

SHANNON COURT CARE HOME LTD.	Issue Date:	Reviewed September
	April 2019	2023
	Next Review: 09/26	
<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. Do not enter food preparation areas if personal health is poor i.e. heavy colds, flu or gastric upsets.
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 must be worn.
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.