

Employees - Food Safety Standards

You are legally responsible to keep yourself clean and protect food from harm. By following these food safety standards you will maintain excellent standards and keep to your legal obligations as a food handler.

- Clean protective clothing must be worn whilst at work.
- Do not wear your uniform to travel to and from work.
- Store non-work related clothing and personal items away from food rooms.
- Do not wear any watches or jewellery.
- Do not wear strong perfume or aftershave – these can taint food.
- Do not consume food and drink within food rooms.
- Nails must be clean, short, without nail varnish and NO acrylic or false nails.

- **YOU** must ensure that all cuts and abrasions are covered by an easily detectable and waterproof dressing.
- **YOU** must inform your manager if you feel unwell especially if you are suffering from any of the following: vomiting, diarrhoea, skin infection or throat infection. Your manager will decide if you are fit for work.
- **YOU** must not return to work for at least **48 hours** after the symptoms of vomiting, diarrhoea or nausea have stopped. **YOU** must liaise with your manager.

You are responsible for your personal hygiene. You must wash your hands regularly in accordance with training given. You must especially wash your hands:

- Before starting work
- After visiting the toilet, coughing or sneezing
- After eating, drinking, smoking or touching the face or hair
- After completing a cleaning task or taking out the rubbish
- After handling money
- Before and after wearing rubber gloves or single use gloves
- After handling raw foods including raw eggs, vegetables and fruit
- Whenever your hands feel dirty or sticky

TAPS - Remember

- Only wash your hands in the hand wash basin.
- Use hot water – but do not harm yourself.
- Use soap – ideally from a liquid dispenser.
- Wash between the fingers, the backs of your hands .
- Do not forget your wrists.
- Dry your hands using disposable paper towels.
- If you have hand operated taps turn them off using the paper towel used to dry your hands.

*Wash your hands ● Wear protective clothing ● Do not eat, drink or smoke near food
Avoid unhygienic habits ● Report illness ● Be smart ● Be clean*

I have read and understood the above and agree to abide by these employee food safety standards.

Signed.....

Name (printed).....

Date.....