

PHS Food Hygiene Policy

Wash hands thoroughly before working in the food preparation area. A nail brush is available if required.

Avoid handling other things. Wash hands again if necessary.

Sanitise food surfaces including table-cloths before and after use using the spray and a wiper (tea-towel) which is not then to be used for anything else.

Use our bowl in tandem with theirs to enable glasses to be washed in hot soapy water and then rinsed in hot water before drying with clean tea-towels. Repack in our boxes.

Place used tea-towels in a bag for taking away for laundering by one of the catering team.

Fold and stow table-cloths when dry.

Stow washing-up liquid, sanitiser spray and brushes in our bowl.

This policy is based on the following advice:

[Hygiene requirements for your business | Food Standards Agency](https://www.food.gov.uk/business-guidance/hygiene-requirements-for-your-business)

<https://www.food.gov.uk/business-guidance/hygiene-requirements-for-your-business>

1.

Cached

20 Dec 2017 - When staff are preparing or handling food they should: keep hair tied back and wear a suitable head covering, e.g. hat or hair net. not wear watches or jewellery (except a wedding band) not touch their face and hair, smoke, spit, sneeze, eat or chew gum.

[Handwashing](#) · [Fitness for work](#)

[Safer food, better business for caterers | Food Standards Agency](https://www.food.gov.uk/business-guidance/safer-food-better-business-for-caterers)

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4 Jan 2018 - Food safety management pack for restaurants, cafés, takeaways and other small **catering** businesses comply with food **hygiene** regulations.

[Cross-contamination](#) · [Chilling](#)