

# King's Church Iver

## FOOD SAFETY NOTICE

- Are you well? Do not prepare food for others if you are unwell.
- Cleanliness must be your top priority.
- Please wash your hands before all food preparation or delivery and wear disposable gloves. (Found in the drawers under the sink)
- Hair should be tied back and ideally covered.
- Cuts and grazes should be covered with blue waterproof plasters (found in the First Aid supplies box in King's Church kitchen)
- Use clean, dry tea towels from the drawer or disposable paper towels.
- Please use the colour-coded chopping boards
  - Orange = raw meat
  - Yellow = raw fish
  - Red = vegetables, fruit & salad
  - Green = cooked meat
- Washing up should be done in the hottest water possible. Use the sanitiser (dishwasher) or use the washing up gloves provided (found in the drawers under the sink).
- Food must be served at the correct temperature:
  - Hot food should be piping hot ( $> 63^{\circ}\text{C}$ )
  - Cold food should remain chilled until served ( $< 8^{\circ}\text{C}$ ).
- **Any food that has touched the ground at all must be thrown away.** All spills should be cleared up immediately.
- Regular users should obtain the Basic Food Hygiene Certificate – details are available from the office.