

**TATTENHALL’S VILLAGE HALL**

**TATTENHALL COMMUNITY ASSOCIATION**

**FOOD HYGIENE POLICY**

TCA Policy is that a food hygiene qualification is mandatory to work in the kitchen.

* Do not handle food if you have any skin, nose, throat, stomach or bowel trouble or an infected wound.

### Keep yourself clean.

* Wear clean clothing.
* Always wash and dry your hands thoroughly:
* Before starting work and after every break
* Before handling food
* After using the toilet
* After handling raw foods –especially raw meats and raw shelled eggs
* After handling waste
* After blowing your nose
* Avoid unnecessary handling of food.
* Tell your Supervisor if you see poor hygiene practices.
* Keep perishable food either refrigerated or piping hot.
* Keep the preparation of raw and cooked food strictly separate.
* Clean as you go to keep all equipment and surfaces clean.
* Follow food safety instructions on food packaging and from your Supervisor.

Remember you must not:

* Smoke, eat or drink in a food room.
* Cough or sneeze over food.
* Prepare food too far in advance of service.

 **Reviewed Feb 2024**