



FOOD HYGIENE GUIDELINES



WASH HAND BASIN



A Wash Hand Basin must be provided. This must only be used to wash your hands regularly with warm water & hand soap. This should have a sign, in English & Spanish signalling it out as the wash hand basin.



PEST FREE PREMISES

Maintain a Pest free Premises. This can be achieved by maintaining a clean, pest proofed premises as well as with proactive and reactive pest control treatment.



CLEANLINESS

Maintain a clean premises.



FOOD TO BE PROTECTED FROM CONTAMINATION

Food must be protected from the risk of contamination. This includes physical, chemical and biological contamination.

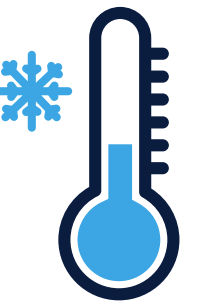
EQUIPMENT SINK



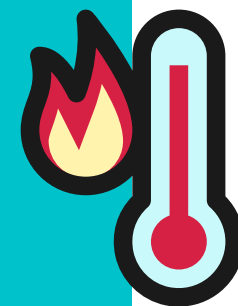
An Equipment sink must be provided. This must have an adequate supply of hot & cold water.



TEMPERATURE CONTROL



Make sure food items are adequately temperature controlled.



Cold Food must be kept below **10°C** &
Hot Food must be kept above **62.7°C**

Food must **NOT** be defrosted at ambient temperatures for longer than 2 hours. Food items must be defrosted at temperatures below **10°C**.

CLEANLINESS OF EQUIPMENT



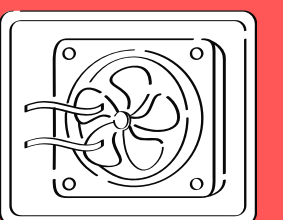
Make sure all Equipment is kept clean. and ready to use.

TOILETS

Toilets must be kept clean and in good running order.



LIGHTING & VENTILATION



Lighting & Ventilation of Food Rooms must be adequate.

FOOD HANDLERS

Persons handling food should wear clean overclothing and maintain a high standard of personal cleanliness. Food handlers should also be free from any communicable diseases./infections.



REFUSE

There must be suitable refuse provisions & this must be kept clean, tidy and free from ordour at all times.

FIRST AID MATERIALS

First Aid Materials must be provided.



Call our office at 20070620 For inquiries email admin@eag.gi