

NOTICE FOR FOOD HANDLERS

DO



- Wash your hands thoroughly:
 - Before touching food
 - After preparing fresh meat, poultry or fish
 - After using the lavatory
 - After blowing your nose
 - Before serving food
- Wear clean clothes and a protective apron or overall
- Cover cuts, sores or abrasions with a waterproof dressing
- Always use clean utensils and clean utensils rather than your hands
- Always use a clean cloth for washing, wiping and drying
- Keep prepared foods covered until they are to be served
- Keep fish, meat, vegetables or dairy products and foods containing them either below 8°C or if they are cooked and waiting to be eaten hot, above 63°C
- Keep the waste bin properly covered at all times
- After you have finished preparing the food, please wash and dry everything you have used and put it away. Clean the sink, work surfaces, and any spills on the floor

DON'T



- Smoke in the kitchen
- Handle food if you have any skin, nose, throat or bowel trouble
- Cough or sneeze over food
- Use chipped or cracked crockery; put it on one side to be destroyed or replaced
- Place uncooked meat, poultry or fish near cooked preparations unless they are securely wrapped

