

**FREE  
INSIDE**  
Thermometer Calibration Log  
**PLUS:** Colour Coding Chart



Training | Auditing | Support | Sales

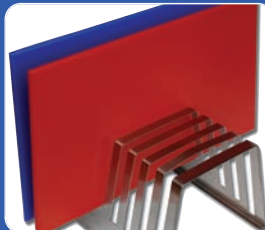
## TRAINING



## SUPPORT



## PRODUCTS



Think Food, Think Hygiene, Think Training,  
Think Support, Think Products...

...Thinking Food Safety

Training | Auditing | Support | Sales



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## INTRODUCTION

Thinking Food Safety is a family run business with an office and training suite based in Leigh on Sea, Essex. It is run by Kevin Mills, a voting Member of The Chartered Institute of Environmental Health, Food Officer and registered CIEH trainer.

Kevin has over 16 years of experience working in various retail, leisure and catering environments, including 10 years delivering training courses and 5 years of experience in food law enforcement. Customers can be assured of a friendly, professional service and up to date advice on legislative requirements as well as good practice guidance.

At the heart of our business is the commitment to support both small and large food premises alike, meet food hygiene legislative requirements, and strive for a 5 star rating.

## Our Services:

**Food Safety Training** - is fully flexible with both the option for online study or traditional classroom courses. Many of our qualifications are also CIEH accredited and delivered by a food officer to ensure you obtain the very best training available.

**Support Packages** – we make benefitting from a food safety consultant affordable regardless of the size of the business. Regular visits will ensure you have the best chance of achieving and maintaining a 5 star hygiene rating. We can also help to complete your Safer Food Better Business (SFBB) pack or HACCP.

**Products** - bringing you an essential selection of monitoring, hygiene and sundry supplies to promote the very best possible food safety standards within your business, at an affordable price. Each product has been selected to meet all legal requirements and promote best practice to help you maintain both food safety standards within your business and keep your local EHO happy.

#### How to order:

- Order online, by phone, or email.
- Payments can be taken by debit or credit card.
- Consultancy customers benefit from free local delivery and can also pay via invoice.

If you have previously ordered from us please quote your customer reference number when placing an order.

Products, prices and services are subject to change without notice. Full conditions of service and sale can be found on our website at [www.thinkingfoodsafety.co.uk](http://www.thinkingfoodsafety.co.uk)

#### Delivery charges:

- Free collection from our Leigh-on-Sea office.
- £8.50 for orders £25 to £75.
- £5.50 for all purchases up to £24.99.
- Free delivery on orders over £75.



Contact Thinking Food Safety now to ensure you have the correct training, materials and support to achieve your 5 star hygiene rating! Call **01702 513162** or email [enquiry@thinkingfoodsafety.co.uk](mailto:enquiry@thinkingfoodsafety.co.uk)







"A very good course, I recommend it to everyone" **Elior UK**

"Excellent communication skills...He was fab"  
**Oldhams Fish & Chip Restaurant**

# TRAINING



Food safety training is not only a legal requirement for food handlers and managers but also crucial to improve the performance and success of your business.

To satisfy the requirements of food hygiene legislation training must be commensurate to the work being carried out.

We offer a range of courses to cater for all requirements. Many of which are CIEH accredited.

## LEVEL 1

### The essentials!

**For new employees and staff with limited food handling duties**

In line with legal good practice guidance all food handlers must have food hygiene awareness training within 4 weeks of beginning work. Staff handling higher risk products are expected to progress to our level 2 course.

The level 1 course is suitable for staff handling low risk food items and for staff who require a basic introduction to food safety. It is also ideal for new employees who are not familiar with the subject matter or as an annual refresher.



### How to enrol?

Complete online for  
£10.00 per candidate +p&p.

or

Invite us in to run a practical  
training session at a cost of  
£125.00 for up to 5 staff.

*Go online to start training or call to book your practical training session.*

## LEVEL 2

### Meeting legal requirement!

**For candidates who prepare, cook and handle food.**

This level replaces what was known as the basic foundation certificate in food hygiene qualification. This is a popular choice for most businesses to train all food handlers in. This will ensure each employee has a sound understanding of the actions required to protect food and your customers.

**The qualification covers the following topics:**

- Legislation
- Food safety and hygiene hazards
- Temperature control
- Refrigeration, chilling and cold holding
- Cooking, hot holding and reheating
- Food handling
- Principles of safe food storage
- Cleaning food premises and equipment



### How to enrol?

This can be completed in a number of ways to suit your needs:

**Online** – from our website at your own pace. Simply complete each of the 10 modules, complete the end of module tests and receive your TFS certificate of completion.

**Just £25.00 per candidate +p&p.** Upgrade your certificate to the internationally recognised **CIEH qualification for just £30.00 extra.**

The candidate attends a short training workshop and completes an exam at our training centre.

**In a Classroom** – 1 day course at our training centre. Our classroom courses are accredited by the Chartered Institute of Environmental Health (CIEH) and provide a high calibre of learning delivered by an experienced food officer and trainer.

**Cost only £69.00 per candidate.**

**At your Business** – 1 day full-time course or a flexible part-time course that will enable you and your staff to achieve a CIEH accredited certificate. Our trainer can visit you at your business or home in order to instruct you.

**Group prices range from as little as £30.00 per candidate.**

***Go online at [www.thinkingfoodsafety.co.uk](http://www.thinkingfoodsafety.co.uk) or call us on 01702 513162 to book your level 2 training.***



## LEVEL 3

### Best practice!

**For business owners, managers, supervisors and those wishing to build on their learning.**

This course is typically run over 3 days at our training suite and finishes with a multiple choice examination. With flexible training arrangements we can tailor this course to meet your needs.

**The course learning outcomes are as follows:**

- Ability to implement and supervise a food safety management system
- Understand food safety procedures
- Understand the concept of food hazards and the risks associated with them
- Understand the terminology with respect to supervising food safety
- Understand the techniques involved in controlling and monitoring food safety
- Appreciate the risks linked to cross contamination
- Understand the role temperature has to play in the control of food safety
- Appreciate the importance of supervising high standards of cleanliness in food premises



### How to enrol?

Go online to book onto one of our open course dates or call us to discuss your requirements.

**Cost: £325.00 per candidate**

# HACCP TRAINING

HACCP training is required for anyone wishing to work with or put in place a system based on Hazard Analysis & Critical Control Points. Our HACCP training is split into 2 levels based on your needs.

## LEVEL 2

**For individuals involved in the implementation and maintenance of HACCP based systems.**

This course meets the requirements for training based on the application of HACCP principles under Regulation (EC) No. 852/2004 on the hygiene of foodstuffs.

The course provides the candidates with the knowledge that will allow them to make a contribution to the implementation of a HACCP based system within their workplace as part of a HACCP team.

### Candidates will learn:

- The purpose of a HACCP system
- The features and terminology of HACCP
- How a HACCP system is applied in the workplace



### How to enrol?

This is a one day (6 hour) course which ends with a multiple choice examination.

**Only £99.00 per candidate**

***Go online to start training or call to book your HACCP Level 2 or Level 3 training courses.***

## LEVEL 3

**Enables food business operators, or managers to develop a food safety management system based on the principles of Hazard Analysis and Critical Control Points.**

A one day course followed by an assignment designed to incorporate approximately 20 hours of learning. This course will give managers or owners and those involved within a HACCP team the knowledge and practical skills to implement a HACCP plan.

This is ideal for catering businesses such as restaurants and event caterers where the candidate wishes to draft their HACCP plan as part of the course. TFS are happy to support the tailoring of the candidates plan for their workplace during and following the course.

This course meets the requirements for training based on the application of HACCP principles under Regulation (EC) No. 853/2004 on the hygiene of foodstuffs.

### **The course covers:**

- The purpose and features of HACCP
- HACCP Processes
- How to develop, monitor and evaluate HACCP based systems.
- Drafting a HACCP plan



## How to enrol?

After one day of structured learning the candidate is assigned the task of drafting a simple HACCP plan and this is graded accordingly.

Successful candidates are awarded a CIEH accredited certificate and conclude the course with their draft HACCP plan for implementation into their business.

**Cost of course £325.00**



"Efficiently planned and delivered the course putting people from a wide variety of backgrounds at ease" -**Castle View School**

"Relaxed and friendly" **Fishmarket restaurant**

# SUPPORT SERVICES

**Low Cost Inspection Plan - To keep on top of food safety in your business!**  
**Do you want to improve your food hygiene rating? Aim for 5 stars with our help!**

Specifically designed with small businesses in mind, regular visits by our qualified food officers identify problems and assist you in meeting both legal requirements and best practice principles before, or in response to, Environmental Health Officer visits. Initial visit is free!

## Inspection plan for small businesses

**From as little as £20 a month you can benefit from the following:**

- Expert advice on food safety issues
- Monthly visits to identify areas for improvement
- Practical and cost effective advice on meeting legal requirements
- Help completing paperwork
- A list of action points
- A report is left within a support pack for your EHO to view
- Advice if things go wrong
- Assistance when dealing with your EHO

### How does it work?

Give us a call to arrange a free visit on 01702 513162. One of our food officers will come to you and discuss how we can help. We will then visit each month to assist you with bringing your hygiene rating up to a 5 star standard.

### Why?

- Food businesses must meet the legal requirements of food hygiene law.
- Avoid prosecution by your local authority, legal action and fines.
- Ensure you can display the best possible hygiene rating on your door to improve customer confidence.
- Having regular visits by a consultant increases EHO confidence in your food safety procedures.
- Produce safe food, reduce complaints & waste, gain a good reputation and increase profits.

***Call us now on 01702 513162 to arrange your free visit and see how we can help you.***



# HACCP FOOD SAFETY MANAGEMENT SYSTEMS

## For small businesses

### Safer Food Better Business (SFBB) completion.

- The law requires every business to have a food safety management system in place.
  - The SFBB pack is an easy to use option for small businesses to manage food safety and comply with the law.
  - Initial completion of the pack requires a comprehensive knowledge of food safety practices and can take several hours to complete.
  - Did you know that without a food safety management system in place you are likely to achieve only a 1 star rating?
  - We can supply and complete a pack for you by visiting you at your business.
  - In approximately one hour we will have asked all the relevant questions required and completed the pack for you.
  - From as little as £50 you can save time and ensure your pack is correctly completed.
  - We have also developed business specific templates for small & start-up businesses that do not want to use a SFBB pack. Call or visit our website for more details.
- 

## For medium to large businesses

### Implement a HACCP System

- Medium and large businesses will require a more complex system based on HACCP. We can implement a HACCP based food management system as required by The Food Hygiene (England) Regulations 2006, tailored to your business requirements. A HACCP based system doesn't have to be complex. We can evaluate your business needs and implement a system that will work for you.
- Pre-requisite policies are important for putting a HACCP system into practice. Our service ensures the correct procedures are in place.
- We will demonstrate how to maintain temperature records and personal hygiene policy. We will create policies specific to your business and design the logs and forms that are necessary for your operational procedures.

*To obtain a quote or for further information please call 01702 513162*



## KITCHEN DEEP CLEAN SERVICE

We understand that sometimes a chef just doesn't have enough time on their hands to keep the kitchen clean. Our deep clean service provides a professional and quick solution to provide a safe and clean environment.

- Periodic deep clean to raise standards.
- Emergency deep clean before or in response to EHO visits.

**Contact us now on 01702 513162 to obtain a quote.**



## PEST CONTROL SERVICE

The law requires a business to monitor and protect food from contamination by pests. We can offer a low cost monitoring program as part of our regular food safety inspection visits or arrange for our qualified pest controller to visit independently to lay bait boxes and carry out any necessary treatments to eradicate pests.

- **Eliminate rats, mice and cockroaches.**
- **Pest proof your premises against pest entry.**

**Contact us now on 01702 513162 to obtain a quote.**



"The course was interesting and informative" **Lancaster School**

"The teacher was very helpful"  
**Roslin hotel**



## THERMOMETERS

It is a legal requirement to check you thoroughly cook food as cooking is critical to ensuring food is safe to eat. We have a choice of thermometers to meet your specific requirements.

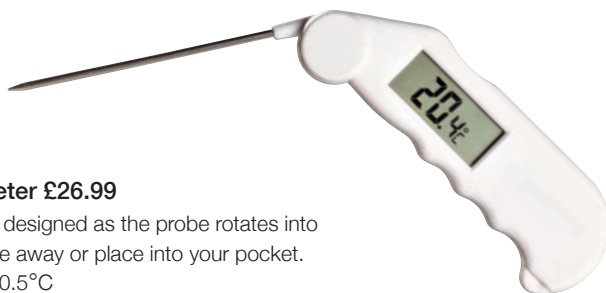
### PROBE THERMOMETERS

#### E810-730

##### Folding Digital Probe Thermometer £26.99

This folding probe thermometer is well designed as the probe rotates into the unit to safely and conveniently store away or place into your pocket.

**Range:** -49°C to 150°C **Accuracy:** 0.5°C



#### E810-927

##### Multi Use Digital Probe Thermometer £12.99

This digital probe thermometer is great all rounder for use check core cooking temperatures. It includes a 1m PVC lead, display has an audible alarm function and fold away stand and pocket clip.

**Accuracy:** 1°C

***Our best selling probe thermometer!***



#### E810-275

##### Waterproof Digital Probe Thermometer £14.99

Dishwasher safe with max/min temp memory. Ideal for checking your dishwasher is reaching the required 82°C temperature. With a wall mounting/pocket clip case.

**Range:** -49°C to 199.9°C

**Accuracy:** 1°C



#### E226-040

##### Therma20 HACCP Interchangeable Probe £79.99

Includes certificate of calibration. Comes complete with a 130mm penetration probe on a 1 meter PU lead. The accuracy of this unit is assured by the manufacturer for the life time of the unit. Calibration test caps are also available.

**Range:** -39°C to +149.9°C

**Accuracy:** 0.4°C

**ABS case with Biomaster Additive to reduce bacterial growth.**



## E286-(001 – 005)

### Thermister Test Cap for Thermo20 Thermometer £29.99

Ideal for environments where multiple thermometers are in use. Comes complete with a certificate of calibration so you no longer need to send each thermometer away to be tested. Simply keep your test caps calibrated and check against each thermometer to confirm accuracy.

Available in the following calibration points: -18°C, 0°C, 3°C, 70°C and 100°C.



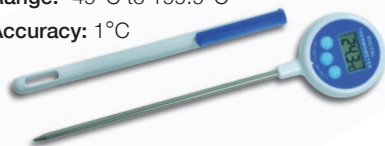
## E810-270

### Fast response water resistant Probe Thermometer £14.99

Standing out from other budget thermometers because of its faster response time, meaning less time checking food, and it's water resistance allowing it to be run under the tap to clean. Pocket size and lightweight. Complete with cover and pocket clip.

Range: -49°C to 199.9°C

Accuracy: 1°C



## E810-950

### EcoTemp Digital Probe Thermometer £29.99

Incorporating a large easy to read display and detachable 125mm penetration probe.

Range: -49.9°C to 199.9°C

Accuracy: 1°C

Max/Min temp memory.

Display hold.



A range of additional probes available at £10 each:

**E810-951** - Replacement penetration probe for checking cooked food items.

**E810-952** - Three metre wire probe for monitoring of air temperatures such as within refrigerators or display units.

**E810-955** - Oven penetration probe for monitoring whilst cooking or hot holding.

## E226-042

### Thermacheck HACCP Probe Thermometer with certificate of calibration £69.99

Includes certificate of calibration. This is a high accuracy thermometer housed in a robust ABS case making it ideal for busy catering environments. Features include self checking accuracy and attached 130mm probe on a 1m coiled lead. Superb accuracy at a reasonable price.

Range: -39.9°C to +149.9°C

Accuracy: = / - 0.4°C

Temp hold function

Treated with 'Biomaster additive' to reduce bacterial growth.



Superb accuracy at a reasonable price.

### E814-065

#### Combo Thermometer £49.99

The combo is two instruments in one compact unit - a digital infra red non-contact thermometer and a traditional probe thermometer that incorporates a foldaway penetration probe. Great multi use instrument, ideal for taking delivery temperatures and product temperatures in a fast paced environment.

**Range:** -32°C to 219.9°C

**Infrared accuracy:** +/- 2% or 2°C

**Probe accuracy:** +/- 1% or 1°C

**Target ratio:** 5:1



*Ideal for taking temperatures in a fast paced environment.*

*View our website for our full range of Probe Thermometers*

#### Milk / Coffee Dial Thermometer

**E800-800** - 45mm dial & 175mm probe £7.99

**E800-810** - 25mm dial 130mm probe £6.99

Designed specifically for use during frothing milk. The display indicates correct milk frothing temperature and comes with a mounting clip to attach to your own jug.

**Range:** -10°C to 110°C

**Accuracy:** 1°C



### E226-322

#### Thermalite(2) Food Probe Thermometer £24.99

Includes a traceable certificate of calibration and assured accuracy to meet HACCP requirements in the workplace.

**Range:** -39.9°C to +149.9°C

**Accuracy:** = / - 0.4°C

**Temp hold function.**

Treated with 'Biomaster additive' to reduce bacterial growth.

*Best value calibrated unit!*



# COOKING THERMOMETERS

For monitoring the temperature whilst cooking takes place.



## E800-804

### Meat Roasting Thermometer £4.99

The probe is fitted with a top facing dial which indicates the correct cooking temperature for beef, lamb, veal, pork and poultry. Insert the probe into the thickest part of the meat or poultry and place in the oven to cook.

45mm dial display.

105mm probe length.

The thermometer can be used inside the oven.

## E800-931

### 50mm Oven Dial

### Thermometer £5.99

This stainless steel unit can sit on or hang from an oven shelf. Colour coded zones for quick viewing.

10°C divisions.

Easy to read display.



## E800-809

### 55mm Oven Dial

### Thermometer £6.75

This stainless steel unit can sit on or hang from an oven shelf. Colour coded zones for quick viewing.

10°C divisions.

Easy to read display.



## E810-060

### Digital Probe Oven Thermometer with stainless steel cord £16.99

The unit sits outside the oven or attaches using the magnetic pads and the stainless steel probe remains within the oven whilst cooking. Ideal for when cooking joints of meat. Also incorporates a countdown timer over the range of 0 to 23 hours and 59 minutes.

Range: 0°C to 300°C

Accuracy: 2°C

Stainless steel braided lead.

*Ideal for monitoring food temperature whilst cooking.*



## E800-805

### Frying Probe Thermometer £6.99

The probe is fitted with a top facing dial which indicates the correct cooking temperature for fish, chips, meat & poultry. Insert the probe into the oil using the mounting clip to keep in position if required.

Range: 0°C to 300°C

Size: Dial:50mm, Probe:150mm.



## INFRA RED THERMOMETERS

Infra red thermometers are ideal for taking quick readings of deliveries, chiller units, fridges and freezers. Simply aim and press for a reading.

### E814-080

#### Mini Raytemp 3 Digital Infra Red Thermometer £33.99

The Mini RayTemp infra red thermometer is a compact, lightweight and low cost infra red thermometer. Simply aim and pull the trigger to display the temperature of the item being measured. Includes laser alignment to help pinpoint the area of measurement.

**Range:** -33°C to 250°C

**Accuracy:** 2°C

**Target ratio:** 6:1



### E814-040

#### Raytemp 3 Digital Infra Red Thermometer £54.99

The RayTemp 3 thermometer has a wide temperature range capability, trigger control and laser alignment. With a greater target ratio the user has no need to reach as close to obtain the reading.

**Range:** -60°C to 500°C

**Accuracy:** 2°C

**Target ratio:** 11:1



### E814-090

#### IR Chill Digital Infra Red Thermometer £19.99

This device will give accurate temperature readings without the need to acclimatise to the ambient temperature first. Designed to be used only a few inches from the target surface.

**Range:** -54.9°C to 219.9°C

**Accuracy:** 1°C between 0 to 64°C

**Target ratio:** 1:1



*Use only a few inches from the target surface.*

*View our website for our full range of Infra Red Thermometers*



### E814-055

#### TN2 Digital Infrared Thermometer with laser alignment £32.99

This non contact device will give accurate temperature readings and features laser alignment to pinpoint your target point. Also features max/min temp function, power off facility and lock on for continuous temperature measurement. All these features at a competitive price!

**Range:** -33°C to 250°C

**Accuracy:** 2°C

**Target ratio:** 6:1

## FRIDGE FREEZER THERMOMETERS

It is a legal requirement to keep refrigerated food below 8°C



### E810-210

#### Digital Fridge Freezer Alarm Thermometer £9.99

With dual In and out sensors for measuring both the internal fridge (or) freezer temperature and the room temperature.

Features include audible high and low alarm function to alert you when the temperature is out of your desired range.

This is an easy cost effective way to monitor the temperature of your appliances and avoid putting food at danger of bacteria multiplication.

**Accuracy:** 1°C

**Max/Min temp memory.**

**Loud Audible Alarm function.**

**Back lit display.**

**Room sensor.**

**Single Fridge / Freezer sensor on a 1m cable.**

**Complete with stand, velcro attachments and suction pad for simple installation.**

***Measures both the internal fridge/freezer temperature and room temperature.***



### E810-241

#### LCD Digital Fridge Thermometer £8.99

This unit can be used standing or hanging from a shelf within the fridge. A safety icon appears when the temperature exceeds the fridge temperature of between 0°C and 8°C. The unit also automatically turns off when deprived of light, maximizing battery life.

**Range:** -9.9°C to 49.9°C

**Water resistant.**

### E800-100

#### 52mm Fridge Freezer Dial Thermometer £2.50

Simply hangs from a shelf within the fridge or freezer. The colour coded zones make checking the temperature easy.

**Range:** -30°C to 30°C

**Accuracy:** 1°C divisions



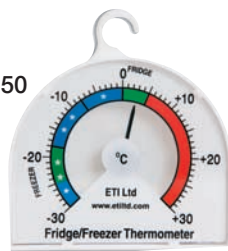
### E800-000

#### 70mm Fridge Freezer Dial Thermometer £3.50

An easy to read thermometer with colour coded zones and ABS case designed to sit on or hang from a shelf.

**Range:** -30°C to 30°C

**Accuracy:** 1°C divisions





## THERMOMETER KITS

Visit our website to view our full range of thermometers!

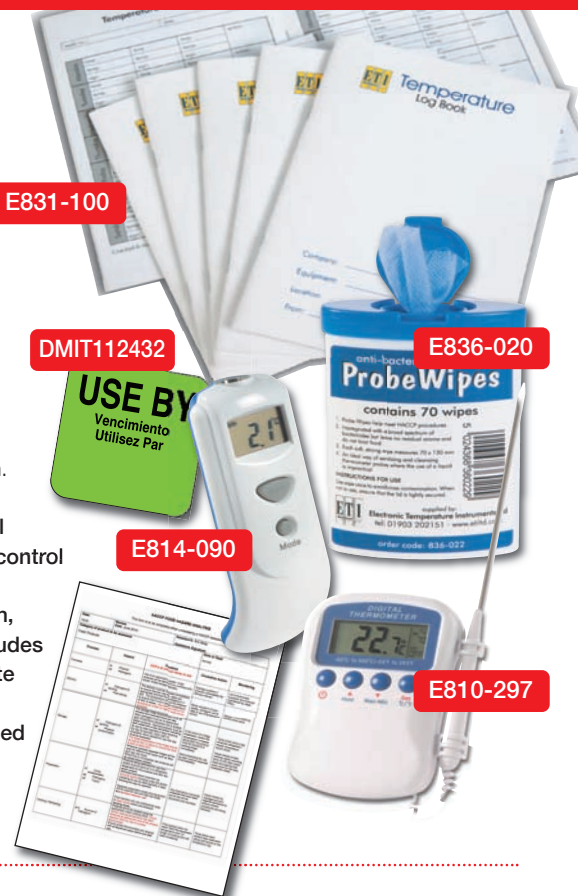
### HACCP6

#### HACCP Compliance Pack £49.99

Everything you need to get started and be compliant. Probe Thermometer, Disinfectant wipes, Use by labels, Infra Red Thermometer, Log Book, HACCP Template document.

See individual items for each product specification.

This 4 page hazard analysis and critical control point document template details hazards and control measures for a typical catering establishment. Covers purchase, delivery, storage, preparation, cooking, cooling, hot holding and service. Includes blank cleaning schedule sheet and pre-requisite information sheet for detailing pest control measures, training etc. This template is designed to be amended and completed to reflect the specific practices in your business.



### E860-035

#### Sous Vide Cooking Thermometer Kit £145.00

Meets HACCP requirements. Kit includes:

High accuracy Therna 1 Thermometer.

2 Sous Vide needle probes (60 & 120mm).

A waterproof countdown timer.

Sous Vide foam tape (1m)

Tub of Uni Wipes.

ABS carry case.

**Therna 1 Thermometer specification:**

**Range:** -99°C to 299°C

**Accuracy:** 0.4°C

Interchangeable thermocouple probes.

Certificate of calibration.

Housed in an ABS case containing Biomaster additive helping to reduce bacterial growth.

Accurate temperature monitoring is very important when cooking slowly at lower than normal temperatures.



## STOCK ROTATION LABELS

It is a criminal offence to use food past its use by date. Labeling is essential for effective stock rotation and to ensure food is used within date.



### DMIT112-432

#### Use by labels £7.99

A simple option for safe stock rotation.

Write the items use by date on the label. Avoid using out of date food.

Ideal if you only have a small number of items to be date coded. Labels remove easily from containers.

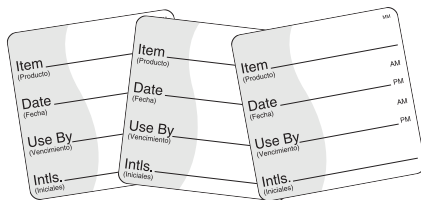
**25mm Use by labels: 1000 labels per roll.**

**Easy to remove.**

**Safe for the freezer.**

**Apply at temperature above: -12°C**

**Working temperature range: -40°C to 71°C**



### DMIT112-475

#### Item, Date, Use by Labels £8.99

For labeling all types of food items. Easily removed making them ideal for any type of container or packaging. **500 labels per roll**  
**Measure 50 x 50mm.**

## STOCK ROTATION LABEL KITS

Label Kits – Each kit comes complete with 7 days of labels and a moulded plastic case acting as a handy dispense unit.



***No more wasting  
time trying to  
peel off labels,  
or residue  
blocking sinks.***

### DMCV25-SBZ

#### 1" Removable Day Dot Labels Set £25.99

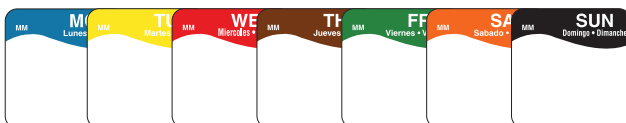
7 days of removable stock rotation labels. Ideal for use on re-usable containers as these labels can easily be removed before washing. **Approx 1000 per roll.**

### DM11-34(1-7)

#### Single roll removable Day Dot Labels £3.99

Refill rolls for dispenser.

Choice of day Mon - Sun.

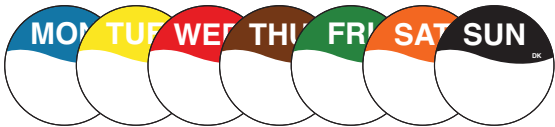


**DMCV19-CBV**

**Permanent Day Dot  
Labels £17.99**

7 days of permanent adhesive stock rotation labels. Ideal for use on disposable containers, packaging or wrapped products.

Approx 1000 per roll.



**DMT113-199(1-7)**

**Single roll of permanent  
Day Dot Labels £2.99**

Refill rolls for dispenser.  
Choice of day Mon - Sun.

**DMCV-51MM**

**2x2" Removable Use  
By Label Set £64.99**

Ideal where more information than just a date is required. Labels easily remove after use.  
250 labels per roll.



MON Lune	TUE Mars	WEDNE Mars	THUR Jours	FF Vern	SATI Sabbat	SUNDAY Dimanche • Dimanche
Item: _____	Item: _____	Item: _____	Item: _____	Item: _____	Item: _____	Item: _____
Date: _____ Time: _____	Date: _____ Time: _____	Date: _____ Time: _____	Date: _____ Time: _____	Date: _____ Time: _____	Date: _____ Time: _____	Date: _____ Time: _____
Use By: _____ Time: _____	Use By: _____ Time: _____	Use By: _____ Time: _____	Use By: _____ Time: _____	Use By: _____ Time: _____	Use By: _____ Time: _____	Use By: _____ Time: _____
Emp: _____ Mgr: _____	Emp: _____ Mgr: _____	Emp: _____ Mgr: _____	Emp: _____ Mgr: _____	Emp: _____ Mgr: _____	Emp: _____ Mgr: _____	Emp: _____ Mgr: _____

**DMT113-199**

**2" Removable Use  
By Labels £9.99**

Refill rolls for dispenser.  
Choice of day Mon - Sun.

*View our  
website for our  
full range of labels.*



### NLL7R-JR

#### Day Dot Label Dispenser £19.99 (Holds 7 rolls)

Holds 7 rolls of labels up to 25mm in width.  
These cleverly designed units can be wall mounted, without the content falling out.  
Robust plastic design.

*These cleverly designed units can be wall mounted without the content falling.*

*Robust plastic design.*



### NLL1R-2

#### Day Dot Label Dispenser £14.99 (holds 1 roll)

Holds a single roll of labels up to 50mm in width.



### NRR1DUBX-23R

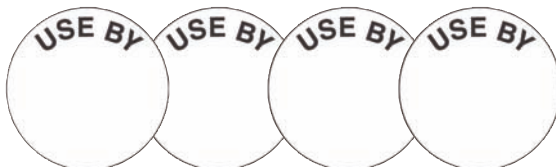
#### Dispensing Box of Date Coding Labels £9.99

500 Removable Labels.  
Size: 49mm x 65mm

### NUU450-3R

#### 1" Circular "Use by" Labels £6.99

1000 Removable Labels per roll.  
Size: 25mm diameter.



## SUNDRY EQUIPMENT

It is a legal requirement for items coming into contact with food, including probe thermometers, to be disinfected. Pre-saturated with a broad spectrum anti-bacterial solution that is odourless and does not taint food, our wipes are effective against a wide range of bacteria. Simply wipe the probe thermometer with a wipe before and after use.



### Anti bacterial probe wipes

**E836-020S - Single Pack £2.50**

**E836-020 - Pack of 10 £23.99**

Pocket size tub of 70 wipes. Flip top lid.

### Universal anti-bacterial wipes

**E836-030S - Single Pack £2.50**

**E836-030 - Pack of 12 £25.99**

Suitable for wiping probe thermometers, hands & surfaces  
Each wipe measures 85 x 210mm.  
40 wipes per can size tub.



### E806-105

**Digital Timer £8.99**

Count up or down the time for cooking, cooling etc.  
Fully programmable via three push buttons allowing the user to set times up to 99 minutes and 59 seconds. When the time is up an audible alarm will sound.

**Pocket clip & stand.**

### A5 Temperature log book

**E831-100 - Single Pack £2.50**

**E831-105H - Pack of 5 £10.99**

Each log book contains six months supply of easy to use record sheets with a wipe clean cover.

Space allows the user to enter three readings per day consisting of the temperature, time and initials of the person responsible for recording the data.

**Ideal for use as part of your HACCP procedures and to show due diligence.**



***View our website for our sundry equipment.***

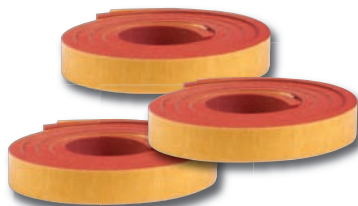


E600-475

### Sous Vide Foam Tape £19.99

Foam tape is used for sous vide cooking to ensure a seal on the bag is maintained when piercing with the probe. On removal of the probe the foam keeps the seal intact.

Length: 1m



DMIT112-426

### Dishwasher test strips £19.99

Easily check your dishwasher is reaching the required 82°C temperature. Attach the strip to the tray within the dishwasher before the wash cycle and check the colour change after the cycle completes. **These test strips can be attached to your monitoring records to demonstrate due diligence.** Pack of 25.



HSE-HSAW

### Health & Safety at Work Poster £14.99

A legal requirement in any workplace that has employees. A3 size official poster.



FSME

### Food Safety Book for Level 2 Learning £4.99

Includes 'Test your Knowledge' section.



**FREE**  
For candidates  
enrolling on  
our Level 2  
Course.

WHB

### Wash Hand Basin Sign £2.50

The law requires an applicable number of basins to be designated for just washing hands. These easy to apply stick on labels will clearly identify which basins are for washing hands only.

Size: 10cm diameter.



## CLEANING AND HYGIENE

We stock a range of cleaning and hygiene supplies with a focus on products that will help prevent contamination and kill bacteria. Helping you meet both legal expectations and promote good practice principles. We also have an extended range of cleaning and hygiene products to meet your full business needs. Please contact us for a quote on your specific requirements.



### VBB040-5x2

#### Jangro Antibacterial Concentrated Detergent £25.99 box of 2

A bactericidal liquid detergent for the manual washing of crockery, kitchen utensils and all general cleaning.

5 ltr container. Dilution: 1 : 75

### Jangro Heavy Duty Kitchen Degreaser

#### VBB015-5x2 £25.99 box of 2

Powerful multi-purpose cleaner and degreaser with bactericidal properties. Non-perfumed and non-tainting. The quick acting degreaser removes heavy soiling and grease. Ideal for hard surface cleaning.

5 ltr container. Dilution: 1 to 10

### VBB015-75

£3.99 each

### VBB015-75x 6

£22.99 box of 6

75ml Spray Bottle.

No dilution required, ready to use.



### Jangro Kitchen Cleaner Sanitiser

Multi-purpose cleaner sanitiser and terminal disinfectant. Removes general soiling and kills bacteria. Unperfumed formulation makes it ideal for use in kitchens for washing up, surfaces and equipment. **Passes BS EN 1276. As required by The Food Standards Agencies Control of E-Coli Guidance document.**

### VBB010-5x2 £25.99 box of 2

A sanitising washing up liquid ensures the legal requirement to disinfect all food equipment is met. 5 ltr container. Dilution: 1 to 10

### VBB010-75 £3.99 each

### VBB010-75 x 6 £22.99 box of 6

Ready to use. 750ml Spray Bottle.

For use on all food and hand contact surfaces.



### VBK103-5

#### Hand Soap with Bactericide

**£25.99 box of 2**

Quality hand soap with bactericidal ingredients. Un-perfumed, suitable wherever food is handled.

**5ltr per container.**

**Ideal for refilling a pump action or wall mounted soap dispenser.**



### VBK001A

#### Wall Mounted Soap Dispenser £24.99

Soap and hand drying materials are legally required at every wash hand basin.

**1ltr capacity  
Refillable**



#### Jangro Pump Action Hand Wash

**VBK103-50 £3.99 each**

**VBK103-50 x 6 £22.99 box of 6**

Easy to use pump action hand wash.

**1ltr capacity. Refillable**



#### Disposable White Polythene Aprons

**VDG025-W 1000 £39.99, 1000 pack**

**VDG025-W 100 £5.99, 100 pack**

Ideal for use in kitchens, nursery's, schools, butchers and other food premises where a change of apron is required between tasks to stop cross contamination.

**Strong polythene aprons resistant to fluid and bacteria. Size 69x107cm.**



### VDG044-L

#### Polythene Catering Gloves £2.50

Latex and powder free.  
For safe food handling.

**Pack of 100**



### VGLO808-B

#### Overshoes - PVC Blue £4.99

Pack of 100 Blue PVC Overshoes for use in catering premises and other clean priority areas. Staff and visitors simply place an overshoe to the bottom of their shoe when entering the premises to ensure dirt & contaminants are not brought into the clean area. **One size fits all.**



### VDG003

#### Catering Forage Hats £9.99

For use in café's, restaurants and other catering premises. Stylish, comfortable and cool paper hat. **Pack of 100. One size adjustable to fit all head sizes.**



### VCG141

#### Cotton Tea Towels £9.99

White with coloured trim.

**Packs of 10**

**Size 48 x 74cm**



### VCG121- (colour choice)

#### Colour Coded Dishcloths £4.99

Available in Red, Blue, Green or Yellow. Ideal for use cleaning specific food prep areas. Helps prevent cross contamination. Always wash reusable cloths, towels and aprons on a high temperature wash cycle. **Pack of 10. Size 30x40cm.**

### Mob Caps

#### VDG025-W 1000 £39.99 pk 1000

#### VDG025-W 100 £5.99 pk 100

Soft non woven elasticated head cover with double stitch for added strength and support. **One size. Disposable.**



### tVCG003-(colour choice)

#### Lightweight semi disposable cloth roll £13.99

Choice of colour. 350 sheets per roll. Ideal for cleaning designated areas to avoid cross contamination.

### VAF150

#### Centre Feed Dispenser £26.99

The law requires a hygienic means of hand drying at every wash hand basin. Use of paper towel is the most hygienic way to dry hands and apply cleaning chemicals to surfaces as it reduces the opportunity for cross contamination to occur. Fit dispensers to each sink location to ensure compliance. Use with our coreless paper towel.

**Robust plastic design.**

**Lockable. Lightweight.**



### VAF150

#### Corless Paper Towel

#### £15.99 6 pack

Coreless paper towel rolls for easier dispense.

**2 ply**

**120m long**

**Fits standard dispenser size.**



## CATERING EQUIPMENT

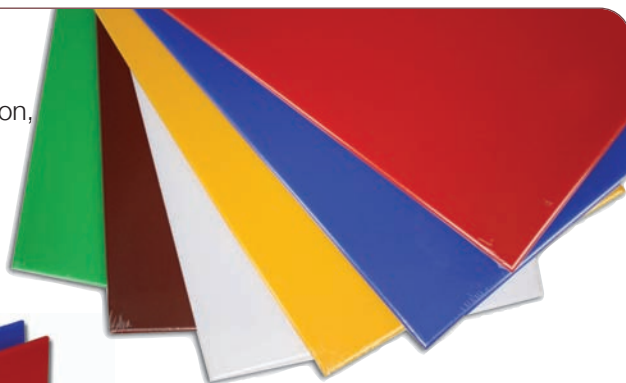
Reduce the opportunity for cross contamination by using designated colour coded equipment.

### Colour Coded Chopping Boards £5.99 each

Reduce cross contamination, with these colour coded chopping boards.

Size 450x300x13mm

### CS7459 Holding Rack £19.99



CS7460 Red for raw food

CS7464 Yellow for cooked food

CS7462 White for bread and dairy

CS7465 Brown for vegetables

CS7461 Green for salad

CS7463 Blue for fish

CS7SET £34.99 Set of all 6

**Special Offer - Full set of boards with holding rack only £49.99**

Using the correct tongs for the job makes serving easier, and keeps the food product in one piece. Using designated tongs, and instead of using your hands, helps prevent cross contamination

### CS7483

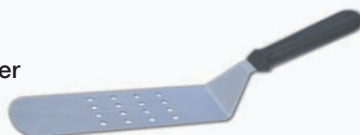
#### Solid Turner £5.99

14 inches in length with an 8 inch flat turning surface. Stainless steel construction with black plastic handle.



### CS7482

#### Slotted Turner £5.99



### 12" Colour Coded Tongs £5.99

#### CS7571 Red Tongs

#### CS7573 Yellow Tongs

For safe food preparation use red tongs for placing raw food items onto a griddle, turning and general raw food prep. Yellow tongs for removing cooked food from the griddle, for further prep or service.

**Available in Red or Yellow**





**CS7484****Hamburger Turner £5.99**

Designed specifically for the easy turning of burgers. Stainless steel construction with black plastic handle.

**CS7512****10" Pizza Cutter £4.99**

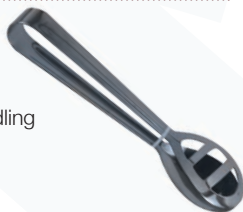
4 inch cutting wheel. Stainless steel with black plastic handle.

**CS7481****Griddle Scraper £4.99**

9.5" in length with an approx 3" scraper blade.

**CS7522****8" Salad Tongs £4.99**

Cup grip ideal for use handling and serving salad items. Stainless Steel.

**CS7517****8" Pastry Tongs £4.99**

Flat grip ideal for use handling and serving cakes and other deli items. Stainless Steel.

**CS0753****3oz Ladel £4.99**

Stainless Steel. 13" length.

**Steam Pan Liners**

For use in bain maries up to temperatures of 104°C. No more messy bain marie pans to clean each day.

**DM110829****Sixth Pan Liners £24.99**

304 x 381mm. Box of 500.

**DM110214****Third & Quarter Pan Liners £19.99**

457 x 355mm. Box of 250.

**Oven Pan Liners**

Can be used for temperatures up to 204°C. Safe to boil and microwave.

**DM110808****Sixth & Seventh Quarter Pan Liners £24.99**

381 x 304mm. Box of 100.

**DM110810****Third & Quarter Pan Liners £29.99**

457 x 355mm. Box of 100.



- CE Approved for direct food contact
- Food can be stored, chilled and reheated in the liners.

*Full product range and specifications are available on our website. Should you need something you don't see please contact us with your requirements.*

## CALIBRATION LOG

It is important that you have procedures for regularly checking that probe thermometers are working correctly. If you have a compatible thermometer such as the Thermo 20 (see page 16) you can use a test cap to check it's accuracy. Another way to check the probe is to place it within boiling water and checking that it displays 100°C, and then in slush ice to check it displays 0°C (an error of +1 or -1 is acceptable).

The below table can be used to record your calibration checks which should be kept handy for future reference. These checks will need to be viewed by the food officer when you have an environmental health visit.

[illegible]

## TRAINING



## SUPPORT



## PRODUCTS



Training | Auditing | Support | Sales

### Thinking Food Safety

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28 Stephenson Road,  
Leigh-on-Sea, Essex SS9 5LY

T: 01702 51 31 62

E: [enquiry@thinkingfoodsafety.co.uk](mailto:enquiry@thinkingfoodsafety.co.uk)