



SafeServe Kitchen

Food Safety. Simplified.

The all-in-one compliance app for UK restaurants, cafes, pubs and takeaways

30 min

to set up

2 min

per daily check

1 click

EHO export

safeservekitchen.com

Only 5 Stars Is Safe.

78% of UK food businesses now have a 5-star hygiene rating. A 4 puts you in the bottom quarter, and customers know it.

78%

**of your competitors already
have a 5-star rating**

A 4 puts you in the bottom 22%

39%

**of consumers say 4 is the
lowest rating they'd accept**

Ratings are now a purchase decision

45%

**of 5-star businesses say
displaying it wins them
customers**

*Not just defensive. It actively drives
revenue.*

Delivery platforms including Just Eat, Deliveroo and Uber Eats apply minimum hygiene rating requirements. A low rating can restrict or remove you from their platforms entirely.

Sound familiar?

These are the problems paper-based food safety creates in kitchens every day.



Records go missing

An EHO arrives unannounced and your temperature log is lost or incomplete. A failed inspection and a lower food hygiene rating.



Checks take too long

Clipboards, folders, multiple forms. Your team spends more time on paperwork than on food, and errors creep in when they rush.



No visibility when off-site

As a manager you have no idea whether today's checks were completed. You only find out when something goes wrong and a customer is affected.

SafeServe Kitchen solves all three. From day one.

Introducing

SafeServe Kitchen

One app. Your entire kitchen. Fully compliant.

30 min

to set up your kitchen

2 min

per daily check per staff member

1 click

to generate an EHO export

Everything your kitchen needs to stay compliant:

- ✓ Daily opening & closing checklists
- ✓ Fridge, freezer & hot-holding temperature logs
- ✓ HACCP plan builder: auto-generates CCPs
- ✓ Allergen register with full 14-allergen matrix
- ✓ Cleaning schedules with digital sign-off
- ✓ Staff training records & certificates
- ✓ Corrective action plans & incident logs
- ✓ Risk assessment library (pre-built for UK kitchens)
- ✓ One-click EHO-ready export report



Everything Your Team Needs. In One App.

No training required. Checks take minutes. All data time-stamped and stored automatically.



Daily Checklists

Opening & closing checks with timestamped digital sign-off



Temperature Logs

Fridge, freezer & hot-holding with automatic pass/fail alerts



HACCP Plan Builder

Tailored CCPs auto-generated from your kitchen profile



Allergen Register

Full 14-allergen matrix with one-tap updates per menu item



Cleaning Schedules

Daily, weekly & monthly tasks with digital completion sign-off



Training Records

Staff certificates, refreshers and competency assessments

The Manager Portal

Full visibility of your kitchen compliance from any device, at any time.



Live Compliance Dashboard

See today's completion status at a glance. Red, amber, green for every area. Nothing slips through.



One-Click EHO Export

Generate a full inspection-ready PDF in seconds, covering all records, temperature logs, HACCP and risk assessments.



Team Management

Add staff, assign roles and see exactly who completed each check and when. Full timestamped audit trail.



Compliance Matrix

Daily, weekly and monthly compliance tracked across every area. Spot gaps before the EHO does.

Access your portal at safeservekitchen.com



Up and Running in 30 Minutes

From sign-up to full kitchen compliance. No IT support required.

1

Set Up Your Kitchen

Enter your equipment, team and menu details. SafeServe builds your HACCP plan and daily task schedule automatically.

2

Your Team Logs Checks

Staff complete daily checks on the app in minutes. Temperature logs, checklists and deliveries, all timestamped automatically.

3

You Review the Results

Monitor compliance from the portal from anywhere. Export an EHO-ready report in one click. No chasing, no paperwork.



No hardware required. No IT team needed. Just sign up and go.

Always Inspection Ready

SafeServe Kitchen is built around Food Standards Agency requirements. Every log, check and plan. Exactly what an EHO expects to see.



What the EHO will find:

- ✓ Complete HACCP plan with critical control points
- ✓ Temperature records for every piece of equipment
- ✓ Staff training certificates and sign-offs
- ✓ Allergen register with 14-allergen matrix
- ✓ Cleaning schedules and completion records
- ✓ Corrective action records for any failures
- ✓ Risk assessments for all relevant hazards
- ✓ Delivery records with full supplier details

Built for the Rules You Have to Follow



Allergen Register

Natasha's Law and UK allergen labelling rules are fully covered. Build your register across all 14 major allergens, flag dishes, track menu changes and generate a customer-facing document instantly.

- 14-allergen matrix built in
- Per-dish allergen flagging
- Instant customer-facing register



HACCP Plan Builder

Create your full HACCP plan in minutes, not days. SafeServe generates your critical control points based on your actual kitchen setup: fridge types, cooking methods, menu categories.

- Auto-generated CCPs from your kitchen
- Verification & review built in
- EHO-ready HACCP export included

Built for Every UK Food Business

If you serve food to the public, SafeServe Kitchen was built for you.



Restaurants



Cafes



Pubs & Bars



Takeaways



Hotels



Catering

From solo owner-operators to multi-site groups

Simple, Transparent Pricing

One flat monthly price. No feature tiers. No hidden fees. No contract.

Everything Included

Full app access · Manager portal · EHO export · Team management

£44.99 /month
+VAT

- ✓ Full app access for all staff
- ✓ 14-day free trial
- ✓ Cancel any time
- ✓ Manager portal included
- ✓ No card required to start
- ✓ UK food law aligned

Start Your Free 14-Day Trial Today

No contract. No credit card. Set up in 30 minutes.

Get Started Free →

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