



Charity No: 1169903

Date of Policy: 21th January 2022

Date renewed: 9th January 2024

Date for renewal: 31st January 2025

The Prout Bridge Project Food and Hygiene Guidelines.

Before anyone starts work in the snack bar at The Prout Bridge Project where they may be handling low risk or wrapped food, they should receive written or verbal instructions on the following Essentials of Food Hygiene.

The Essentials of Food Hygiene.

- Keep yourself clean and wear clean clothes.
- Always wash your hands thoroughly: before starting work, after every break, after blowing your nose.
- Tell your supervisor, before commencing work, of any skin, nose, throat, stomach or bowel trouble or infected wound. You may be breaking the law if you do not.
- Ensure cuts and sores are covered with a waterproof, high visibility dressing.
- Avoid unnecessary handling of food.
- Do not eat or drink in a food room, and never cough or sneeze over food.
- If you see something wrong - tell your manager.
- Do not prepare food too far in advance of service. .
- Keep perishable food either refrigerated or piping hot.
- Keep the preparation of raw and cooked food separate.
- When reheating food ensure it gets piping hot.

- Clean as you go. Keep all equipment and surfaces clean.
- Follow any food safety instructions either on food packaging or from your supervisor.