



Employee FAQ: Safety and Operational Procedures for Cooking Robots

Q1: What personal protective equipment (PPE) is required when working with cooking robots?

A: Staff must wear gloves, aprons, hair restraints, closed-toe slip-resistant shoes, and sanitize hands before interacting with robots to maintain food safety.

Q2: How do we maintain hygiene standards with robots?

A: Robots have automated self-cleaning cycles, but staff must also wipe down trays, sensors, and contact surfaces regularly with approved sanitizers following standard cleaning protocols.

Q3: What safety features do the robots have?

A: Robots include emergency stop buttons easily accessible, collision detection sensors, and controlled movement speeds to prevent accidents.

Q4: How do I handle emergencies or malfunctions?

A: Know your robot's emergency stop location and manual override procedures. In case of an error, immediately press E-stop, notify your supervisor, and follow established protocols.

Q5: Are there special cleaning or maintenance routines?

A: Yes, daily and weekly cleaning schedules must be followed to ensure robot efficiency and food safety, including sensor calibration and ingredient hopper sanitation.

Q6: What training is provided before I work with the robots?

A: Comprehensive training includes operation, safety checks, cleaning, emergency protocols, and quality assurance roles, with ongoing refreshers to keep skills sharp.

Our Commitment

Safe & Delicious: Our robots are NSF-certified and programmed for perfect, consistent results.

Chef-Assisted: Technology handles repetitive tasks, so our chefs can focus on creativity and quality.



Innovation in Every Bite.

For more details, visit our website:
www.roboop365.com

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