

HEMEL HEMPSTEAD DAY CENTRE LTD

Company Registered in England No: 1288177

Registered Charity No: 272688

HALF MOON YARD, HIGH STREET, HEMEL HEMPSTEAD, HP1 3AE

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FOOD HYGIENE POLICY

Policy Statement Hemel Hempstead day centre LTD believes that, where care provided to service users includes help with preparing and serving food, then the organisation has a duty to ensure that all service users are protected from food-related illness, by the adoption of high standards of food hygiene and preparation.

The organisation fully complies with Outcome 5: Meeting nutritional needs of the Essential Standards of Quality and Safety and Regulation 14 of the Health and Social Care Act 2008, (Regulated Activities) Regulations 2010 which relates to, service users should have food and drink that is handled, stored, prepared and delivered in a way that meets the requirements of the Food Safety Act 1990.

Food Hygiene Policy Hemel Hempstead Day centre LTD 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
- All staff should keep all food preparation areas, storage areas and serving areas clean while they are using them. All tools and equipment such as knives, utensils and chopping boards must also be cleaned regularly during the cooking process.
- Adequate sanitary and hand-washing facilities should be available within the kitchen. All care 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 service user's GP.
- Any member of staff who becomes ill whilst handling food should stop work at once and report to their line manager/supervisor.

In addition to this, staff should:

- Always wash their hands after visiting the toilet
- 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).

Training

All staff undertake training in infection control.

CREATED: December 2016

Reviewed and approved July 2017

Hemel Hempstead Day Centre Ltd is a non-profit making company 'Limited by Guarantee' the sole purpose of the company is to provide for the comfort and welfare of its members who are elderly residents of the Borough of Dacorum