



Retail Bakeries

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

Best Practices

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.



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://www.aibinternational.com/en/Inspections- Consulting/Resources/Inspection-Forms?](https://www.aibinternational.com/en/Inspections-Consulting/Resources/Inspection-Forms?)



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.

