



Slapton Village Hall

Registered Charity: 300968

FOOD HANDLERS PLEASE OBSERVE THE FOLLOWING PRECAUTIONS

Do not smoke in the kitchen (the whole hall is a non-smoking area).

Wash your hands thoroughly:

- Before touching food
- After preparing fresh meat, poultry or fish
- After using the lavatory
- After blowing your nose
- Before serving food

If you have symptoms affecting skin, nose, throat or bowel **YOU MUST NOT HANDLE FOOD**. Do not cough or sneeze over food.

Please wear clean clothes and a protective apron or overall.

Use waterproof dressings on cuts, sores or abrasions and keep the dressing clean. Wear a thin rubber glove if necessary.

Ensure working surfaces clean before using.

Always use clean utensils. Use a clean utensil in preference to your hands.

Always use clean cloths for washing, wiping and drying.

Do not use chipped or cracked crockery: put it on one side to be destroyed or replaced. Clean up as you go and wipe up spillages as they occur.

Keep prepared foods covered until they are served.

Do not place uncooked meat, poultry or fish near cooked preparations unless they are securely wrapped.

****Keep fish, meat, vegetable or dairy produce and foods containing them either below 8 degrees Celsius (C) or, if they are cooked and waiting to be eaten hot, above 63 degrees C.**

Keep the waste bin/bag closed properly and take away with you on leaving.

When you have finished your preparations, please wash and dry everything you have used and put it away. Clean the sink, work surfaces, and any spills on the floor.