

Food Safety

Hazards to look out for

Some of the typical hazards include:

- Dirty or damaged work surfaces and stores in food preparation areas
- Storage and preparation of raw and cooked foods together
- Signs of pests in areas where food may be prepared or stored
- Food that is out of date, of poor quality or contaminated
- Inadequate cooking, re-heating or thawing
- Cleaning chemicals stored with foodstuffs
- Food being prepared too far in advance
- Foods containing known allergens
- Storing foods at the wrong temperature
- People who are ill handling food
- Contamination from foreign bodies (e.g. hair, jewellery etc.)
- Poor personal hygiene*.

*Note: this list is not exhaustive

Precautions you can take

Typical precautions include:

- Keeping premises clean, well maintained and in good condition – including walls, equipment, ceilings and floor
- Ensuring food preparation surfaces are in good condition, being easy to clean and disinfect
- Purchasing food from reputable suppliers
- Checking deliveries to ensure food is supplied packaged safely, at the correct temperature, in date and is clean and undamaged
- Having appropriate stock control procedures
- Checking the temperature of any chilling equipment at least once a day
- Storing raw and ready-to-eat food properly e.g. if they are in the same fridge, raw meat/poultry/fish should always be stored below ready-to-eat food in a clearly distinguishable part of the fridge and in covered containers
- Making sure that food is cooked and prepared properly
- Keeping food covered to help protect it from bacteria and to prevent contamination
- Adopting good hygiene practices when preparing food, particularly if those involved are sick
- Training food handlers in food hygiene
- Disposing of packaging materials and food waste properly
- Pest-proofing your premises
- Providing suitable washing facilities (i.e. wash hand basins, hot water, soap, disposable hand towels etc.)
- Having a dedicated area for storing cleaning chemicals, away from foodstuffs*

*Note: this list is not exhaustive