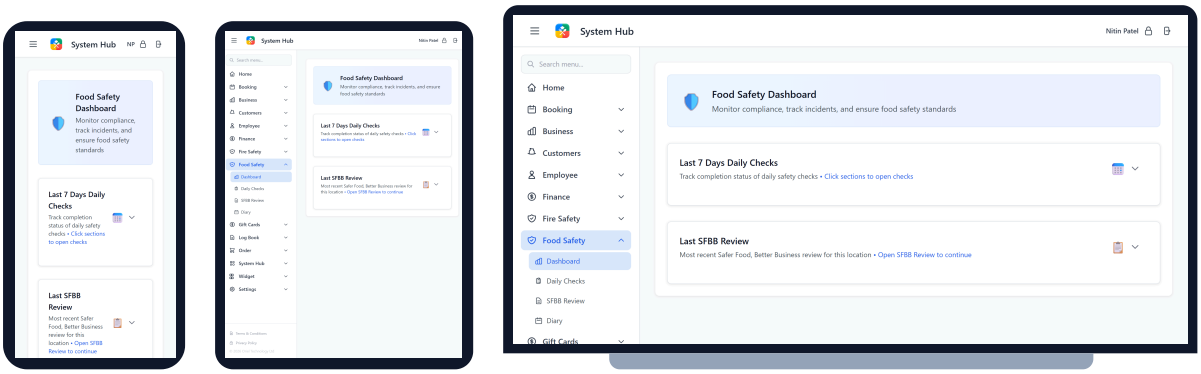
System Hub

SAFER FOOD, BETTER BUSINESS

SFBB checks during the shift. Not a catch-up at close.

Opening checks, temperatures, deliveries, and the 4-weekly review, completed on a phone with a name and a time on every line.

For Owners, head chefs, and managers still proving due diligence from a paper diary.



PHONE TABLET LAPTOP

THE PAPER VERSION

Paper packs get filled in at close, left in the office, or cannot be read when the EHO walks in.

IN THIS MODULE

- Opening and closing safe-method checks
- Chilling, cooking, and hot-holding temperatures
- Delivery acceptance checks
- 4-weekly SFBB review, section by section
- 14-allergen recipe chart
- Manager sign-off and a timestamped history

Food Safety and Fire Safety together are Inspection-ready at £8/week per location incl VAT.

£5

per week, per location, incl VAT

system-hub.co.uk/register/?system=Food+Safety

Food Safety trial. 14 days free. No card.

System Hub · Oriel Technology Ltd · Milton Keynes · system-hub.co.uk

14-day trial, no card. Then a weekly Stripe subscription, per location, including VAT. Cancel anytime; access lasts until the end of that week.

Records help you show what was done, and when. They do not guarantee an inspection result or a hygiene rating.