

# Mandatory



**Mandatory signs should be used to inform of an action that must be carried out in order to comply with a statutory requirement. For example on a construction site, if compulsory personal protective equipment (PPE) must be used or worn this can be easily communicated to everyone as they enter the site.**

This range of signs is a good way to reinforce your safety policies and provide clear instructions to staff, guests and visitors whilst on your premises.

Within this section you will find a selection of signs that cover hygiene and safety, but also included are those that are specific to the catering and hospitality industry.

For further advice and to discuss your signage requirements, please call our team on 01621 828882.

To Order  
Call: 01621 828882  
Email: [Sales@directa.co.uk](mailto:Sales@directa.co.uk)

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# Mandatory

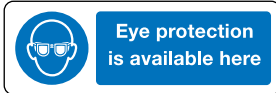
## Eye and Face Protection



10|20|30 11352 KD | MR | RG



10|20|30 11354 KD | MR | RG



10|20|30 14341 KD | MR | RG



10|20|30 11355 KD | MR | RG



10|20|30 11397 KD | MR | RG



10|20|30 11347 KD | MR | RG



10|20|30 11353 KD | MR | RG



10|20|30 11351 KD | MR | RG



10|20|30 11348 KD | MR | RG

## Machinery Signs

**Abrasive wheel machines**  
Plant No.  
Spindle speeds R.P.M.  
Max. wheel dia.

Only appointed persons must mount or change this wheel. Safety goggles must be worn on all grinding.

10|20|30 11279 DB | GF

**These goggles are for use with this grinder only**

**Not to be taken away**

10|20|30 17116 GF

## Head Protection



10|20|30 11476 MR | NR | RG



10|20|30 11358 KD | MR | RG



10|20|30 11540 KD | MR | RG



10|20|30 11359 KD | MR | RG



10|20|30 11360 KD | MR | RG



10|20|30 12029 RM



10|20|30 11339 RM

## Projecting Signs

Size of each sign face is 200 x 300mm.



60|00382 £82.38



60|00509 £82.38

## Ear Protection



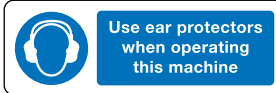
10|20|30 11366 KD | MR | RG



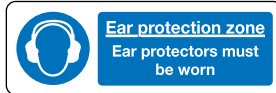
10|20|30 11365 KD | MR | RG



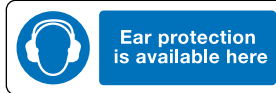
10|20|30 11367 KD | MR | RG



10|20|30 11368 KD | MR | RG



10|20|30 11340 KD | MR | RG



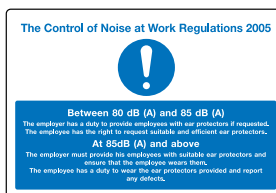
10|20|30 14342 KD | MR | RG



10|20|30 17053 RM



10|20|30 17054 RM



10|20|30 17055 RM



10|20|30 17780 KJ | RN

|    | Size in mm          | 100x75 | 100x100 | 200x150 | 200x200 | 250x300 | 300x100 |
|----|---------------------|--------|---------|---------|---------|---------|---------|
|    | Size code           | DB     | DD      | GF      | GG      | JK      | KD      |
| 10 | Aluminium           | £3.80  | £3.80   | £9.12   | £11.97  | £19.52  | £9.12   |
| 20 | Rigid Plastic       | £2.31  | £2.31   | £5.34   | £6.63   | £10.29  | £5.34   |
| 30 | Self Adhesive Vinyl | £1.64  | £1.64   | £3.29   | £4.35   | £6.77   | £3.29   |

## Cut-out Symbols

50mm dia **60** 21000 **60** 21001  
100mm dia **60** 21006 **60** 21007

50mm dia **60** 21002 **60** 21003  
100mm dia **60** 21008 **60** 21009

50mm dia **60** 21004 **60** 21005  
100mm dia **60** 21010 **60** 21011

50mm dia all packs of 12 £12.58  
100mm dia all packs of 6 £13.60

## Mandatory Symbols

**10/20/30** 11343 **DD**  
**GG** | **MM**

**10/20/30** 11341 **DD**  
**GG** | **MM**

**10/20/30** 11345 **DD**  
**GG** | **MM**

**10/20/30** 11342 **DD**  
**GG** | **MM**

**10/20/30** 11344 **DD**  
**GG** | **MM**

**10/20/30** 11383 **DD**  
**GG** | **MM**

**10/20/30** 10931 **DD**  
**GG** | **MM**

**10/20/30** 11370 **DD**  
**GG** | **MM**

**10/20/30** 11382 **DD**  
**GG** | **MM**

**10/20/30** 11346 **DD**  
**GG** | **MM**

**10/20/30** 11380 **DD**  
**GG** | **MM**

**10/20/30** 11372 **DD**  
**GG** | **MM**

**10/20/30** 11381 **DD**  
**GG** | **MM**

**10/20/30** 11373 **DD**  
**GG** | **MM**

**10/20/30** 11369 **DD**  
**GG** | **MM**

## Hand and Foot Protection

**10/20/30** 11350 **KD** | **MR** | **RG**

**10/20/30** 13528 **KD** | **MR** | **RG**

**10/20/30** 11363 **KD** | **MR** | **RG**

**10/20/30** 17056 **KD** | **MR** | **RG**

## Protective Clothing and Respiratory Protection

**10/20/30** 11958 **KD** | **RG**

**10/20/30** 12028 **KD** | **MR** | **RG**

**10/20/30** 11349 **KD** | **MR** | **RG**

**10/20/30** 11361 **KD** | **MR** | **RG**

**10/20** 17782 **RM**

**10/20** 17783 **RM**

**10/20/30** 06605 **KD** | **MR** | **RG**

**10/20/30** 06606 **KD** | **MR** | **RG**

**10/20/30** 11957 **KD** | **RG**

**10/20/30** 11356 **KD** | **MR** | **RG**

**10/20/30** 11863 **JK** **10/20/30** 11623 **JK**

**10/20** 11889 **RM**

**10/20/30** 11357 **KD** | **MR** | **RG**

**10/20/30** 17057 **KD** | **RG**

**10** 11653 **GG**

|    | Size in mm          | 300x250 | 400x400 | 400x600 | 600x200 | 600x400 | 600x450 |
|----|---------------------|---------|---------|---------|---------|---------|---------|
|    | Size code           | KJ      | MM      | MR      | RG      | RM      | RN      |
| 10 | Aluminium           | £19.52  | £28.82  | £39.66  | £22.46  | £39.66  | £42.03  |
| 20 | Rigid Plastic       | £10.29  | £17.09  | £24.62  | £13.83  | £24.62  | £25.86  |
| 30 | Self Adhesive Vinyl | £6.77   | £10.55  | £11.54  | £8.76   | £11.54  | £13.14  |

# Mandatory

## Photoluminescent Mandatory Signs

Mandatory signs can be manufactured from photoluminescent material for enhanced visual awareness. In line with the PSPSA Class B, which is used as standard. Class C is available on request (poa).



21|31|16839 KD



21|31|16840 KD



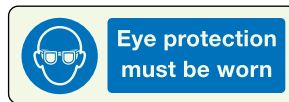
21|31|16841 KD



21|31|16843 KD



21|31|16844 KD



21|31|16845 KD



21|31|16846 KD



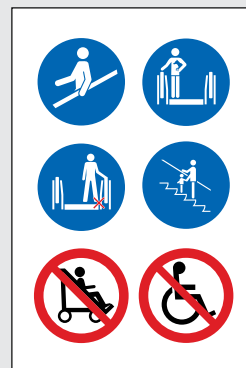
21|31|16842 KD

|    | Size in mm          | 300x100 |
|----|---------------------|---------|
|    | Size code           | KD      |
| 21 | Rigid Plastic       | £9.99   |
| 31 | Self Adhesive Vinyl | £7.74   |

## Escalator Hazards



10|20|30|13503 FG | KD | KG



30|06868 200 x 300mm £10.93



30|06869 100 x 600mm £10.93

## Escalators and Passenger Conveyers

These signs should be positioned near the escalator or conveyor where they are easily visible to the passenger.



10|20|30|12165 DF



10|20|30|11462 DF



10|20|30|11463 DF



10|20|30|11205 DB | GF



10|20|30|11203 DB | GF



10|20|30|11457 GG

## Escalator Symbols



10|20|30|11208 DD



10|20|30|11601 DD



10|20|30|11600 DD

|    | Size in mm          | 100x75 | 100x100 | 100x150 | 150x200 | 200x150 | 200x200 | 300x100 | 300x200 | 300x400 | 400x300 | 400x600 | 600x200 | 600x400 |
|----|---------------------|--------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|
|    | Size code           | DB     | DD      | DF      | FG      | GF      | GG      | KD      | KG      | KM      | MK      | MR      | RG      | RM      |
| 10 | Aluminium           | £3.80  | £3.80   | £5.40   | £9.12   | £9.12   | £11.97  | £9.12   | £17.37  | £22.46  | £22.46  | £39.66  | £22.46  | £39.66  |
| 20 | Rigid Plastic       | £2.31  | £2.31   | £3.51   | £5.34   | £5.34   | £6.63   | £5.34   | £8.28   | £13.83  | £13.83  | £24.62  | £13.83  | £24.62  |
| 30 | Self Adhesive Vinyl | £1.64  | £1.64   | £2.01   | £3.29   | £3.29   | £4.35   | £3.29   | £5.48   | £8.76   | £8.76   | £11.54  | £8.76   | £11.54  |

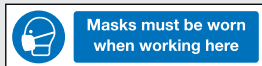


## Mandatory Mini Signs

All our Mini Signs come with a self adhesive backing. Please note, these signs do not come with holes.



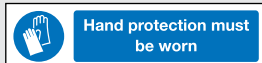
10|20|30 03316 200mm x 50mm



10|20|30 03318 200mm x 50mm



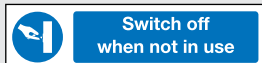
10|20|30 03309 200mm x 50mm



10|20|30 03306 200mm x 50mm



10|20|30 03323 200mm x 50mm



10|20|30 03330 200mm x 50mm



10|20|30 03319 200mm x 50mm



10|20|30 03326 200mm x 50mm



10|20|30 03327 200mm x 50mm

10 200mm x 50mm £10.78

20 200mm x 50mm £7.02

30 200mm x 50mm £4.02

## Machinery and General Mandatory



10|20|30 11402 KD | RG



10|20|30 11417 KD | MR | RG



10|20|30 11419 KD | RG



10|20|30 11418 KD | RG



10|20|30 11799 KD | MR | RG



10|20|30 11362 KD | MR | RG



10|20|30 11555 KD | MR | RG



10|20|30 11453 KD | MR | RG



10|20|30 12163 KD | RG



10|20|30 11394 KD | MR | RG



10|20|30 12222 KD | RG



10|20|30 11377 KD | RG



10|20|30 11378 KD



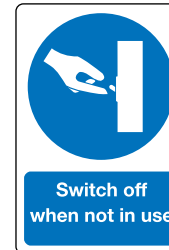
10|20|30 11379 KD | MR | RG



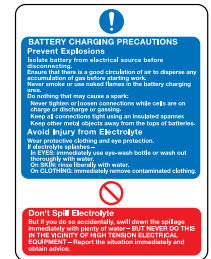
10|20|30 12223 KD | RG



10|20|30 11200 DB | GF



10|20|30 11364 DB | GF



10|20|30 12164 KM



All DB sized signs now come with self-adhesive backing **FREE**

## Combination Hazard and Mandatory Signs



10|20|30 17960 KG | MK | RM



10|20|30 17962 KG | MK | RM



10|20|30 17958 KG | MK | RM



10|20|30 17961 KG | MK | RM



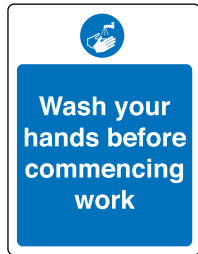
10|20|30 17963 KG | MK | RM



10|20|30 17959 KG | MK | RM

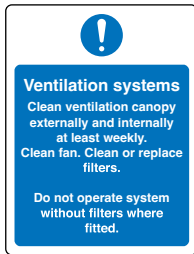
# Mandatory

## Food Processing and Hygiene



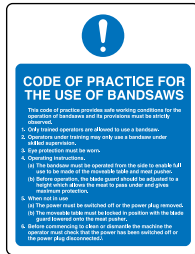
**Wash your hands before commencing work**

20|30|02968 FG



**Ventilation systems**  
Clean ventilation canopy externally and internally at least weekly. Clean fan. Clean or replace filters.  
Do not operate system without filters where fitted.

20|30|11663 FG



**CODE OF PRACTICE FOR THE USE OF BANDSAWS**  
This code of practice provides safe working conditions for the operation of bandsaws and its provisions must be strictly followed.  
1. Only trained operators are allowed to use bandsaws.  
2. Operators under training may only use a bandsaw under 1:1 direct supervision.  
3. Eye protection must be worn.  
4. Operating instructions.  
5. The bandsaw must be operated from the side to enable all work to be done off the work table and over the table.  
6. Before commencing, the blade guard must be adjusted to a safe depth above the feed for each cut and given maximum protection.  
7. When not in use.  
8. The guard must be switched off or the power plug removed.  
9. The movable table must be locked in position with the table hand lever.  
10. Before commencing to clean, disconnect the machine or operator must check that the power has been switched off or the power plug disconnected.

20|30|11658 FG



**Keep hands clear when machine is operating**  
Disconnect power supply before cleaning

20|30|11661 FG

## Catering Hazard Signs



**Very hot water**

10|20|30|11666 BD | KD | MR | RG



**Please wash only food equipment here**

20|30|11659 FG



**Please wash only hands here**

20|30|11660 FG



**Protective clothing must be worn in this area**

20|30|11664 FG



**Danger Hot**

10|20|30|11301 BD | KD | MR | RG



**Caution Hot water**

10|20|30|11713 BD | KD | MR | RG



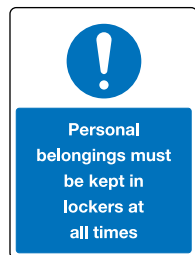
**Ensure storage temperature is checked daily**

20|30|17787 FG | KD



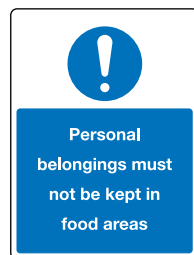
**Wear appropriate hand protection when using knives**

20|30|17788 FG | KD



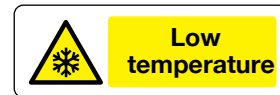
**Personal belongings must be kept in lockers at all times**

20|30|17785 FG | KD



**Personal belongings must not be kept in food areas**

20|30|17786 FG | KD



**Low temperature**

10|20|30|11216 BD | KD | MR | RG



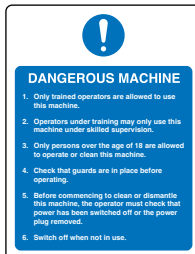
**High temperature**

10|20|30|11259 BD | KD | MR | RG



**Food preparation only**

20|30|02965 FG | KD



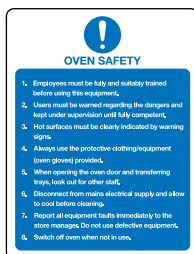
**DANGEROUS MACHINE**  
1. Only trained operators are allowed to use this machine.  
2. Operators under training may only use this machine under skilled supervision.  
3. Only persons over the age of 18 are allowed to operate or clean this machine.  
4. Check that guards are in place before operating.  
5. Before commencing to clean or dismantle this machine, the operator must check that power has been switched off or the power plug removed.  
6. Switch off when not in use.

20|30|11657 FG



**THE SAFE USE OF KNIVES**  
1. Always select the correct knife for the task.  
2. Knives should be kept sharp and have handles that can be properly held.  
3. When using a knife, use a firm grip, try to use your thumb for cutting and movements and avoid cutting towards the body.  
4. Never try to catch a falling knife.  
5. Knives should not be left lying around on workbenches and tables. They should not be placed unprotected in cupboards or drawers, nor left in hanging up racks. They should always be stored in suitable sheaths or racks.  
6. Cutting blocks, jacks and boards should be firm, smooth and stable.  
7. There should always be enough room so that a person using a knife is not in danger of being bumped by another person, or plugging another person in the eye.  
8. Never walk around with a knife in your hand, unless the blade is covered.

20|30|02067 FG



**OVEN SAFETY**  
1. Employees must be fully and suitably trained before using the equipment.  
2. Users must be warned regarding the dangers and kept under supervision until fully competent.  
3. Hot surfaces must be clearly indicated by warning signs.  
4. Always use the protective clothing/equipment (oven gloves) provided.  
5. When opening the oven door and transferring trays, look out for other staff.  
6. Disconnect from main electrical supply and allow to cool before cleaning.  
7. Report all equipment faults immediately to the store manager. Do not use defective equipment.  
8. Switch off from when not in use.

20|30|11699 FG



**Danger Hot Surface**

10|20|30|17121 BD | KD | MR | RG




**Warning**  
Keep wet utensils away from hot oil

10|20|30|02972 BD | KD | MR | RG



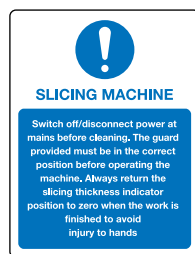
**All food products must be stored up off the floor**

20|30|02964 FG | KD



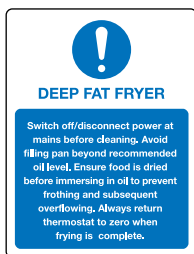
**Wear rubber gloves**  
1. Drain fryer and wipe off excess grease and oil.  
2. Fill with warm water and stir in alkaline based detergent (follow maker's directions).  
3. Heat to 60°C and switch off heaters. Leave for 15 minutes stirring continuously.  
4. Submerge strainers and baskets in same solution for 5-10 minutes. Remove and allow clean items to rinse well and dry thoroughly.  
5. Drain off the fryer, scrape away remaining solids, rinse out well and dry thoroughly.

20|30|11662 FG



**SLICING MACHINE**  
Switch off/disconnect power at mains before cleaning. The guard provided must be in the correct position before operating the machine. Always return the slicing thickness indicator position to zero when the work is finished to avoid injury to hands

20|30|17061 FG



**DEEP FAT FRYER**  
Switch off/disconnect power at mains before cleaning. Avoid filling pan beyond recommended oil level. Ensure food is dried before immersing in oil to prevent frothing and subsequent overflowing. Always return thermostat to zero when frying is complete.

20|30|17204 FG

| Size in mm             | 75x100 | 150x200 | 200x150 | 300x100 | 400x600 | 600x200 |
|------------------------|--------|---------|---------|---------|---------|---------|
| Size code              | BD     | FG      | GF      | KD      | MR      | RG      |
| 10 Aluminium           | £3.80  | £9.12   | £9.12   | £9.12   | £39.66  | £22.46  |
| 20 Rigid Plastic       | £2.31  | £5.34   | £5.34   | £5.34   | £24.62  | £13.83  |
| 30 Self Adhesive Vinyl | £1.64  | £3.29   | £3.29   | £3.29   | £11.54  | £8.76   |

## Temperature Storage Labels



50mm dia **60** 21165

100mm dia **60** 21171



**60** 21166

**60** 21172



50mm dia **60** 21167

100mm dia **60** 21173



**60** 21168

**60** 21174



50mm dia **60** 21169

100mm dia **60** 21175



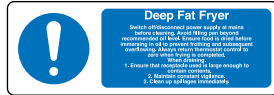
**60** 21170

**60** 21176

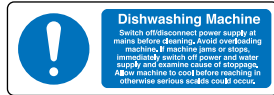
50mm dia all packs of 12 £6.30

100mm dia all packs of 6 £6.66

## Food Processing and Hygiene



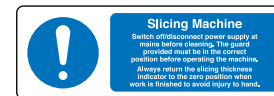
**20** **30** 11671 **KD**



**20** **30** 11677 **KD**



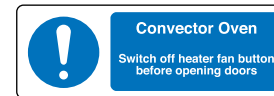
**20** **30** 11676 **KD**



**20** **30** 11669 **KD**



**20** **30** 11667 **KD**



**20** **30** 11672 **KD**



**20** **30** 11371 **KD**



**20** **30** 17058 **FG | KD**



**20** **30** 4689 **JK**



**10** **20** **30** 11697 **KD**



**10** **20** **30** 11698 **KD**



**20** **30** 11452 **KD**



**20** **30** 11674 **KD**



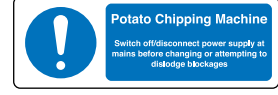
**10** **20** **30** 12222 **KD**



**20** **30** 11673 **KD**



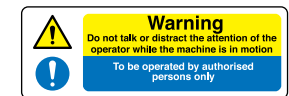
**20** **30** 11670 **KD**



**20** **30** 11675 **KD**



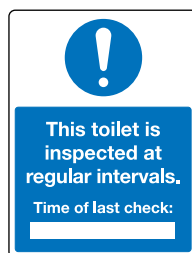
**10** **20** **30** 17784 **GF**



**20** **30** 11668 **KD**



**20** **30** 11693 **FG | KD**



**20** **30** 17060 **FG | KD**



**20** **30** 17059 **FG | KD**



**20** **30** 11696 **FG | KD**



**20** **30** 4685 **JK**



**20** **30** 4910 **JK**



**20** **30** 15008 **DD**

# Mandatory

## Colour Co-ordinated Chopping Board and Storage Signs

Our range of colour coordinated chopping board and storage signs help to organise your food production area and can reduce the risk of cross contamination during food production.

**Food Safety Chopping Boards**

If used correctly, colour coded chopping boards can eliminate or reduce the risk of cross contamination during food preparation

- Red **RAW MEAT**
- Blue **RAW FISH**
- Yellow **COOKED MEATS**
- Green **SALAD AND FRUIT PRODUCTS**
- Brown **VEGETABLE PRODUCTS**
- Grey **BAKERY AND DAIRY PRODUCTS**

Clean and store chopping boards correctly after use

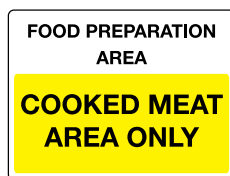
10|20|30|02999 MK



10|20|30|02981 MK



10|20|30|02984 MK



10|20|30|02990 MK



10|20|30|02982 MK



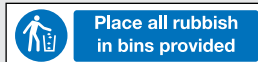
10|20|30|02985 MK



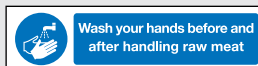
10|20|30|02991 MK

## Mandatory Mini Signs

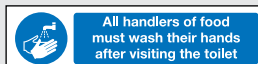
All our Mini Signs come with self adhesive backing. Please note, these signs do not come with holes.



10|20|30|03308 200mm x 50mm



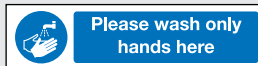
10|20|30|03334 200mm x 50mm



10|20|30|03333 200mm x 50mm



10|20|30|03332 200mm x 50mm

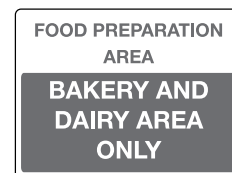


10|20|30|03307 200mm x 50mm

10 200mm x 50mm £10.78

20 200mm x 50mm £7.02

30 200mm x 50mm £4.02



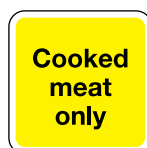
10|20|30|02987 MK



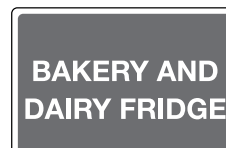
10|20|30|02983 DD  
GG | MM



10|20|30|02986 DD  
GG | MM



10|20|30|02992 DD  
GG | MM



10|20|30|02988 MK



10|20|30|02989 DD  
GG | MM

## Information Signs



10|20|30|02996 KD



10|20|30|02995 KD



10|20|30|02998 KD



10|20|30|02997 KD

|    | Size in mm          | 100x100 | 150x200 | 200x200 | 250x300 | 300x100 | 300x400 | 400x300 | 400x400 |
|----|---------------------|---------|---------|---------|---------|---------|---------|---------|---------|
|    | Size code           | DD      | FG      | GG      | JK      | KD      | KM      | MK      | MM      |
| 10 | Aluminium           | £3.80   | £9.12   | £11.97  | £19.52  | £9.12   | £22.46  | £22.46  | £28.82  |
| 20 | Rigid Plastic       | £2.31   | £5.34   | £6.63   | £10.29  | £5.34   | £13.83  | £13.83  | £17.09  |
| 30 | Self Adhesive Vinyl | £1.64   | £3.29   | £4.35   | £6.77   | £3.29   | £8.76   | £8.76   | £10.55  |



## Food Processing and Hygiene



10|20|30|02960 KD | MK



10|20|30|02961 KD | MK



10|20|30|02970 FG | KD



10|20|30|02971 KD | MK



10|20|30|02967 FG | KD



10|20|30|02962 KD | MK



10|20|30|02963 KD | MK



10|20|30|02969 FG | KD



10|20|30|05231 FG



10|20|30|02993 MK



10|20|30|02966 FG | KD



10|20|30|03003 DD | GG | MM



10|20|30|02973 DD | GG | MM



10|20|30|05235 FG | KD



10|20|30|05236 FG | KD



10|20|30|05232 FG | KD



10|20|30|05233 FG | KD



10|20|30|05234 FG | KD

**Critical Control Points**  
TEMPERATURE VALUES - GOODS INWARDS

|                  |                      |
|------------------|----------------------|
| Fresh Meat       | 5 Degrees C          |
| Minced Meat      | 5 Degrees C          |
| Cooked Meat      | 5 Degrees C          |
| Poultry - Fresh  | 5 Degrees C          |
| Poultry - Frozen | -12 to -18 Degrees C |
| Eggs             | 8 Degrees C          |
| Fresh Fish       | 2 Degrees C          |
| Smoked Fish      | 7 Degrees C          |
| Milk             | 7 Degrees C          |
| Deep Frozen Food | -18 Degrees C        |

**Check product for correct temperature.  
Check packaging and product condition.  
Check label - 'best before' or 'use by' dates.  
Reject product if not satisfied.**

10|20|30|03000 JK

**Critical Control Points**  
Refrigerators - Cold Rooms

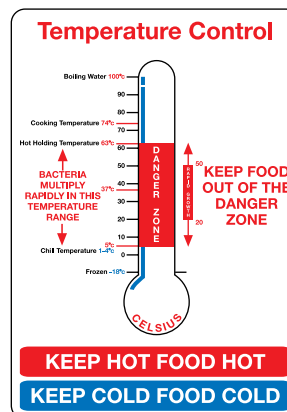
**Ensure that raw and cooked items are stored separately.  
Remove wrapping materials from RAW meat and store the meat in a suitable container.  
Store RAW meat BELOW other foods.  
Ensure that items are stored correctly and allow for free circulation of air.  
Store strong smelling food in a suitable airtight container.  
Store foodstuffs in suitable containers.  
Refrigerators/Cold rooms should be regularly DEFROSTED and be thoroughly CLEANED with an approved odourless bactericidal detergent.  
Ensure that your refrigerator is operating at the correct temperature.**

**Range 0 Degrees C to +4 Degrees C**

**Check that doors have good seals, are close fitting and are not left open unnecessarily**

**Never store foodstuffs in open tins or cardboard boxes.  
Never store food on the floor.  
Never store hot foods in the refrigerator.  
Never use a knife or other sharp instrument to chip away ice when defrosting a refrigerator.**

10|20|30|03001 JK



10|20|30|03002 JK

**Prevent cross contamination**  
Use the correct colour coded chopping boards and knives

- Raw meats and poultry only
- Raw fish and shellfish only
- Raw unwashed vegetables, salads and fruits only
- Ready to eat and cooked foods only
- Washed vegetables, salads and fruits only
- Bakery and dairy products only

Food hygiene act 1996

10|20|30|05353 FG