

Food Hygiene Policy

Background

This policy has been drawn up taking into account the requirements of the current legal framework, specifically:-

The Food Safety Act 1990

The Food Hygiene (England) Regulations 2006

Regulation (EC) NO 178/2002 laying down procedures in matters of food safety

Regulation (EC) No 852/2004 'on the hygiene of foodstuffs'

In writing this policy due regard has been taken of the definition of "food hygiene" in article 2 (1) a. of Regulation 852/2004.

“ 'Food Hygiene' means the measures and conditions necessary to **control hazards** and to ensure fitness for human consumption of a foodstuff taking into account its intended use.”

The policy covers the prerequisites for good food hygiene and our H.A.C.C.P. (Hazard Analysis Critical Control Point) plan.

The Policy

1.) Fundamental to good food hygiene is exemplary personal hygiene for all staff. Having due regard for Regulation 852/2004 chapter VIII, staff are provided with the company's personal hygiene rules on induction, along with our signature uniform (protective clothing) which is to be worn correctly and in a clean condition at all times. Any abuse of personal hygiene rules is a disciplinary offence.

2.) Cleaning schedules are drawn up for each catering outlet to reflect accurately all the equipment and surfaces to be cleaned, the frequency and methodology to ensure compliance with Regulation EC 852/2004 annexe II chapters I and II.

3.) A maintenance reporting system is in place to ensure that all equipment is in good and safe working order so that food safety is not compromised.

4.) All staff are trained by a C.I.E.H. (Chartered Institute of Environmental Health) approved trainer to Basic Safety Foundation.

Food certificate in Food Safety syllabus ensuring compliance with Regulation 852/2004 chapter XII followed by annual refresher course.

5.) The company is committed to be fully compliant with Regulation (EC) 852/2004 chapter I article 5 (1) and (2), the requirement to implement and maintain permanent procedures based on the H.A.C.C.P. principles. To this end the Food Standards Agency's 'Safer Food Better Business' pack is implemented in all the company's outlets and in addition there is a detailed H.A.C.C.P. plan which broadly follows the Codex Alimentarius principles. The H.A.C.C.P. plan is appended to this document.

6.) Having due regard to the Food Standards Agency's voluntary best practice guidance on Allergens, the requirements of General Food Law Regulation 178/2002 article 14 and the Food Labelling Directive 200/13/EC (as amended) all pre-packed food has clear allergen information and staff have access to information on the inclusion of any of the fourteen serious major allergens which may be incorporated within recipes used.

Tony Nicholl

Managing Director



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