

Food Hygiene Policy

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Good food hygiene is essential to prevent the risk of food poisoning and the possible transmission of infection.

It is always our intention to ensure we provide those in our care with safe, healthy and nutritious food. This applies equally to staff and visitors who also eat food prepared on our premises.

For this reason, any person who is involved in handling food in any way will receive suitable instruction in food hygiene whether that instruction is internal or external. Such a person will have passed a simple test to ensure they understand good food hygiene before they are allowed to handle food.

This means persons handling food understand good food hygiene practices and are personally responsible for any breaches which could lead to disciplinary action, such is the significance we place on good consistent food standards.

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(Signed by Registered Manager)

