


FOOD SAFETY AND HYGIENE











VERSION No	3	
REVIEWED BY	Mariana Philipova	
NUMBER OF PAGES	3	

Policy Statement







This organisation believes that, where care provided to residents includes help with the cooking, storing, preparing or serving food, then the organisation has a duty to ensure that all residents are protected from food-related illness through the adoption of high standards of food hygiene and preparation.

The Policy

This organisation believes that the effective management of food safety relies heavily on having effective operational policies for the safe preparation, storage and handling of food. Therefore, this organisation operates the following procedures:

-  All food should be prepared, cooked, stored and presented in accordance with the high standards required by the *Food Safety Act 1990* and the *Food Hygiene (England) Regulations 2006*.
-  Staff must keep all food preparation areas, storage areas and serving areas clean while in use. All tools and equipment such as knives, utensils and chopping boards must be cleaned regularly during the cooking process.
-  Adequate sanitary and hand-washing facilities should be available within the kitchen, including a supply of soap and paper towels for hand drying. All staff **MUST** wash their hands before and after handling foodstuffs. All foodstuffs should also be washed before use.
-  Everyone in a food handling area must maintain a high level of personal cleanliness and food handlers must wear suitable, clean and where appropriate protective clothing.
-  Staff preparing food should take all reasonable, practical steps to avoid the risk of contamination of food or ingredients.
-  Food storage areas should protect food against external sources of contamination such as pests.
-  Food handlers must receive adequate supervision, instruction and training in food hygiene.
-  When serving food, appropriate hygiene standards should be scrupulously observed by all staff.
-  Suspected outbreaks of food-related illness should be reported immediately to the resident's GP.
-  Any member of staff who becomes ill whilst handling food should stop work at once and report to their line manager/supervisor; such staff should see their GP and should only return to work when their GP states that they are safe to do so.

In addition staff should:

-  Always wash their hands after visiting the lavatory
-  Ensure that all food stored in the refrigerator is covered and adequately chilled
-  Ensure the thorough cooking and re-heating of all meat, especially poultry
-  Ensure that deep frozen food is thawed before cooking (especially important when using a microwave oven)
-  Be aware of the risk of Salmonella infection associated with foods containing uncooked eggs such as mayonnaise and certain puddings
-  Wash hands after handling raw meat or eggs, particularly before handling other foods

- ! Never re-use utensils with which raw eggs or meat have been prepared without first washing them with hot water and detergent
- ! Never allow juices from raw meat to come into contact with other foods (cooked food and uncooked food should not be stored together)
- ! Avoid serving raw eggs (or uncooked foods made from them) to vulnerable people such as the elderly and the sick (all eggs should be cooked until they are hard — both yoke and white).

Allergens

From December 13th, 2014 Regulations regarding food allergens are introduced and information regarding the 14 allergens identified below must be declared by businesses which provide food pre-packed, loose, or prepared in a restaurant or canteen etc

Food ingredients that must be declared as allergens in the EU

1. **Cereals containing gluten**, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except:
 - a) wheat based glucose syrups including dextrose
 - b) wheat based maltodextrins
 - c) glucose syrups based on barley
 - d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin
2. **Crustaceans** and products thereof
3. **Eggs** and products thereof
4. **Fish** and products thereof, except:
 - a) fish gelatine used as carrier for vitamin or carotenoid preparations
 - b) fish gelatine or Isinglass used as fining agent in beer and wine
6. **Peanuts** and products thereof
7. **Soybeans** and products thereof, except:
 - a) Fully refined soybean oil and fat
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources
 - c) vegetable oils derived phytosterols and phytosterol esters from soybean sources
 - d) plant stanol ester produced from vegetable oil sterols from soybean sources
8. **Milk** and products thereof (including lactose), except:
 - (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin
 - (b) lactitol
9. **Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin
10. **Celery** and products thereof
11. **Mustard** and products thereof
12. **Sesame seeds** and products thereof
13. **Sulphur dioxide and sulphites** at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
14. **Lupin** and products thereof
15. **Molluscs** and products thereof

It is important that these allergens are part of the assessment of need process and incorporated into care plans as an identified risk. The care plan will then detail how any identified allergens risks will be mitigated and managed by the provider.

Training Statement

All staff involved in the provision of food to residents should be appropriately trained and assessed to ensure that their catering skills and infection-control techniques are of an acceptable standard.

Related Policies

Accidents, Incidents and Emergencies Reporting (RIDDOR)

Health and Safety

Infection Control

Nutrition and Hydration

Protective Clothing and Equipment