Georgia
CAPE TOWN PRIVATE CHEF

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Health & Safety Commitment Statement

Private Chef Services

As a private chef providing culinary services in private homes, villas, and guesthouses, I am committed to upholding the highest standards of health, hygiene, and food safety. This document outlines the procedures and practices I follow to ensure the well-being of all clients and guests.

1. Food Hygiene & Handling

- All food is prepared and handled in accordance with **professional kitchen hygiene standards**.
- Hands are washed and sanitised frequently, especially after handling raw foods or allergens.
- Surfaces, equipment, and utensils are thoroughly cleaned and sanitised before, during, and after each service.
- Cross-contamination is minimised by using colour-coded boards, separate utensils, and strict separation of raw and cooked items.
- Perishable ingredients are stored at appropriate temperatures and cooked foods are served at safe internal temperatures.

2. Sourcing of Ingredients

- All ingredients are sourced from reputable, trusted suppliers who meet industry standards for food safety and quality.
- I prioritise fresh, seasonal, and locally available produce wherever possible.
- Special attention is given to sourcing ethically farmed meats, free-range eggs, and sustainably caught seafood.
- Organic ingredients can be sourced upon request and subject to availability.

3. Allergies & Dietary Restrictions

- Clients are required to communicate all dietary restrictions and allergies in writing ahead of service.
- While every effort is made to accommodate allergies and minimise cross-contamination, I cannot guarantee an allergen-free environment, especially in domestic kitchens.
- Clients with severe allergies (e.g., nuts, shellfish, gluten) are advised to ensure that the kitchen is professionally cleaned or prepared prior to service to reduce risk.

4. Equipment & Kitchen Environment

- I operate using the equipment and facilities provided on-site. Clients must ensure that the kitchen is clean, safe, and functional before the service begins.
- Surfaces must be suitable for food preparation and in good working order.

- I am not responsible for faults caused by faulty kitchen appliances, power outages, or unsafe equipment not supplied or maintained by me.

5. Illness & Infectious Disease

- I will not provide services if I am unwell or showing symptoms of illness.
- Clients are asked to advise me if anyone in the household is ill or experiencing symptoms of contagious conditions. I reserve the right to delay or withdraw services in the interest of health and safety.

6. Waste & Clean-Up

- All food preparation waste is disposed of responsibly, and all workspaces are left clean and tidy at the end of service.
- Cleaning products must be provided by the client or property host. I am not liable for incomplete cleaning if adequate materials are not available.
- Used crockery and cutlery are loaded into the dishwasher unless otherwise arranged. Glassware is not cleaned due to its delicate nature.

7. Fire Safety & First Aid

- A **functional fire extinguisher** must be available on-site if gas or open flame cooking is in use.
- A **basic first aid kit** must be present at the property in case of minor injuries or accidents.

Commitment to Excellence

I am fully committed to providing a safe, professional, and hygienic culinary experience for all clients and guests. My goal is to ensure that every meal is not only delicious and memorable, but also prepared and served in a manner that prioritises health and safety at every step.