



<b>Policy No:</b> SJD/HS/10	<b>Authorised by:</b> Davina Powell	<b>Review Date:</b> 24th October 2023
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<b>FOOD HYGIENE</b>		

## Policy Statement

SJD Homes believes that, where care provided to service users includes help with the cooking, storing, preparing or serving food, we have a duty to ensure that all service users are protected from food-related illness by adopting high standards of food hygiene and preparation.

## The Policy

SJD Homes believe that the effective management of food safety relies heavily on having effective operational policies for the safe preparation, storage and handling of food 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) Reg 2006*.
- Staff must keep all food preparation areas, storage areas and serving areas clean while in use. All tools and equipment such as knives, utensils and chopping boards must be cleaned regularly during the cooking process.
- Adequate sanitary and hand-washing facilities should be available within the kitchen, including a supply of soap and paper towels for hand drying. All 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 will be protected 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 must be reported immediately to 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. Such staff should see their GP and only return to work when their GP states that they are safe to do so.

In addition staff should:

- Always wash their hands after using 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 frozen food is thawed before cooking (especially 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)
- Eggs should be cooked until they are hard — both yoke and white).

## Allergens

From 2014, Regulations regarding food allergens were introduced. Information regarding allergens must be declared by businesses which provide food pre-packed, loose, or prepared in a restaurant or canteen:

- Cereals containing gluten (wheat, spelt, barley, rye and oats.)
- Crustaceans such as prawns, crabs, lobster, every fish and langoustines etc.
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk
- Nuts (almonds, hazelnuts, walnuts, pecan, brazil, pistachio, cashew, macadamia or Queensland nut)
- Celery
- Mustard
- Sesame
- Sulphur dioxide or sulphites (if < 10 mg/kg in finished product. Often found in dried fruit and wine)
- Lupin
- Molluscs such as clams, scallops, squid, mussels, oysters and snails

These allergens to be part of the Needs Assessment and incorporated into care plans as an identified risk. The care plan will detail how identified allergens risks will be and managed.

## Related Policies

Accident and Incident Reporting (RIDDOR)

Health and Safety

Infection Control

Protective clothing and Equipment

## Training Statement

All staff involved in the provision of food to service users should be appropriately trained and assessed to ensure that their catering skills and infection-control techniques are of an acceptable standard.