**SWOT Analysis: Safety in the Kitchen**

Margery Swan and Bethany Beaver

August 30, 2012

|  |  |
| --- | --- |
| **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
 |