, dry and ready for use.
- Do not use any equipment that is not clean, dry and ready for use.

This notice is the property of all food hygiene staff and only to be used for their own reference and not to be reproduced without the permission of the author.

S/A CS083

**Application of Hand Sanitiser**

- STOP** Rub palms to palms and wrists
- CLEAN** Rub palm to back of hand and between fingers
- GO** Rub fingers to back of fingers

Ensure hands are clean before using hand sanitiser  
Dose hand with 1 pump  
Rub hands for 30 seconds until sanitiser evaporates

300x200

**IMPORTANT INFORMATION FOR CATERING STAFF**

**GLOVE GUIDELINES**

- Wear food service gloves or use sanitary utensils or deli tissue when handling ready-to-eat foods.
- Wash your hands before putting on gloves.
- Change gloves when you would need to wash your hands:
  - After touching your body.
  - After using the toilet.
  - After eating or drinking.
  - After handling raw food.
  - After handling dirty equipment or utensils.
- Remove your gloves before washing hands.

300x200

**THE SAFE USE OF KNIVES**



- Always use the correct knife for the task.
- Always keep knives sharp and handles in good condition.
- Always use a firm grip and use even pressure for cutting.
- Always cut downwards away from the body.
- Remove cutting boards and knives any clean and clean.
- Store knives in their protective sheaths or knife racks.
- Ensure work space is sufficient so a person using a knife is not in danger of being tripped or placed another person at risk.



- Do not attempt to catch a falling knife.
- Do not walk around with a knife in your hand.
- Do not leave knives lying around on tables or worktops.
- Do not place knives unsecured in drawers or cupboards.
- Do not leave knives in washing up water.

Anyone found in breach of these rules Working Procedures will be subject to disciplinary action

300x200

S/A CS153

**COOKER & OVEN SAFETY**



- Always use protective clothing and equipment provided.
- Always be aware of other people and hazards when manufacturing hot foods and liquids.
- Before cleaning, always turn off the mains supply and allow appliances to cool.
- Always switch equipment off when not in use.
- Always report any faults to the supervisor immediately.



- Do not use this equipment unless trained and authorized.
- Do not drag bowls or wet cloths over equipment to dry.
- Do not use defective equipment.

**CAUTION**  
Hot surfaces and liquids

300x200

S/A CS154



**Remove all jewellery before starting work**



**Personal items not to be kept in food area**

300x200

S/A CS155



**HYGIENE NOTICE**

YOU ARE NOW ENTERING A HIGH CARE AREA

Clean protective clothing must be worn in this area.

Hands must be washed at the sink immediately on entering this area.

300x200

S/A CS156



100x100

S/A CS157

**Clean as you go**

100x100

S/A CS058



**Hair protection must be worn**

100x200

S/A CS115

Size (mm)	S/A
100x100	£1.20
100x200	£2.00
300x200	£4.00

# FOOD WASTE RECYCLING PACK

Helping the environment

Material Guide: S/A Self Adhesive Vinyl



## ALL THE FOOD WASTE RECYCLING SIGNS IN ONE PACK

- 1 High quality food waste guidance poster
- 8 glossy self adhesive vinyl bin stickers; Food waste, mixed paper & card, mixed glass bottles & jars, non recyclable waste, plastic packaging, cartons, food tins & drink cans & cooking oil
- Wipe clean
- Government approved symbols and colours.
- Easy to peel and place.



Product Code:  
**FWRPK**

RRP  
**£18.00**

Recycling stickers and posters can also be purchased individually



200mm x 150mm  
Code: SE008



200mm x 150mm  
Code: SE009



200mm x 150mm  
Code: SE026



200mm x 150mm  
Code: SE027



200mm x 150mm  
Code: SE028



200mm x 150mm  
Code: SE029



200mm x 150mm  
Code: SE010



200mm x 150mm  
Code: SE019



297mm x 210mm  
Code: SE030

Size	Cost
200mm x 150mm	£2.95
297mm x 210mm	£3.95

Prices shown exclude VAT and delivery

# CATERING EQUIPMENT SAFETY SIGNS

Make staff aware of potential hazards and reduce the risk of accidents.

Material Guide: S/A Self Adhesive Vinyl



**Deep Fat Fryer**  
Switch off/disconnect power supply at mains before cleaning. Avoid filling pan beyond recommended fill mark. Ensure food is stored before attempting to lift to prevent dripping and subsequent overheating. Always return thermostat control to zero when frying is completed.

S/A **CE021** 100x300



**Mincing/Mixing Machine**  
Switch off/disconnect power supply at mains before cleaning. Use only the danger provided to push food into the mincing machine - spacers, forks, knives or items should be avoided. Keep hands clear whilst machine is in operation.

S/A **CE022** 100x300



**Dishwashing Machine**  
Switch off/disconnect power supply at mains before cleaning. Avoid overloading machines. If machine jams or stops, switch off power immediately and wait 10 mins before attempting to clear blockage. Allow machine to cool before reaching as otherwise serious scalds could occur.

S/A **CE023** 100x300



**Waste Disposal Machine**  
Switch off/disconnect power supply at mains before cleaning. Ensure that cutlery, bones, strings, etc. are not mixed with food waste. Switch off power supply at machine panel or stop. Follow manufacturer's inspection instructions.

S/A **CE024** 100x300




**Potato Chipping Machine**  
Switch off/disconnect power supply at mains before changing or attempting to dislodge blockages.

S/A **CE025** 100x300



**Convectur Oven**  
Switch off heater fan button before opening doors.

S/A **CE026** 100x300



**Steam Oven**  
Open door sufficiently to break the seal and allow steam and water to escape before opening fully.

S/A **CE027** 100x300



**Slicing Machine**  
Switch off/disconnect power supply at mains before cleaning. The guard provided must be in the correct position before operating the machine. Always reduce the slicing thickness indicator to the desired position when work is finished to avoid injury to hand.

S/A **CE028** 100x300



**Microwave Oven**  
1. As a sensible precaution do not cook closely into the oven when it is switched on.  
2. People with heart pacemakers should not use this oven.  
3. Metal containers such as tin foil must not be placed in the oven.

S/A **CE029** 100x300




**CODE OF PRACTICE FOR THE USE OF BANDSAWS**  
This code of practice provides safe working conditions for the operator of hand saws and power hand saws.  
1. This document contains an overview of the code of practice.  
2. A detailed code of practice will be available on the machine.  
3. The operator must be trained and supervised.  
4. The operator must be at least 18 years of age.  
5. Before using this machine ensure all guards are in place.  
6. Turn off before cleaning and if electric, unplug or isolate from the supply.  
**TRAINED OPERATORS**


S/A **CE079** 300x200



**Dangerous machine**  
You may only operate or clean this machine if you are:  
Trained or being trained under supervision.  
Over 18 years of age.  
Before using this machine ensure all guards are in place.  
Turn off before cleaning and if electric, unplug or isolate from the supply.

S/A **CE032** 300x200



**VENTILATION SYSTEMS**  
Clean ventilation canopy externally and internally at least once a week.  
Clean fan, clean or replace filters.  
Do not operate system without filters where fitted.

S/A **CE080** 300x200



**Caution**  
This machine can be dangerous. It must be operated and cleaned by authorised persons only.

S/A **CE036** 300x200




**WARNING**  
This is a dangerous machine, to be operated by authorised personnel only. Check that all guards are in position.




**CLEANING**  
Switch off machine and disconnect. Only persons over 18 allowed to clean this machine.

S/A **CE030** 300x200



**Electric Isolation Point**

S/A **CE075** 100x200



**Gas Isolation Point**

S/A **CE077** 100x200




**Gas Shut Off Valve**

S/A **CE071** 100x200



**CAUTION**  
**Dangerous Machine**

S/A **CE058** 100x200



**Caution**  
This machine can be dangerous. It must be operated and cleaned by authorised persons only.

S/A **CE060** 100x200



**Switch off after use**

S/A **CE081** 100x200

Caution  
**Hot surface**

Caution  
**Hot surface**

Caution  
**Hot surface**

Caution  
**Hot surface**

Caution  
**Hot surface**

Caution  
**Hot surface**

**CS050** S/A  
200x100  
(6 x 40x100mm)

Caution  
**Very hot water**

Caution  
**Very hot water**

Caution  
**Very hot water**

Caution  
**Very hot water**

Caution  
**Very hot water**

Caution  
**Very hot water**

**CS051** S/A  
200x100  
(6 x 40x100mm)



**Clean machine after use**

S/A **CE082** 100x300



**Do not remove guards**

S/A **CE083** 100x300

Size (mm)	S/A
100x200	£1.20
100x300	£2.90
300x200	£4.00

# PORTABLE FLOOR STANDS

Prevent accidents & injuries

Strong and lightweight moulded plastic folds flat for easy storage. Integral handles.  
Printed both sides. Size: 620x300mm



FL034

FL032



FL043



FL033

Size (mm)	Cost
620x300	£12.00

- Moulded Plastic Construction
- Total size 620mm tall x 300mm wide
- Printed on both sides
- Folds flat for easy storage
- Lightweight
- Integral Handle
- Indoor Use



FL013

50mm x 33 meters

Ideal for marking hazardous equipment and areas...



Tough, durable internal P.V.C. tape.

Size (mm)	Cost
50x33 metres	£3.60

## Industrial Heavy Duty Floor Stands

Ideal for exterior and interior use. Perfect for viewing your message from a distance. Made from strong lightweight material which folds flat for easy storage. Integral handles. Can be filled with sand for added stability. Funnel supplied. Printed both sides. Size: 915x330mm For personalisation call with your requirements.



Heavy Duty Floor Stands:

- Make staff and members of the public aware of potential hazards
- Act as an essential part of all cleaning management systems
- Are an effective and inexpensive way of preventing slips and trips



FL020

FL021

FL022

FL023

FL031

Size (mm) Cost

915x330 £58.00

Features:

- Moulded Heavy Duty Plastic Construction.
- Sign Area 610mm tall x 300mm wide.
- Weight 4.50kg.
- Cavity with Plug for Sand Ballasting.
- Supplied with Funnel.
- Integral Handle.
- Indoor and Outdoor Use.



## Toilet Check List

Show customers that the washrooms are regularly cleaned and checked.  
Size: 330 x 245mm.



SN001

330x245

Supplied with a water based pen

Size	Cost
330x245	£15.00

- 25mm profile
- Wall mounting aluminium frame
- Concealed pre-drilled fixing holes
- Re-writable surface
- Supplied with a wet wipe pen



Snap shut front opening mechanism

## Colour Coded Cleaning Notice

**Colour Coded Cleaning System**  
Prevent cross contamination by using mops and buckets in the designated areas.



S/A MB002 330x200

Indication to the staff for what mops and buckets are used in each different area to avoid cross contamination.

Individual colour mop & bucket notices can be purchased separately. Ask for details.

Material Size Cost

S/A 300x200 £4.00

Prices shown exclude VAT and delivery

# COSHH SIGN PACK

Safety & storage of cleaning chemicals

These signs are ideal for indicating where hazardous substances are in use or are being stored.

## Safe Use & Storage of Chemical SIGN PACK



Each 'Safe Use of Cleaning Chemicals' pack contains one of the following signs

COSHH Regulation notice	350x270	Warning cleaning chemicals	150x200
Nearest first aider	150x300	Warning harmful	150x200
Keep locked shut	100x100	Warning chemical store	150x200
No smoking symbol	100x100	Wear gloves	100x200
Flammable symbol	100x100	Wear eye protection	100x200
Safety first cleaning	100x200	Wash your hands	100x200

**SUCPK £22.00**



S/A CL021 350x270



S/A CL022 300x200



S/A CL011 100x200



S/A CL009 100x200



S/A CL010 100x200



S/A WS084



S/A WS036



S/A WS098



S/A WS167



S/A WS165



S/A WS032



S/A WS169

Size (mm)	S/A
100x200	£2.00
200x150	£3.00
200x300	£4.00
350x270	£7.75

## Health & Safety Law Poster

You have a legal requirement to display this statutory notice.

The Health and Safety Information for Employees Regulations 1989 made it a legal requirement for all employers to display a Health and Safety Law Poster.

### Updated and Enhanced

- Easier to read
- Bright and Colourful
- Clearly Marked Sections
- Embedded hologram for proof of authenticity
- Features HSE and Incident Contact Centre Helpline Numbers
- 420 x 297 mm

### Framed Health & Safety Law Poster

Frame has a snap shut opening front mechanism, 25mm profile and is supplied with fixing screws.



**HSL003**  
420x297mm  
(Poster Only)

**HSL005**  
450x322mm  
(Poster with frame)

Size (mm)	Poster Only	Poster with Frame
420x297	£15.00	£24.90

# SAFETY & FIRST AID GUIDANCE POSTERS

Current 'Best Practise' Technique to keep your staff informed

These full colour guidance posters are designed to provide both trained and untrained staff with essential information. Combining clear graphics and easy to read text, these posters are highly visible and fully updated with the latest safety and first aid information. All posters are 420x590mm. Durable encapsulated construction.



HSP17 420x590

Size (mm) Cost

420x590 £16.25

Size (mm) Snap Frame

A2 420x297 £15.00

## Frame for Guidance Posters

All our guidance posters can be framed to enhance their appearance. Frame has a snap open/shut front mechanism, 25mm profile and an anti-glare front cover. Supplied with fitting screws for wall mounting.

SN009S



HSP19 420x590



HSP18 420x590



HSP27 420x590



HSP02 420x590mm



HSP16 420x590mm



HSP20 420x590mm



HSP10 420x590mm



HSP01 420x590mm



HSP06 420x590mm



HSP05 420x590mm



HSP15 420x590mm



HSP03 420x590mm

# KITCHEN MEMO BOARD

A excellent way to get your message across.



- Cleans like new every time
- 3mm thickness
- Weatherproof & Rotproof
- Does not require repainting
- Rewritable surface
- Indoor or outdoor use
- Signwriter pen and chalk friendly
- Will last for years
- No Smearing or ghosting

\*Framing available on request\*

Practical • Versatile • Effective

Code	Size (mm)	Cost
HPL001	A5 210x148	£3.50
HPL002	A4 297x210	£7.00
HPL003	A3 420x297	£13.50
HPL004	A2 594x420	£27.00
HPL005	A1 841x594	£67.00
HPL006	A0 1189x841	£133.50

If you do not see the size you need call us.  
Our boards are made to measure!

## WetwipeBlackboard Pens



Wetwipe Pens For Interior Use only

Code	Description	Cost
AB086	8 mixed pens	£25.00
AB087	3 white pens	£9.00

Waterproof Pens For Exterior and Interior Use

Code	Description	Cost
AB088	8 mixed pens	£25.00
AB089	3 white pens	£9.00



## Magnetic Dry Wipe Kitchen Memo Board



Professional Board Eraser



Code	Cost
WP009	£2.00

Code	Size (mm)	Cost
WP001	600x900	£29.16
WP007	900x1200	£59.72

Satin silver anodised traditional flat frame

Presenters Pens (Pack of 4)  
6mm bullet point nib for great definition.

Pen set includes red, green, blue & black Pens



Code	Colour	Cost
WP011	multi pk 4	£4.15

Supplied complete with wall fixing kit and pen tray.  
(Presenter pens sold separately)

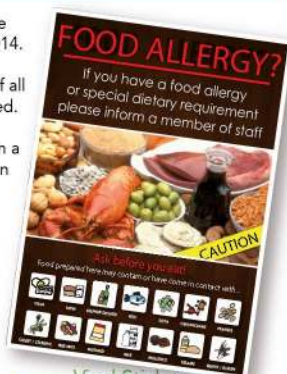
# FOOD ALLERGEN GUIDE FOR STAFF



The food Standards Agency (FSA) in conjunction with DEFRA have introduced new allergen laws which came into effect December 2014.

Restaurants and food outlets are now required to provide details of all possible allergens that are contained within the menu items served.

The details of the recognised allergens must be clearly marked in a clearly visible place so that employees of the establishment can provide correct information to consumers.



Vinyl Sticker

Code	Size	Cost
FAN013	A4	£4.00
FAN014	A5	£3.00

Rigid Aluminium Notice

Code	Size	Cost
FAN015	A4	£4.98
FAN016	A5	£4.45

Poster (220gsm silk)

Code	Size	Cost
FAN017	A3	£7.15

Gloss Vinyl Sticker

Code	Size	Cost
FAN018	A3	£7.75

A5/A4/A3 Snapframes Only

Code	Size	Cost
SN054S	A5	£5.50
SN007S	A4	£5.95
SN008S	A3	£8.50

## Metallic Door Discs



Enhance any door with these modern and stylish non reflective brushed silver finish discs.

- 75mm diameter
- 1mm thickness
- Satin silver finish
- Self adhesive backing for easy fixing.

Cost  
£2.50

## Door Signs - Vinyl Stickers



S/A CS110 100x200



S/A CS096 100x200



S/A CS158 100x200



S/A CS097 100x200



S/A CS159 100x200

Size (mm) S/A  
100x200 £2.00

## Multi Purpose Food Scrapers

Injection moulded, flexible scraper made from food safe plastic. Available in 2 colours (red and blue) and 2 sizes.



Small Scraper size: 85x120mm  
Large Scraper size: 105x160mm

Code	Description	Cost
SBS001	Small Blue	£4.00
SBS002	Small Red	£4.00
LBS001	Large Blue	£4.75
LBS002	Large Red	£4.75



Prices shown exclude VAT and delivery

# CARD HOLDERS & PRICE TICKETS

Ideal for counter tops & deli counters



We can personalise your price ticket and menu for you  
Give us a call!

## Deli Foot Card Holders



Clear plastic card holder with 50mm collapsible stem for flat pack distribution. Supplied unassembled. 40mm x 75mm base 25mm wide card holder accepts material upto 1mm thick

Pack of 10

Code	Quantity	Cost
RS039	Pack of 10	£8.00

## Deli Pin Card Holders



Tilting and swiveling. 38mm pin. White non toxic polypropylene.

Pack of 20

Code	Quantity	Cost
RS041	Pack of 20	£13.88

## Vertical Ticket / Card Holders



Clear styrene cardholder. Holds material up to 0.5mm thick. Size: 40 x 49mm

Pack of 20

Code	Quantity	Cost
RS043	Pack of 20	£5.30

## Angled Ticket / Card Holders



Clear styrene angled card holder. Holds material up to 0.5mm thick. Size: 40 x 60mm

Pack of 20

Code	Quantity	Cost
RS042	Pack of 20	£5.00

## Clear deli double sided Clip Card Holder



Tilting and swiveling card holder. Fits trays, cartons, shelves & bowls. The clip will hold material upto 9.5mm thick ticket, 95mm x 20mm wide.

Pack of 10

Code	Quantity	Cost
RS143	Pack of 10	£11.10

## Deli Pin Ticket Rings



100mm metal pin. Holds material up to 1mm thick

Pack of 30

Code	Quantity	Cost
RS146	Pack of 30	£9.00

## Rectangle PVC Ticket



Non toxic and food safe. Size: 50x110mm

Pack of 30

Code	Quantity	Cost
RS091	Pack of 30	£2.50

## Shield PVC Ticket



Non toxic and food safe. Size: 90x65mm

Pack of 30

Code	Quantity	Cost
RS087	Pack of 30	£2.50

## White / Black Deli Price Tickets



For use with our ticket holders. Available in White or Black Size: 50x90mm

Pack of 30

Code	Quantity	Cost
RS060W	Pack of 30	£3.50
RS060B	Pack of 30	£3.50

## Universal Counter Price Tickets



Gloss white aluminium notices. Tent for counter display or rotate to 'L' shape for placing under trays, pots etc. Writing area: 90x55mm

Pack of 10

Code	Quantity	Cost
RS102	Pack of 10	£4.50

# ALLERGEN BUFFET NOTICE

Perfect for letting the consumer know potential allergens

A range of consumer awareness notices, perfect for buffet displays letting the consumer know of the potential allergens that may be contained in the food. a simple notice which will keep your customers safe and your establishment safe from potential prosecutions.



To prolong the life of this product, only use a waterbased pen & clean with a soft damp cloth. Don't use cleaning chemicals, this can effect the print life.

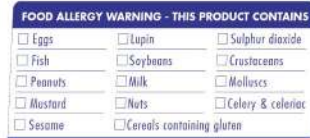
Space to write the name of the food item i.e 'Curry' or 'Beef Stew' etc.  
Tick boxes to inform customers of allergens in the dish

Code	Size (mm)	Cost
BT024	125x65x45	£2.50



Code	Cost
WP013	£0.90

## Food Allergy Table Notice



- 0.7mm Gloss white aluminium
- Easy to wipe clean
- Ink doesn't smudge or rub off
- Anti-glare poster cover sheets
- Ideal for table tops / counters

Code	Cost
BT021	£2.20

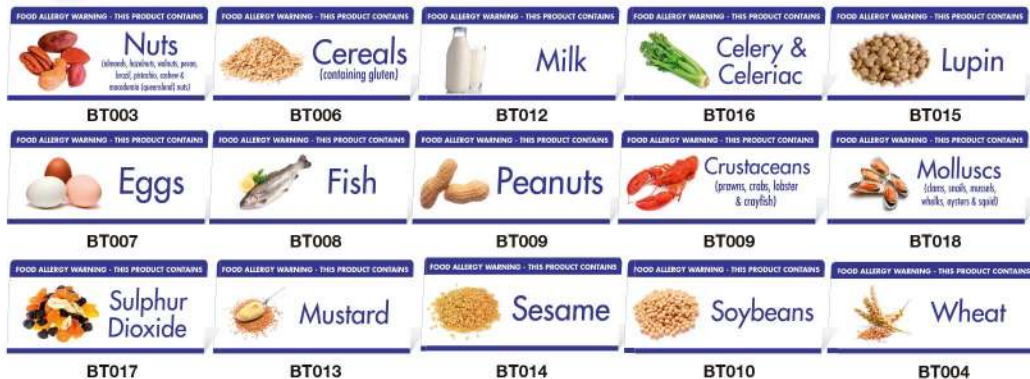
## Food Allergen Buffet Notice



- 0.7mm Gloss white aluminium
- Easy to wipe clean
- Ink doesn't smudge or rub off
- Ideal for buffets or deli's

Code	Size (mm)	Cost
BT004-19	145x45x45	£2.20

BT019



create your own buffet notice with your own wording

we can add your company logo or an image



## Custom Printed Buffet Notice HOW TO ORDER

1. State the product code (BT023)
2. State the text required (and image if needed)
3. State quantity required

Code	Size (mm)	Cost
BT022	145x45x45	£2.20

# ALLERGY STICKER PACK

For windows & interior surfaces

The best way to minimise the potential risk of allergic reactions is to get the consumer to notify a member of staff of any dietary requirement or if they have a food allergy. Ask before you eat... our range of allergy awareness notices will help keep your establishment safe from potential costly prosecution.

**Window Sticker (w/s):** Place on inside of window so message can be read clearly from outside

**Self Adhesive Stickers (s/a):** Self adhesive for sticking directly onto any surface



This pack contains 8 Stickers

Code	Descriptions	Cost
FAN005	Sticker Pack (8 stickers)	£8.30

Pack Contains: 4 x Self adhesive vinyl stickers  
4x Reverse printed window stickers

## Wall Mounted & Counter Top Framed Notices

These signs are supplied with 15mm sliver snap frames.

Available in A4 or A5. For internal use only.

Counter top A4 25mm profile, A5 15mm profile.

- Snap opening front mechanism
- Anti-glare cover and fixing screws



Wall Mounted Framed Notices

Code	Size	Cost
FAN001	A4	£12.00
FAN002	A5	£10.16

Counter Top Framed Notices

Code	Size	Cost
FAN003	A4	£12.00
FAN004	A5	£10.16



Wall Mounted Framed Notices

Code	Size	Cost
FAN007	A4	£12.00
FAN008	A5	£10.16

Counter Top Framed Notices

Code	Size	Cost
FAN011	A4	£12.00
FAN012	A5	£10.16

## Acrylic Freestanding Poster Holders

Manufactured in 2mm acrylic. All edges polished

- ✓ Made in hard-wearing acrylic
- ✓ Quick and easy to remove and replace inserts
- ✓ For single or double sided message to be displayed
- ✓ Presents and protects any paper insert

### Single Sided Paper Inserts

Portrait Holders

Code	Poster Size	Cost
RS154	A8	£0.98
RS155	A7	£1.23
RS156	A6	£1.51
RS157	1/3 A4	£2.40
RS035	A5	£3.00
RS036	A4	£4.66

Landscape Holders

Code	Poster Size	Cost
RS148	A8	£0.98
RS149	A7	£1.23
RS150	A6	£1.51
RS151	A5	£3.00
RS152	A4	£4.66



## Double Sided Paper Inserts

Portrait Holders

Code	Poster Size	Cost
RS165	A8	£1.20
RS166	A7	£1.63
RS167	A6	£1.93
RS092	1/3 A4	£2.40
RS037	A5	£3.00
RS038	A4	£4.66

Landscape Holders

Code	Poster Size	Cost
RS159	A8	£1.20
RS160	A7	£1.70
RS161	A6	£1.96
RS162	A5	£3.00
RS163	A4	£4.66



## Halal Food Notices



Size (mm) 200x150



Code	Material	Cost
RS141	Self Adhesive	£3.00
RS089	Window Sticker	£3.00

# CREATE YOUR OWN CATERING SAFETY SIGN

With your own wording

Material Guide: S/A Self Adhesive Vinyl

All sign blanks are self adhesive vinyl for easy fixing to fridges, doors, tiles and most kitchen surfaces. Before applying the sticker, please make sure surface is clean and grease free.

How to order:

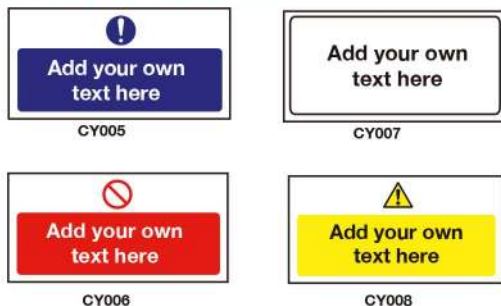
- 1 Choose sign blank, stating product code
- 2 State quantity required
- 3 State text required

Sign blanks: 100x100mm



Size (mm)	Cost
100x100	£1.20 each
100x200	£2.00 each
300x200	£4.00 each

Sign blanks: 100x200mm



Sign blanks: 300x200mm



Safety Guide



Prohibition  
Don't Do



Mandatory  
Must Do



Warning  
Danger



General  
notice

Full Colour Stickers & Labels



We can also print full colour shaped stickers printed and cut in one operation.

- Suitable for indoor or outdoor use, our stickers are printed on a high quality exterior grade pvc with a permanent waterproof adhesive on the reverse side.
- All our labels are produced on sheets not rolls.

*Call us for a free quotation.*

# FIRST AID SIGNS

To help and inform in case a accident occurs

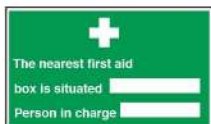


S/A FA020 300x200



**Black Marker Pen**

Code **WP013** Cost **£0.90**



S/A FA030 150x300



S/A FA028 150x300



S/AFA051

200x150



S/A FA006

150x100



S/A FA008

150x100



S/A FA026

150x100



S/A FA010

150x100



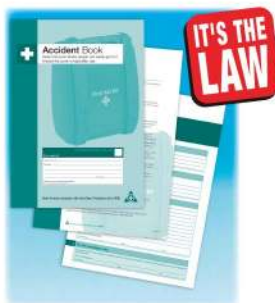
S/A FA012

150x100

Size (mm)	S/A
150x100	£2.50
150x300	£3.82
200x150	£3.00
300x200	£4.00

## Accident Book and Accident Book Station

By Law Every Business Must Record Accidents to employees and visitors.



**Accident Book.**  
Space to record a total of 53 incidents. Provides a quick and easy system to record accidents in the workplace. Size A4 (210x297mm)  
Code: FA036

Code **FA036** Price **£3.70**



Code **FA037** Price **£22.80**

**Accident Book Station.**  
Ideal for storing records on the wall. You must ensure your accident book is clearly visible and is easy to access.  
Code: FA037

## British Standard Compliant Catering First Aid Kit - Small, Medium & Large

First Aid Kit Contents	Small	Med	Large
First Aid Guidance Leaflet	1	1	1
HypaCover First Aid Dressings 12x12cm	4	6	8
HypaCover First Aid Dressings 18x18cm	1	2	2
HypaBand Triangular Bandages	2	3	4
HypaBand Safety Pins	12	12	24
HypaCover Eye Pad and Bandages	2	3	4
HypaPlast Washproof Plasters (Blue)	40	60	100
HypaClean Sterile Wipes	20	30	40
HypaPlast Waterproof Tape 2.5cm x 5m (Blue)	1	1	1
HypaTouch Nitrile Gloves (Pair)	6	9	12
HypaCover Finger Dressings	2	3	4
HypaGuard Face Shields	1	1	2
HypaBlankets	1	2	3
Burn Dressings 10x10cm	1	2	2
Clothing Cutters	1	1	1
HypaBand Conforming Bandages 7.5cm	1	2	2

Designed For Food Handling Environments  
Catering kits include blue washproof plasters and blue adhesive tape. Supplied in a durable case Small, medium and large kits available.  
Complies with BS 8599-1

BS 8599-1  
British Standard  
Compliant First Aid Kit



Ideal for all catering establishments



Code	Size (mm)	BS 8599 Compliant	Cost
<b>FA069</b>	300x230x120	First Aid Kit - Small	£29.04
<b>FA070</b>	295x225x117	First Aid Kit - Medium	£41.12
<b>FA071</b>	295x331x117	First Aid Kit - Large	£52.74

# BLUE CATERING PLASTER KIT

Suitable for all catering establishments



Includes blue products specially suited for catering.



First Aid Kit Contents	1-10
First Aid Guidance Leaflet	1
Assorted Blue Washproof Plasters	100
Moist Wipes	10
Washproof Blue Strapping	1
Fingerstalls	12
Blue Tubular Finger Bandages	6
Scissors	1

Code	Description	Cost
<b>FA072</b>	Blue Plaster Kit	£17.45

## Emergency Eye Wash Kits



Size: 295x331x117



Wall Bracket Supplied

Emergency Eye Wash Kit For Any Location.

Self supporting workbench allows kit to be opened and worked with on the wall bracket.

Durable hinged case includes bottle stabilizers to hold contents firmly in place.

- 1 x Eye Wash Kit containing
- 2 x Sterile Eye Wash Bottles (500ml)
- 2 x Sterile Eye Pad Dressings
- 1 x Clear Shelf

Code	Description	Cost
<b>FA047</b>	Emergency eye wash kit with wall bracket	£18.35

## Catering Disinfection Wipes - Can Also Be Used As Probe Wipes



"Suitable for hands, food preparation surfaces or any area where there is a risk of microbial infection"

- Ideal for high risk cross contamination areas
- Effective against bacteria, fungi and viruses
- Wipe size: 200x200mm
- Heavy duty wipes supplied in drum of 150

Code	Description	Cost
<b>FA074</b>	150 Disinfection Wipes	£8.75

## Medium Burns Kit



Supplied with a range of products designed to provide effective treatment of burn injuries

Code	Description	Cost
<b>FA076</b>	Medium Burns Kit	£30.42

Burns Kit Medium	
First Aid Guidance Leaflet	1
Burn Stop Burn Dressing 10 x 10cm	2
Burn Stop Burn Dressing 20 x 20cm	1
Burn Stop Burn-Jel Sachets 3.5g	6
Safety Pins	12
Conforming Bandage	3
Disposable Vinyl Gloves	3
Clothing Cutters	1

Prices shown exclude VAT and delivery

# FIRE ACTION SAFETY SIGNS

Inform staff the actions to take in case of fire

**Fire alarm**

**Fire action**  
Any person discovering a fire

1. Sound the alarm.
2. Phone [ ] to call fire brigade.
3. Attack fire if possible using the appliances provided.

**On hearing the fire alarm**

4. Leave building by [ ] route.
5. Close all doors behind you.
6. Report to assembly point.

**Do not take risks.**  
Do not return to the building for any reason until authorised to do so.  
Do not use lifts.

F/P **FS055** 300x200  
S/A **FS056**  
P/L **FS072**

These notices are the ideal way of informing staff the actions to take in case of fire.

**Fire action**  
Any person discovering a fire

1. Sound the alarm.
2. Phone [ ] to call fire brigade.
3. Attack fire if possible using the appliances provided.

**On hearing the fire alarm**

4. Leave building by [ ] route.
5. Close all doors behind you.
6. Report to assembly point.

**Do not take risks.**  
Do not return to the building for any reason until authorised to do so.  
Do not use lifts.

F/P **MS005** 200x150  
S/A **MS006**  
P/L **MS079**

Size (mm)	S/A	F/P	P/L
200x150	£3.00	£3.87	£6.50
300x200	£4.00	£5.30	£9.00

**Gas Leak Action**  
Any person discovering a gas leak:

1. Extinguish all naked flames and cigarettes.
2. Turn off the supply of the control valve.
3. Close all windows.
4. Call gas emergency on: [ ]

**If the escape persists:**

5. Evacuate building immediately.
6. Report to the nearest assembly point.

**Assembly point:** [ ]

**Do not search with naked lights.**  
Do not operate any electrical switch, light or equipment.  
Do not turn gas back on until the escape has been reported.

F/P **MS007** 200x150  
S/A **MS008**  
P/L **MS086**

**WHAT YOU SHOULD DO:**

**Fire action**  
If you discover a fire Sound the alarm by pressing the glass of the nearest Fire Alarm Operating Point.

**Call for assistance and attack the fire if possible with the fire fighting equipment provided. DO NOT RISK PERSONAL SAFETY.**

**Leave the building at once quickly and calmly**  
If you suspect that there is a fire on the other side of a door, DO NOT open it. As you leave the building ensure all the fire doors and windows on your route are closed.

**DO NOT use the lifts**

**On hearing the fire alarm**  
Leave the building at once, quickly and calmly by the nearest available route. Escape routes are indicated by GREEN signs. Assist with the evacuation of visitors. DO NOT stop to collect personal belongings.

**When clear of the building - proceed to your designated fire assembly point**

**DO NOT re-enter the building until told to do so by the Nominated Fire Officer**

F/P **MS065** 300x200  
S/A **MS066**  
P/L **MS067**

**Fire Action for members of staff**

**IF YOU DISCOVER A FIRE**

1. Ensure that no-one is in immediate danger.
2. Sound the nearest fire alarm.
3. Call for assistance and attack fire if possible with the appliances provided. **NOT AT THE RISK OF PERSONAL SAFETY.**
4. Leave building by closing as many doors as possible and go to the fire assembly point.

**IF YOU HEAR THE FIRE ALARM**

1. Staff should if necessary see that guests are evacuated from the building and a not call is taken.
2. An designated person should call the fire brigade in accordance with the relevant instructions. Ensure the fire brigade is called to every fire or suspicion of fire.

**Do not run**  
**Do not use lift**  
**Do not stop to collect personal belongings**  
**Do not re-enter building until safe to do so**

F/P **MS037** 300x200  
S/A **MS038**  
P/L **MS068**

**Fire action**

**Operate the nearest fire alarm.**

**Leave the building by the nearest available exit.**

**Report to the person in charge of the assembly point at:** [ ]

**Do not use lifts.**  
**Do not return to the building for any reason until authorised to do so.**

F/P **MS072** 300x200  
S/A **MS073**  
P/L **MS074**

## Mandatory Fire Door Discs / Signs

For a stylish and modern sign these discs are ideal. 1mm thick satin silver finish with self adhesive backing for easy fixing. Suitable for interior and exterior use.

Door Discs	Cost
Diameter 75mm	£2.50

Size (mm)	S/A	F/P	P/L
100x100	£1.20	£2.20	£2.50

<b>Fire door keep shut</b>	<b>Automatic Fire door keep clear</b>	<b>Keep locked shut</b>	<b>Fire door keep locked shut</b>	<b>This door must remain unlocked when premises are occupied</b>	<b>Fire escape keep clear</b>
<b>DS028</b>	<b>DS030</b>	<b>DS037</b>	<b>DS038</b>	<b>DS039</b>	<b>DS040</b>

<b>Fire door keep shut</b>	<b>Fire exit keep clear</b>	<b>Fire door keep locked</b>	<b>Automatic fire door keep clear</b>	<b>Fire escape keep clear</b>	<b>This door to be kept locked shut when not in use</b>	<b>Automatic fire door keep clear close at night</b>
<b>100x100</b>	<b>100x100</b>	<b>100x100</b>	<b>100x100</b>	<b>100x100</b>	<b>100x100</b>	<b>100x100</b>
F/P <b>MS142</b>	F/P <b>MS144</b>	F/P <b>MS147</b>	F/P <b>MS150</b>	F/P <b>MS152</b>	F/P <b>MS155</b>	F/P <b>MS158</b>
S/A <b>MS145</b>	S/A <b>MS145</b>	S/A <b>MS148</b>	S/A <b>MS150</b>	S/A <b>MS153</b>	S/A <b>MS156</b>	S/A <b>MS159</b>
P/L <b>MS143</b>	P/L <b>MS146</b>	P/L <b>MS149</b>	P/L <b>MS151</b>	P/L <b>MS154</b>	P/L <b>MS157</b>	P/L <b>MS160</b>

# FIRE EXIT SAFETY SIGNS

Keep your customers safe

## Essential Fire Exit Signs

S/A Self Adhesive Vinyl F/P Semi Rigid Polypropylene P/L Photoluminescent



F/P **ES009** 150x300  
S/A **ES010**  
P/L **ES245**



F/P **ES011** 150x300  
S/A **ES012**  
P/L **ES246**



F/P **ES013** 150x300  
S/A **ES014**  
P/L **ES247**



F/P **ES015** 150x300  
S/A **ES016**  
P/L **ES248**

Size (mm)	S/A	F/P	P/L
150 x 300	£3.82	£4.50	£7.90
150 x 450	£4.34	£5.87	£9.15



F/P **ES027** 150x300  
S/A **ES028**  
P/L **ES175**



F/P **ES133** 150x300  
S/A **ES134**  
P/L **ES177**



F/P **ES019** 150x300  
S/A **ES020**  
P/L **ES251**



F/P **ES021** 150x300  
S/A **ES022**  
P/L **ES252**



F/P **ES023** 150x300  
S/A **ES024**  
P/L **ES249**



F/P **ES017** 150x300  
S/A **ES018**  
P/L **ES250**



F/P **ES001** 150x450  
S/A **ES002**  
P/L **ES167**



F/P **ES003** 150x450  
S/A **ES004**  
P/L **ES168**



F/P **ES005** 150x450  
S/A **ES006**  
P/L **ES169**



F/P **ES007** 150x450  
S/A **ES008**  
P/L **ES170**



F/P **ES029** 150x450  
S/A **ES030**  
P/L **ES171**



F/P **ES031** 150x450  
S/A **ES032**  
P/L **ES172**



F/P **ES121** 150x450  
S/A **ES122**  
P/L **ES173**



F/P **ES119** 150x450  
S/A **ES120**  
P/L **ES174**

## Additional Fire Door Signs



F/P **ES135** 150x450  
S/A **ES136**  
P/L **ES261**



F/P **ES433** 150x450  
S/A **ES434**  
P/L **ES435**



F/P **ES137** 150x450  
S/A **ES138**  
P/L **ES263**



F/P **ES139** 150x450  
S/A **ES140**  
P/L **ES264**



F/P **ES454** 100x200  
S/A **ES455**  
P/L **ES456**



F/P **ES457** 100x200  
S/A **ES458**  
P/L **ES459**



F/P **ES075** 150x450  
S/A **ES076**  
P/L **ES262**



F/P **ES442** 150x450  
S/A **ES443**  
P/L **ES444**

Size (mm)	S/A	F/P	P/L
100 x 200	£2.00	£3.10	£5.50

Size (mm)	S/A	F/P	P/L
150 x 450	£4.34	£5.87	£9.15

## Fire Assembly Point Signs

S/A Self Adhesive Vinyl F/B Foam Board



F/B **ES090** 150x300  
S/A **ES091**



F/B **ES460** 150x300  
S/A **ES461**



F/B **ES462** 150x300  
S/A **ES463**

When planning your fire safety evacuation, you must inform staff, visitors and guests of your external fire assembly points.

Size (mm)	S/A	F/B
150 x 300	£3.82	£9.00
400 x 600	£9.00	£28.75



F/B **ES464** 150x300  
S/A **ES465**



F/B **ES466** 150x300  
S/A **ES467**



F/B **ES468** 150x300  
S/A **ES469**



F/B **ES143** 400x600  
S/A **ES144**



F/B **ES141** 400x600  
S/A **ES142**

# FIRE EXTINGUISHER & EQUIPMENT SIGNS

To clearly indicate what the appropriate equipment is

P/L Photoluminescent S/A Self Adhesive Vinyl F/P Semi Rigid Polypropylene

Size (mm)	S/A	F/P	P/L
200 x 140	£3.00	£3.87	£6.50
210 x 455	£7.00	£7.75	£15.00

**KNOW YOUR FIRE EXTINGUISHER CODE**

CO <sub>2</sub>	DRY POWDER	AFFF FOAM	WATER	VAPOURISING LIQUIDS	WET CHEMICAL
<p>Use for fires involving:                     <ul style="list-style-type: none"> <li>Flammable Gases</li> <li>Flammable Liquids</li> <li>Flammable Solids</li> <li>Flammable Metals</li> <li>Flammable Powders</li> <li>Flammable Gels</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> </ul> </p>	<p>Use for fires involving:                     <ul style="list-style-type: none"> <li>Flammable Gases</li> <li>Flammable Liquids</li> <li>Flammable Solids</li> <li>Flammable Metals</li> <li>Flammable Powders</li> <li>Flammable Gels</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> </ul> </p>	<p>Use for fires involving:                     <ul style="list-style-type: none"> <li>Flammable Gases</li> <li>Flammable Liquids</li> <li>Flammable Solids</li> <li>Flammable Metals</li> <li>Flammable Powders</li> <li>Flammable Gels</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> </ul> </p>	<p>Use for fires involving:                     <ul style="list-style-type: none"> <li>Flammable Gases</li> <li>Flammable Liquids</li> <li>Flammable Solids</li> <li>Flammable Metals</li> <li>Flammable Powders</li> <li>Flammable Gels</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> </ul> </p>	<p>Use for fires involving:                     <ul style="list-style-type: none"> <li>Flammable Gases</li> <li>Flammable Liquids</li> <li>Flammable Solids</li> <li>Flammable Metals</li> <li>Flammable Powders</li> <li>Flammable Gels</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> </ul> </p>	<p>Use for fires involving:                     <ul style="list-style-type: none"> <li>Flammable Gases</li> <li>Flammable Liquids</li> <li>Flammable Solids</li> <li>Flammable Metals</li> <li>Flammable Powders</li> <li>Flammable Gels</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> <li>Flammable Pastes</li> </ul> </p>

**Fire hose reel**

Use for fires involving:
 

- Flammable Gases
- Flammable Liquids
- Flammable Solids
- Flammable Metals
- Flammable Powders
- Flammable Gels
- Flammable Pastes
- Flammable Pastes
- Flammable Pastes
- Flammable Pastes

**Fire blanket**

Use for smothering fires
 

- Chip pan fires
- Deep fat fires
- Waste bin fires

 Clothing fires: Wrap around a person whose clothes are burning

210x455

S/A FS079  
F/P FS001  
P/L FS060

**CO<sub>2</sub>**

S/AFS086  
F/P FS002  
P/L FS061

**DRY POWDER**

S/A FS087  
F/P FS003  
P/L FS062

**AFFF FOAM**

S/A FS088  
F/P FS004  
P/L FS063

**WATER**

S/A FS089  
F/P FS005  
P/L FS064

**VAPOURISING LIQUIDS**

S/A FS090  
F/P FS006  
P/L FS065

**WET CHEMICAL**

S/A FS091  
F/P FS092  
P/L FS093

**Fire blanket**

F/P FS142 100x200  
S/A FS143  
P/L FS144

**Fire hose**

F/P FS145 100x200  
S/A FS146  
P/L FS147

**Fire extinguisher**

F/P FS013 100x200  
S/A FS014  
P/L FS068

**Sprinkler stop valve**

F/P FS178  
S/A FS179  
P/L FS180

**Hand pointing to fire alarm**

F/P FS066  
S/A FS067  
P/L FS075

**In case of fire break glass**

F/P FS160 100x200  
S/A FS161  
P/L FS162

**Fire alarm**

F/P FS019 100x200  
S/A FS020  
P/L FS069

**Fire point**

F/P FS163 100x200  
S/A FS164  
P/L FS165

**In case of fire break glass**

F/P FS190  
S/A FS191  
P/L FS192

**Hand pointing to fire extinguisher**

F/P FS184  
S/A FS185  
P/L FS186

Size (mm)	S/A	F/P	P/L
100 x 100	£1.20	£2.20	£2.50
100 x 200	£2.00	£3.00	£4.50

## Fire Safety Log Book



The complete guide to fire safety. Keeps critical fire safety information in one place. Easy to use with step by step instructions.

Includes tips on staff training, fire drills, fire alarms, fire doors, fire extinguishers and emergency lighting.

Sections to record fire drills, equipment maintenance, staff training and important contacts.

Code: FS076

Size (mm)	Cost
A4	£4.95

## Fire Safety Log Book Holder



Provides easy, visible storage for the Fire Safety Log Book. Contains a sticker indicating when log book is missing.

Can be stored against fixed objects by screws and fittings (supplied separately)

Code: FS077

Size (mm)	Cost
To hold A4	£22.75



# CREATE YOUR OWN SIGNS

Get a Personalised Sign That Best Suits Your Establishment

## 1 Choose your Symbol

Choose from any of the symbols to the right, or state the symbol you would like and we will find you the most appropriate symbol.

e.g. MA10  
(wear gloves)



## 2 Choose your Text

State the text you require on your order. When writing your text, please use capital letters.

e.g. Gloves must be worn at all times



## 3 Choose your Material & Size

Choose the material and size from the two guides provided below. This determines the cost of your custom made sign.

e.g. (S/A) Self adhesive vinyl



### MANDATORY

Blue circle with a symbol inside stating action that must be taken: You must do



### WARNING

Yellow triangle, black border & symbol stating hazard warning: Caution - Warning - Risk of danger



### PROHIBITION

Red circle with diagonal bar & symbol stating prohibited action: You must not do - STOP



### SAFE CONDITION

Green with symbol: Information for safe actions - First aid



### Price & Size Guide (mm)

Size (mm)	S/A Each	F/P Each	F/B Each	P/L Each
A7 (74x105mm)	£1.20	£2.00	£2.50	£3.60
A6 (148x105mm)	£1.50	£2.80	£3.50	£5.75
A5 (148x210mm)	£3.00	£4.60	£5.75	£9.20
A4 (210x297mm)	£4.00	£6.80	£8.50	£14.50
A3 (297x420mm)	£7.75	£11.20	£14.00	£23.20
A2 (420x594mm)	£10.50	£20.80	£26.00	£37.15
A1 (594x914mm)	£17.75	£34.00	£42.50	£68.00
A0 (914x1189mm)	£30.75	£54.40	£68.00	£108.80

MORE SYMBOLS AVAILABLE, PLEASE ENQUIRE AND WE CAN MATCH THE APPROPRIATE SYMBOL TO THE TEXT YOU WOULD LIKE.

### Material Code Guide



#### S/A: Self Adhesive Vinyl

- Glossy white vinyl
- Sticks to most clean and dry surfaces
- Peel off backing
- Ideal for indoor and sheltered outdoor use



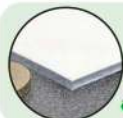
#### F/P: Semi-Rigid Polypropylene

- Glossy 1.2mm white flexible material
- Easily punched or drilled for fixing
- Suitable for indoor and outdoor use
- Environmentally friendly



#### P/L: Photoluminescent

- 1.3mm thickness
- Fast activation in dim lighting conditions
- Easily punched or drilled for fixing
- Ultra high initial brightness



#### F/B: Foam Board

- 3 or 5 mm thickness
- White matt surface
- Water & moisture repellent surface
- Strong and lightweight construction
- Ideal for indoor or outdoor use