



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.

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Tattenhall Community Association: Charity number 1168238