**SWOT Analysis: Safety in the Kitchen**

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| **Strengths**   * Employees were following proper hygiene and uniform policy * Proper food-handling safety * Cold food was arranged and organized in accordance with food safety regulations * First in first out method was being followed * Food was elevated in storage rooms (off floor) | **Weaknesses**   * Unlabeled chemical bottle * Blockage of fire extinguisher by dishware * Obstruction of walkway by metal carts * Unused extension cord on counter * Ice machine drip with no wet floor signs * Unlabeled foods * Knife in sink * Box surpassed fire safety line in dry storage * Dishware stacked above head * Redbook not being utilized |
| **Opportunities**   * Staff in-service on using the Redbook * Staff in-service on proper labeling and dating procedures * Asses labeling feasibility within the workplace * Staff training safety regulations * Specify a designated area for unused carts | **Threats**   * Endangerment to employee safety and health * Risk of food spoilage * Increased risk of food-borne illness |