

## **ST MICHAEL'S HALL SONNING COMMON.**

### **HEALTH & HYGIENE STANDARDS.**

The hirer is responsible for food safety and hygiene standards when serving food. Food can be brought in ready to cook, heat or simply set out. Preparation needs to be done at home first.

1. Do not smoke in the kitchen or hall.
2. Wash your hands thoroughly in the hand wash sink provided:
  - before touching food;
  - after arranging fresh meat, fish or poultry;
  - after using the lavatory;
  - after blowing your nose;
  - before serving food.
3. If you suspect you may have any skin, nose, throat or bowel trouble—**YOU MUST NOT HANDLE FOOD.**
4. Do not cough or sneeze over or near food.
5. Wear clean clothes and a protective apron or overall.
- 6 . Use waterproof dressings on cuts, sores or abrasions and wear thin rubber gloves if necessary.
7. Always use clean utensils, even in preference to your hands.
8. Always use clean cloths for washing, wiping and drying.
9. Do not use chipped or cracked crockery; put it to one side for destroying or discarding later.
10. Clean up as you go and wipe all spillages as they occur.
11. Keep prepared foods covered until they are to be served.
12. Do not place uncooked meat, poultry or fish near cooked preparations unless they are securely wrapped.

13. Keep fish, meat, vegetable or dairy products and foods containing them either below 8°C or, if they are cooked and waiting to be eaten hot, above 63°C.

14. Keep the waste bin or bag covered at all times.

15. When you have finished please wash and dry everything you have used and put it away, clean the sink and work surfaces and wash the floor.

16. Please remember to remove all your rubbish as there is no dustbin for the hall.

Thank you for your co-operation.