

Retail Bakeries

A list of **best practices** for loss prevention to help United Mutual agent partners and members identify the most common hazards that Retail Bakeries face every day.



Property



- ☐ Doughnut fryers require the same attention as restaurant fryers with filtered exhausts that are protected by UL- 300 compliant fire suppression systems and semiannual service inspections and professional cleaning.
- ☐ Housekeeping is a two-way street in that it serves to promote public health and product safety, but it also enhances fire safety because of the highly combustible flour dust.
- ☐ Refrigeration and electrical systems' demands are high so both have to be looked over periodically to ensure their adequacy, maintenance, and cleanliness.

Products Liability

- ☐ A full-fledge Hazard Analysis Critical Control Point (HACCP) program is requisite to follow the latest guidelines of local, state, and federal health departments to ensure product integrity. For assistance on developing a HACCP program please see this resource:
https://www.fsis.usda.gov/sites/default/files/media_file/2021-01/Guidebook-for-the-Preparation-of-HACCP-Plans.pdf



- ☐ Sanitation procedures for equipment, facilities, and employees should be strictly adhered to, promoted, trained, and documented.
- ☐ Here is an excellent source for keeping bakeries in topnotch condition:
<https://blog.aibinternational.com/en/food-first-blog/postid/1334/do-you-have-what-it-takes-to-pass-your-next-inspection>

General Safety



- ☐ Request or pull the latest local health department inspection results to determine deficiencies, especially recurrent findings.
- ☐ At a minimum, there should be a monthly pest control service provided by a qualified contractor.

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