

FOOD SAFETY ACT 1990
The Food Safety (General Food Hygiene) Regulations 1995
10 Points for Food Handlers

1. All food premises must be constructed in such a manner so as to be readily cleanable, free from rubbish, well lit, adequately ventilated and protected against all types of infestations.
2. All Equipment must be kept clean and in good repair. Equipment constructed of wood e.g. chopping boards, must not be used.
3. Good personal hygiene practices should be observed at all times.
 - Always wash your hands after using the toilet, before handling food and between handling raw and cooked food.
 - Cuts and boils should be covered with a blue waterproof dressing.
 - Food handlers should wear clean, protective clothing including a suitable hair cover.
4. All food rooms should have a sufficient supply of hot water, liquid soap, and disposable paper towels or hot air dryer.

5. Food handlers should avoid handling food in such a manner that allows cross contamination from raw to cooked foods.

Separate equipment and work surfaces should be used when handling raw and cooked food. Also a separate wash hand basin must be provided solely for the use of washing hands.

6. Raw and cooked food should always be kept apart so as to avoid cross contamination.
7. Food must be kept piping hot or cold to prevent the growth of bacteria. Refrigerators should operate at 5°C or colder. Freezers should operate at -18°C or colder.
8. All illness should be reported to your supervisor.
9. Smoking is NOT allowed in food rooms. A fine of up to £20,000 can be imposed if you break this important rule.
10. A large fine may be imposed on any person found guilty of an offence under these regulations, and in extreme cases an inspecting officer has the power to close the premises down immediately.

Issued by Walsall Environmental Health and Consumer Services Department