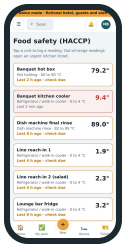
Cook and steward

Safe food, clear lists, fast repairs

One-page sheet | For: Cooks, chefs and stewards



Temperature checks

1. ☰ Tap the menu. Tap **Food safety**.
2. 🟧 Orange border? A check is due.
3. 👆 Tap the fridge or freezer.
4. 🌡️ Type the temperature. Tap **Save reading**.

Out of range

1. 🟥 Red means not safe.
2. 🥶 Move the food. Tell your chef.
3. ✍️ Write what you did in **Corrective action**.
4. 🚨 ExpTix opens an urgent job for the kitchen and Engineering by itself.

86 list (we ran out)

1. ☰ Tap **86 list**. Tap **+ New**.
2. 🍽️ Type the item. Pick the outlet. Add **Suggest instead**.
3. ✅ It is back? Untick **Active**.

Allergy alerts

1. ☰ Tap **Allergy alerts**.
2. 🥜 Check it before every event and room service order.
3. ➕ New allergy? Tap **+ New**.

Broken equipment

1. ➕ Tap **+ New**.
2. 🔧 Tap the quick pick **Kitchen equipment**.
3. ✍️ Say what is wrong. Tap **Create request**. It goes to Engineering, fast.

If something is wrong

- 📡 Some units log by themselves. You still check your list.
- 😕 Stuck? Ask your chef.
- 🔥 Fire? Call 911 first.

Why this helps you: the inspector sees a clean log, and no guest gets sick on your shift.