



Slapton Village Hall

Registered Charity: 300968

Health and Hygiene Policy

Slapton Village Hall Management Committee endeavour to keep the premises clean and hygienic for the health and convenience of all hall users. The hall has a cleaner who cleans the hall weekly.

Kitchen

Slapton Village Hall has a small kitchen which has a fridge and cooker. The fridge has a thermometer to check correct temperature of 6 degrees Celsius or lower and is always 'on'. Crockery, cutlery, and kettles are available for hall users. The kitchen surfaces/walls/floors are in good repair and washable. A separate basin is available for hand washing.

The hall does not have a waste collection, users must therefore take their rubbish home and dispose of it.

The water in the kitchen is mains supply and is safe to drink.

There is a fire extinguisher and fire blanket in the kitchen.

There is also emergency lighting.

A first aid box is kept in the kitchen in front of the serving hatch to the bar/store room.

Food is not prepared in the village hall as a rule. It is prepared off the premises and brought to the hall for sale or consumption. Hirers, external caterers and any contractors should be aware of the following points for maintaining good hygiene standards and are compliant with the requirements established in the Food Hygiene (England) Regulations 2006:

- Take all necessary precautions to prevent food from becoming contaminated.
- Identify the possible hazards (things that may go wrong e.g. contamination, conditions which would allow food poisoning bacteria to grow, etc.) and what are the critical steps in the food activity.
- Introduce and maintain adequate food safety controls (e.g. adequate refrigeration, separation from cleaning chemicals, use of good suppliers etc.)
- Review them as necessary
- Keep work clothes as clean as possible
- Wear a clean, washable light-coloured apron or overall
- Cover wounds, cuts or abrasions with a waterproof dressing, preferably a coloured one
- Refrain from spitting
- Do not smoke in the food areas
- Do not handle food if suffering from skin, nose, throat or bowel infections
- Screen or protect open food awaiting preparation, serving or sale, from any risk of contamination
- Observe temperature control requirements for certain food

The following sign is displayed in the kitchen: