

Brain Food Restaurant Halal Traceability Guide for Kitchen Staff

Introduction:

Welcome to Brain Food Restaurant, where the quality and integrity of our halal products are at the heart of our culinary philosophy. This comprehensive guide is crafted to empower our esteemed kitchen staff with the knowledge and practices that safeguard the continuity and traceability of our halal offerings. By embracing these guidelines, you become an integral part of our commitment to excellence and adherence to halal standards.

I. Maintaining Continuity

1.1 Demarcation Markers, Colors, Signage, and Designated Locations:

- Demarcation Markers: Think of these as our visual cues. Green markers signify halal areas, ensuring that products are handled and stored appropriately.
 - *Example:* The green-marked section of the pantry is strictly for halal ingredients like spices, oils, and dry goods.
- Signage: Clear signage acts as your guide to designated areas for halal and non-halal product management.
 - *Example:* The "Halal Prep Station" sign indicates the specific area for preparing halal dishes.

1.2 Computer Systems:

- Inventory Management System: This digital tool is your ally in tracking our halal products seamlessly.
 - *Example:* Use the system to check real-time stock levels before starting food preparation.

II. Preventative Measures

2.1 Staff Training:

- Halal Integrity Training: Deepen your understanding of the significance of proper handling, labeling, and storage.
 - *Example:* Attend the upcoming training session on halal principles to enhance your knowledge.

2.2 Labeling and Separation:

- Color-Coded Labeling: Green and red labels are more than colors; they signify the identity of the product.
 - *Example:* When reaching for utensils, remember to use the green-labeled set for halal preparation.
- Separation Practices: Maintain the separation of utensils, cutting boards, and cookware for halal and non-halal food.
 - *Example:* Ensure that the halal and non-halal prep stations have their dedicated sets of utensils.

2.3 Methods for Quality Checking Ingredients:

- Thorough Quality Checks: Your eagle eye ensures that only the freshest and halal-compliant ingredients enter our kitchen.
 - *Example:* When receiving meat shipments, visually inspect for any signs of damage or incorrect labeling.

III. Logging and Documentation

3.1 Product Identifiers, Supplier Information, Date of Receipt, Unit Amount, Production Date, and Lot Number:

- Detailed Logging: Our logs are your documentation hub, capturing vital information for each product.
 - *Example:* When logging the receipt of tomatoes, record the supplier, quantity received, production date, and verify the quality upon arrival.

3.2 Order Placement and Record-Keeping:

- Centralized App Usage: Streamline your ordering process through the dedicated app, promoting efficiency and accuracy.
 - *Example:* Use the Choco app to place orders, keeping a digital record of previous purchases for reference.

IV. Additional Recommendations

4.1 Team Communication:

- Open Dialogue: Effective communication among the team is key to maintaining a harmonious and efficient kitchen.
 - *Example:* Discuss any concerns or observations during the daily pre-shift meeting to ensure everyone is on the same page.

4.2 Ongoing Training:

- Continuous Learning: Our commitment to excellence includes ongoing training sessions to keep you updated.
 - *Example:* Attend the monthly workshops covering new halal product introductions and traceability best practices.

By internalizing and applying these traceability guidelines, you become a guardian of our halal standards. Your diligence ensures that every dish leaving our kitchen is a testament to the quality and authenticity we stand for at Brain Food Restaurant. For any queries or clarifications, reach out to the management team.

Thank you for your dedication and valuable contribution to our culinary journey.