FOOD HANDLERS' STANDARDS

<u>You</u> are responsible for food safety and hygiene standards when preparing and serving food.

Please observe the following precautions:

1. If you suspect you may have any diarrhoea or stomach upset, skin nose or throat infection – you **must not** handle food.

2. **Wash your hands** thoroughly –

• before touching food
• after preparing fresh meat, poultry or fish
• after using the lavatory
• after blowing your nose
• before serving food
• after handling waste/refuse

3. **Do not** cough, sneeze or spit over food.

4. **Do not** smoke anywhere in the building or grounds

5. **Do not** allow animals in the kitchen.

6. **Wear** clean clothes and a protective apron, or overclothes, at all times when preparing food.

7. Use a **waterproof** dressing (preferably a blue one) on cuts, sores or any abrasions and keep the dressing clean. Wear a thin rubber glove if necessary.

8. Always use **clean** utensils suitable for the job in hand.

9. Always use **clean** cloths for washing, wiping or drying. Wiping-up cloths are provided

10. **Do not** use chipped or cracked crockery. Put them on one side to be destroyed.

11. **Use** the specialised colour-coded cutting boards as provided

12. Clean as you go and **wipe up** spillages as they occur, particularly on the floor

13. Keep prepared foods covered and at the correct **temperatures**. A clean refrigerator is available. Keep fish, meat vegetables or dairy products and foods containing them either **below 8°C** or, if they are cooked and waiting to be served, **above 63°C**. Keep raw and cooked foods **separate**, use separate cutting boards and utensils.

14. Keep the waste bin properly **covered** at all times. Remove waste from the kitchen after hire and place in the large bins outside the Centre to the rear

15. When you have finished your preparations, please wash and dry everything you have used and put it away, and clean and disinfect the sink and work surfaces. Disinfectant is provided