

Health and Safety

At Nyama Spitbraai we are very serious about Health & Safety and all the legalities that surrounds it. These days there are so many risks when it comes to the catering industry that it is extremely important to ensure all the correct procedure's, processes and policies are in place in order to provide a service that is not only law abiding but also provides peace of mind.

So how is Nyama Spitbraai ensuring your Health & Safety:

-  Nyama Spitbraai is run from a proper commercial kitchen specifically designed to make sure we comply to all the legal requirements for a food preparation area.
-  Nyama Spitbraai staff is well trained in Food Hygiene Standards. They are also very much aware of all the Health & Safety risks at work and when out working at a function.
-  Nyama Spitbraai has numerous food safety management procedures in place and are making regular checks to ensure they are working.
-  Nyama Spitbraai has proper refuse collection in place.
-  Nyama Spitbraai has carried out a Risk Assessment that is being updated frequently to ensure relevance.
-  Nyama Spitbraai is fully insured through their Employers, Public & Product Liability insurance.
-  Nyama Spitbraai is Registered with their local authorities. They are fully aware of all the activities at the Nyama Spitbraai branch. Frequent visits by the Council are carried out.
-  Regular Gas Safety Checks are being done, by CORGI registered engineers, on our Hog Roasting and BBQ machinery.
-  Nyama Spitbraai has competent advise from an external consultant to ensure we stay on top of the ever changing Health & Safety rules and regulations.
-  We do regular temperature probes whilst Roasting your Hog or Lamb or when doing a Braai. Making sure your food is properly cooked before carving and serving.