



Thinking Food Safety

Training, Auditing, Support & Sales

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The Essentials of Food Hygiene Training record

As specified in the catering industries good practice guidance the below named personnel has been instructed on the following as they apply to this business:

Name of Business: _____

Staff members name: _____

- Keeping yourself clean and wearing clean clothing.
- To always wash your hands thoroughly: before handling food, after using the toilet, handling raw foods or waste, before starting work, after every break, after blowing your nose.
- Telling your supervisor, before commencing work, of any skin, nose, throat, stomach or bowel trouble or infected wound. You are breaking the law if you do not.
- You must ensure cuts and sores are covered with a waterproof, high visibility dressing.
- Avoid unnecessary handling of food.
- You must not smoke, eat or drink in a food room, and never cough or sneeze over food.
- If you see something wrong – tell your supervisor.
- Do not prepare food too far in advance of service.
- Keep perishable food either refrigerated or piping hot.
- Keep the preparation of raw and cooked food strictly separate.
- When reheating food ensure it gets piping hot.
- Clean as you go. Keep all equipment and surfaces clean.
- Follow any food safety instructions either on food packaging or from your supervisor.

Signed: _____ Staff member.

Signed: _____ Instructor (Supervisor or Manager).

Date: _____