



catering supplies

FOOD SAFETY AND HYGIENE

FOOD SAFETY AND HYGIENE CATALOGUE





Helping our customers deliver outstanding hospitality every time is at the heart of everything we do

Working together for a safe and sustainable future in the wake of Covid-19, we source, consolidate and deliver essential food packaging and hygiene solutions to our customers in the catering and hospitality industry. Part of Bunzl plc, we utilize global purchasing power to source responsible, ethical products from the UK and overseas via trusted supplier partnerships. Consolidating these products in a national network of 7 operating branches and a National Distribution Centre in Tamworth, we deliver to our customers on our own fleet of liveried vehicles.

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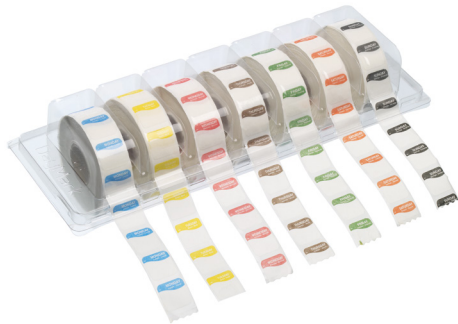
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Day of the week labels

Dissolvable labels (square) ¾"

Label	Size	Colour	Cased	Code
Monday	19mm	Blue	1000	R00912
Tuesday	19mm	Yellow	1000	R00913
Wednesday	19mm	Red	1000	R00914
Thursday	19mm	Brown	1000	R00915
Friday	19mm	Green	1000	R00916
Saturday	19mm	Orange	1000	R00917
Sunday	19mm	Black	1000	R00918



Removable labels (square) ¾"

Label	Size	Colour	Cased	Code
Monday	19mm	Blue	2000	R02103
Tuesday	19mm	Yellow	2000	R02104
Wednesday	19mm	Red	2000	R02105
Thursday	19mm	Brown	2000	R02106
Friday	19mm	Green	2000	R02107
Saturday	19mm	Orange	2000	R02108
Sunday	19mm	Black	2000	R02109



Removable labels (square) 1"

Label	Size	Colour	Cased	Code
Monday	25mm	Blue	1000	R02269
Tuesday	25mm	Yellow	1000	R02270
Wednesday	25mm	Red	1000	R02271
Thursday	25mm	Brown	1000	R02272
Friday	25mm	Green	1000	R02273
Saturday	25mm	Orange	1000	R02274
Sunday	25mm	Black	1000	R02275



Removable labels (square) 2"

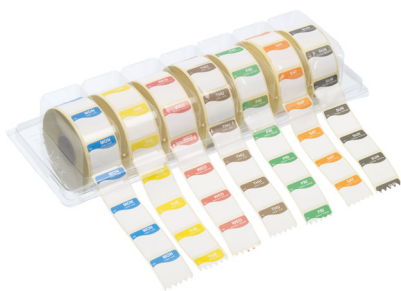
Label	Size	Colour	Cased	Code
Monday	51mm	Blue	500	R02276
Tuesday	51mm	Yellow	500	R02277
Wednesday	51mm	Red	500	R02278
Thursday	51mm	Brown	500	R02279
Friday	51mm	Green	500	R02280
Saturday	51mm	Orange	500	R02281
Sunday	51mm	Black	500	R02282

Day of the week label kits



Permanent circle label kit with dispenser 3/4"

Label kit	Size	Cased	Code
Monday to Sunday labels with clear view dispenser	19mm	7 x 2000	R02239



Removable square label kit with dispenser 1"

Label	Size	Cased	Code
Monday to Sunday labels with clear view dispenser	19mm	7 x 1000	R00887

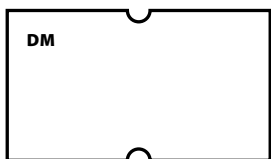
Product labelling

Label guns with labels simplify proper product rotation and assist in ensuring food safety in hospitality environments. DM3 labels are designed to fit the DM3 label gun. When loaded into the 1-line marker, DM3 labels can be printed with one line of information and quickly adhered to a product or package.



DM3 Speedy Mark 10 labelling gun

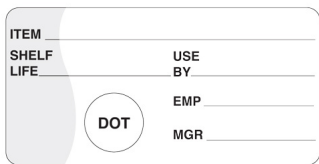
Cased	Code
1	R02240



DM3 Speedy Mark white labels

Size	Cased	Code
750 labels	8	R02254

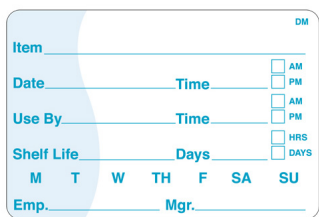
Shelf life labels



R00884

Removable shelf life label

Size	Cased	Code
101 x 50mm	500	R00884



R02198

Dissolvable shelf life label

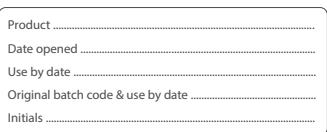
Size	Cased	Code
51 x 76mm	250	R02198



R02199

'Use First' orange label (circle) 2"

Size	Cased	Code
51mm	500	R02199



R02200

Product, batch, use by label

Size	Cased	Code
35 x 90mm	1000	R02200



Back-of-house allergen labels

New laws require restaurants to clearly identify any food product(s) with ingredients that contain protein derived from any of the 14 major allergenic foods and food groups: eggs, molluscs, crustaceans, celery, milk, fish, tree-nuts, sulphites, soya, sesame, peanuts, mustard, lupin, and gluten.

Allergen shelf life label

Individually wrapped for hygiene, this allergen label allows potential allergens to be easily displayed, ensuring customer safety and protecting operators from the risk of prosecution

Label	Size	Cased	Code
Allergen shel life label	50 x 100mm	500	R02092

MM

ALLERGEN

Product Name:

Date Opened:

Frozen Date:

Defrost Date:

Use By Date:

Your Name:

This Item Contains The Following Allergens:

☐ Lupin
☐ Eggs
☐ Fish
☐ Peanuts
☐ Sesame
☐ Milk
☐ Mustard
☐ Celery (and celeriac)
☐ Cereals Containing Gluten (wheat, rye, spelt, oats, kamut)

☐ Nuts - circle all contained in dish (almonds, hazelnuts, walnuts, cashew, pecan, brazil, pistachio, macadamia/Queensland)
☐ Soy Beans (e.g. edamame, miso, tofu)
☐ Molluscs (e.g. clams, snails, mussels, whelks, oysters & squid)
☐ Crustaceans (prawns, crabs, langoustine, lobster & crayfish)
☐ Sulphites & Sulphur Dioxide (e.g. preservative food found in some dried fruit and wines)

R02092



Food Information Regulations (FIR)

It is imperative for foodservice operators to be aware of the current back-of-house legislation and best practices that will affect the safety of its staff and customers. As part of the Food Information Regulations (FIR), operators are required to provide information on the 14 major allergens if they are present in the food they serve.

To ensure that ingredients containing allergens are identified in the kitchen and tracked throughout their preparation to presentation, a system for back-of-house food labelling is required. This ensures that the risk of cross-contamination is negated – and information on allergens within dishes can be confidently communicated to customers at point of purchase.

Gen-Label Design bespoke label design services



Bespoke label design services

Gen-Label Design is a service available to all customers, working with both new and established brands, to create label artwork that is both appealing and functional. The design team at Gen-Label are committed to producing labels that deliver your brand and product information in the most efficient and stylish way. Increase your foot-fall and sales with a unique design from Gen-Label.

The design team will help create new design ideas based on your brand and packaging. With over 15 years' experience in label design, Gen-Label boasts the skills and innovative knowledge to enhance your product offer.

Gen-label has designed and printed labels for food producers, bakeries, contract caterers, grab and go shops, food wholesale and more. Our varied customer base requires a keen eye for details and our passion is producing artwork that will impress your customers with its quality and care. You care about your food, let us help your deliver it with well-designed, practical and brand enhancing labelling.



Gen-Label Online allergen labelling software solutions



Allergen labelling software solutions

As of October 2021, legislation that applies to England, Wales and Northern Ireland, has mandated full ingredient and allergen labelling on foods which are pre-packed for direct sale. This legislation is legally enforced under Natasha's Law.

Gen-Label helps businesses to fully comply with this labelling requirement through its Gen-Label Online software solution. The specialist software allows you to build and maintain lists of ingredients including specific allergens and then simply print them off on to pre-formatted blank labels using a standard PC and laser-jet printer.



Accessed via a secure web portal, Gen-Label Online is quick and simple to use. It manages all of your labelling requirements from product descriptions, ingredients and bar codes, to allergen and nutritional information, including the government's front-of-pack traffic light system. Instantly updateable, Gen-Label Online enables you to amend labels and comply with changes in food labelling legislation with ease.

It really is that simple. All the software is hosted via a cloud-based application and users can be set-up with login details within a matter of minutes.

Contact us for a demo of the system and full details of licensing costs.

1. Login to your account, type in your recipe using ingredients and weights.



2. Pick your products for printing.
(30 x Tuna Mayo, 20 x Cheese Salad etc.)

3. Place blank labels in printer and click print.



4. Collect labels and apply to products.



P06885



P10237



P10080



P09934



P09963

Hats

Paper forage hat

A one size fits all disposable forage hat that helps keep hair from coming into direct contact with food.

Colour	Cased	Code
White	100	P06885

20cm paper chef hat

A one size fits all disposable chef hat that comes flat-packed for easy storage.

Colour	Cased	Code
White	50	P10237

Hairnets

Hairnet

Colour	Cased	Code
Blue	144	P10080

Mob caps

Colour	Cased	Code
Blue	100	P10376
Green	100	P10387
Purple	100	P10438
Red	100	P10436
White	100	P10413
Yellow	100	P10437

Beard Snood

Colour	Cased	Code
White	100	P04014

Aprons

Polythene apron in bag

Colour	Size	Cased	Code
Blue	69 x 117cm	100	P09934
Green	69 x 117cm	100	P09935
Red	69 x 117cm	100	P09932
White	69 x 117cm	100	P09937

Oversleeves

Colour	Size	Cased	Code
Blue	20 x 40cm	2000	P09963
Green	20 x 40cm	2000	P10451
Purple	20 x 40cm	2000	P10440
Red	20 x 40cm	2000	P10439
Yellow	20 x 40cm	2000	P10441



P10383

Gloves

Powder-free nitrile gloves

Nitrile gloves are manufactured using synthetic latex. They are three times more puncture resistant than natural rubber and are regarded as the highest quality replacement for latex gloves

Size	Colour	Cased	Code
Small	Blue	100	P10383
Medium	Blue	100	P10272
Large	Blue	100	P10273
Extra large	Blue	100	P10384



P10543



P10359

Powder-free vinyl gloves

Vinyl gloves are manufactured using synthetic polyvinyl chloride (PVC) resins. Designed for short-term use, they are comfortable to wear, with a soft feel that maintains fingertip sensitivity.

Size	Colour	Cased	Code
Small	Clear	100	P10543
Medium	Clear	100	P10544
Large	Clear	100	P10545
Extra large	Clear	100	P10546
Small	Blue	100	P10359
Medium	Blue	100	P10540
Large	Blue	100	P10541
Extra large	Blue	100	P10542



P09188

Powder-free stretch polymer gloves

Stretch polymer gloves are a cost effective glove with enhanced elasticity, which is perfect for all food preparation tasks.

Size	Colour	Cased	Code
Small	Blue	200	P09188
Medium	Blue	200	P09189
Large	Blue	200	P09197
Extra large	Blue	200	P09198

It is a legal requirement for foodservice operators to have adequate first aid equipment on site at all times. Our first aid kits are ideal for all food preparation areas, and come in three sizes: up to 10 people, up to 20 people or up to 50 people. The contents are based on 1997 ACOP and come in a durable polypropylene box with integrated carry handle.



P06926

Masterchef 10 Person
All Blue Catering Kit in Aura Box

- 10 person kit contents:
- 4 bandages, triangular
 - 2 dressings, eye pad
 - 2 dressings, HSE large 18cm x 18cm
 - 6 dressings, HSE medium 12cm x 12cm
 - 1 gloves, pairs
 - 1 guidance leaflet
 - 20 plasters, blue assorted
 - 8 safety pins
 - 6 wipes, cleansing

Size	Cased	Code
10 person kit	1	P06926



P06925

Masterchef 20 Person
All Blue Catering Kit in Aura Box

- 20 person kit contents:
- 6 bandages, triangular
 - 4 dressings, eye pad
 - 3 dressings, HSE large 18cm
 - 9 dressings, HSE medium 12cm
 - 2 gloves, pairs
 - 1 guidance leaflet
 - 40 plasters, assorted
 - 12 safety pins
 - 10 wipes, cleansing

Size	Cased	Code
20 person kit	1	P06925



P06927

Masterchef 50 Person
All Blue Catering Kit in Aura Box

- 50 person kit contents:
- 8 bandages, triangular
 - 6 dressings, eye pad
 - 4 dressings, HSE large 18cm
 - 12 dressings, HSE medium 12cm
 - 3 gloves, pairs
 - 1 guidance leaflet
 - 60 plasters, assorted
 - 16 safety pins
 - 20 wipes, cleansing

Size	Cased	Code
50 person kit	1	P06927



P06930

Eyewash kit in aura box

Enables fast and effective treatment of eye injuries. Deluxe eye wash kit with eye pods and moulded insert. Wall mountable with integrated bracket for easy access.

Kit Contents:

- 2 dressings, eye pad
- 2 eye wash, bottles 500ml
- 2 eye wash, pods 20ml
- 1 mirror

	Cased	Code
Eyewash kit (double)	1	P06930



P09779

Burns kit in compact aura box

Specifically stocked to provide fast and effective treatment for common burn injuries which occur in the kitchen. Meets current HSE guidelines.

Kit Contents:

- 1 bandage, conforming
- 1 burn gel, 3.5g sachet
- 2 dressings, burn 10cm x 10cm
- 2 dressings, low adherent 5cm
- 1 dressing, low adherent 10cm
- 3 dressings, adherent 7.5cm
- 2 gloves, pairs
- 1 guidance leaflet
- 6 safety pins
- 1 scissors

	Cased	Code
Burns kit (small)	1	P09779



P09342

Medical biohazard body spills kit

Designed to safely clean up spillages such as vomit, blood, and urine. Effectively disinfects the spillage and provides complete protection to users. Clear instructions are marked on the pack exterior.

Kit Contents:

- 1 disinfectant spray (8ml)
- 1 absorbent granules (10g)
- 1 disposable gloves (pair)
- 1 polythene apron
- 1 scoop/scrapper
- 2 dry wipes
- 1 biohazard bag
- 1 disinfectant wipe
- 1 pack tissues (10s)

	Cased	Code
Spills kit	1	P09342



P09331

Burns relief gel dressing

	Cased	Code
Burn relief gel dressing	1	P09331



P09839



P09357

Waterproof plasters

Metal detectable. Soft, flexible, waterproof material. Low allergy adhesive and latex-free.

	Colour	Cased	Code
Assorted sizes	Blue	150	P09839
7.5 x 2.5cm	Blue	100	P09357



catering supplies

**For more information or to
place an order contact:**

**QSR, Restaurants, Pubs and
Bars, Hotels, Travel, Leisure,
and Public Sector:**

Tel: 0845 604 1454

cscumbernauld@bunzl.co.uk

Contract Caterers:

Tel: 0845 301 7610

cstamworth@bunzl.co.uk

