

See the risk. Speak up. Interrupt the chain.

Small decisions shape a safer operation. Make the next one count.

1 / NOTICE

What is the hazard? How could it reach the guest? Look at the actual food, task and conditions.

2 / SPEAK UP

Name the concern early. Listen when someone asks a question, even when the shift is busy.

3 / ACT

Choose the action that controls the risk. Make it clear who will do it and what happens to the affected food.

4 / CHECK AGAIN

Verify that the correction worked. A completed line on a log is the beginning of the conversation, not the end.

A question worth asking: What would we do differently if the next plate were going to someone we love?