

Ensure food is covered & date

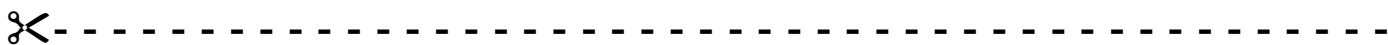


labelled



Do not store  
containers directly  
on top of food

Ready-to-eat  
food ONLY



Raw food  
ONLY

# Hand Wash



## ONLY



# Food Wash



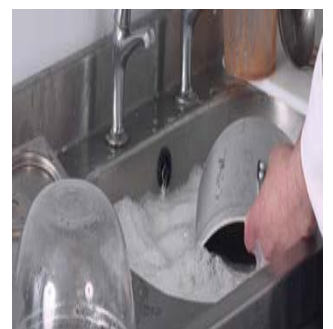
## ONLY



# Equipment

## Wash

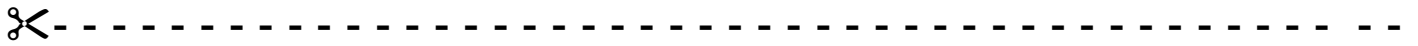
## ONLY



# Ready-to-eat food preparation



# area ONLY



# Raw food preparation area ONLY



# Clear & clean as you go!



**Remember**



## Two-Stage Cleaning

1. Clean with hot water & detergent, rinse and dry the surface using paper towel
2. Apply an antibacterial spray (follow manufacturers instructions)

Turn off the tap using the paper towel once you have washed your hands!



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Remember to complete your opening and closing checks daily and have you reviewed your paperwork recently?

# Protective clothing must be worn!



RAW

READY TO EAT

EQUIPMENT

EQUIPMENT

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# **Before you start work, have you checked.....**

- The wash hand basins are provided with antibacterial soap, the hot water is working and paper towel is available?
- You have antibacterial spray and clean (or disposable) cleaning cloths available?
- Your refrigerators and freezers are working properly?
- Staff are fit for work and wearing clean protective clothing?
- That your premises are free from pests?
- All surfaces are clean?

✂-----

# **Before you go home, have you checked.....**

- Food past its use-by date, damaged or unfit food have been removed from sale?
- No unwrapped food has been left out?
- Waste has been removed and new bags have been put into the bins?
- The premises have been left clean and tidy?