

03 Food safety and nutrition policy

03.07 Helpston Playhouse – Food Safety & Hygiene Rules

1. All food handlers will be appropriately trained, instructed & supervised.
2. All food handlers will wear suitable protective clothing.
3. All food handlers will maintain good standards of personal hygiene including maintaining good hand hygiene.
4. Warm water, antibacterial liquid soap and disposable paper towels will always be available at washbasins.
5. The premises will be kept in a good state of repair and cleanliness.
6. Sanitisers used to disinfect food surfaces and equipment will be BS EN 1276 or 13697 compliant with a contact time of no more than 60 seconds.
7. Foods will only be purchased from reputable suppliers.
8. Raw and ready to eat foods will be kept separate at all times during delivery, storage, preparation, cooking and display.
9. Foods that may support the growth of harmful bacteria will be kept under chill control (at below 8 °C). Refrigerator and freezer temperatures (-18 °C) will be monitored daily, and temperatures recorded.
10. Food will be covered, packaged or wrapped so as to minimise the risk of contamination.
11. Foods will not be used after their use by date has expired.
12. Prepared foods that require freezing will be marked with the date of freezing and the date of defrost, whenever this occurs. Defrosting will be carried out safely.
13. Cooked and reheated foods will be heated to a temperature of not less than 75 °C at the centre of the food. Cooking and reheating temperatures will be taken daily with a disinfected digital probe thermometer. The temperatures will be recorded.
14. Foods which are kept prior to service will be kept at a temperature of not less than 63 °C and this will be monitored and recorded daily.
15. If foods require cooling after cooking, then they will be cooled as quickly as possible and ideally within 2 hours down to below 8 °C. If necessary, foods will be portioned to increase the rate of cooling.
16. Information on food allergens in foods prepared will be kept up to date and accurate.
17. The premises and equipment will be maintained in good repair.
18. Frequent checks for the signs of pests will be carried out and action taken to eradicate them.
19. These procedures will be kept under review.