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| SHANNON COURT CARE HOME LTD. | Issue Date:<br>April 2019 | Reviewed September<br>2026 |
|                              | Next Review: 09/29        |                            |
| <u>FOOD HYGIENE POLICY</u>   |                           |                            |

- All staff who are involved with preparation and handling of food are required to undertake basic food hygiene instruction as a part of their induction.
- We have adopted the Food Standards Agency “Safer Food better business” for use in the kitchen at Shannon Court Care Home.

All staff are required to adhere to simple rules when entering the servery/kitchen area.

1. Ensure a high standard of personal hygiene when dealing with food.
2. Staff must not handle food if they have diarrhoea, vomiting or any illness that could affect food safety. They must report this to the Manager immediately and must not return to food handling until they have been symptom free for at least 48 hours.
3. Ensure any breaks in the skin are covered with a waterproof dressing.
4. Aprons or Tabards should be worn.
5. Hair must be clean and tidy and long hair should be tied back. Hair nets are recommended.
6. Jewellery must be kept to a minimum, i.e. wedding ring, no bracelets. If in doubt, speak with the kitchen manager for approval.
7. Appropriate footwear must be worn, i.e. no open toed shoes.
8. Adhere to colour coding of chopping boards as displayed in the kitchen.
9. Ensure wasted food is disposed of promptly and correctly.
10. All personal items to be kept in your bag not on the work tops.
11. Nails to be kept short, no nail polish.

Any exceptions must be risk assessed and approved by the Manager.

In an outbreak situation or an individual infection that is contagious, all care is to be taken to wash and keep separate the used items, such as cups, plates and cutlery.

### **Food Allergies and Intolerances**

Resident food allergies and intolerances must be clearly recorded and communicated to kitchen and care staff. Staff must check allergen information and take appropriate precautions to prevent cross contamination. Any changes to ingredients or products must be checked before food is served.