

# McDonalds Food Safety Manual

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McDonald ' s also verifies critical food safety steps and periodically audits all of our restaurants for compliance. Collaboration with suppliers is a critical part of McDonald ' s approach to adapting existing resources and developing new technologies that continue to ensure food quality and safety.

This manual is a tool for you to use throughout your employment at McDonald ' s. This manual covers job requirements, job functions, wage information, sexual harassment in the workplace, and provides additional resources. The sole purpose of this manual is to guide you in any time of need while you ' re working at McDonald ' s. If this manual does

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Employee protection and safety is ultimately the responsibility of the employer. MCDONALD ' S RESTAURANT SAFETY INSPECTION CHECKLIST (Worker Injury Prevention) This Restaurant Safety Inspection Checklist is designed to help assist your organization identify and initiate corrective actions for physical hazards that could result in employee injury.

### MCDONALD ' S RESTAURANT SAFETY INSPECTION CHECKLIST (Worker ...

McDonald's Supplier Quality Management System (SQMS) Telarc has been approved to conduct food safety audits on behalf of McDonald's Australia Ltd. Telarc is also accredited by JAS-ANZ against ISO

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### Food Safety - Telarc

McDonald ' s customers expect and trust that, no matter where they are in the world, McDonald's food is safe for them and their families. This trust is one reason that food safety is McDonald's number one priority and a core part of our mission - to serve safe and delicious food to our customers each and every day.

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Managing Food Safety: A Manual for the Voluntary Use of ...

KEY PRACTICES FOR FOOD SAFETY: Practice good personal hygiene • Wash your hands frequently. • Do not work if you are sick. • Do not eat and drink while preparing food. Control the time and temperature of food • Make sure food is received and stored at the correct temperature. • Minimize the amount of time food is in the Temperature Danger Zone

Food Safety First Manual

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What should I know for the Food Safety exam : McDonalds

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McDonald ' s and food safety | US Food Safety

Welcome to the McDonald's Occupational Health and Safety Training website. As you may know, McDonald's is committed to providing every employee with a positive and safe workplace. We believe that no job is so important that we can't take the time to perform the work safely.

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All Work Health and Safety Policies can be accessed in full on our intranet, metime. For further information or to provide your feedback on this policy, email [workplace.safety@au.mcd.com](mailto:workplace.safety@au.mcd.com) or call 02 9875 6666 and ask for the Workplace Safety Team.

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Food safety, quality and choice We ' re passionate about our food and take great care that what we serve every day is safe, great quality, offers choice and is produced in a responsible way. We use real, quality ingredients to elevate the taste of our food and the spirits of people who enjoy it all over the world.

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Well, for the successful running of a McDonalds restaurant there are many health and safety procedures that have to be adhered to, with the emphasis on providing hot, quality food products that ...

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