



Staff Hygiene - Code of Conduct

All members of staff have a responsibility to protect food, and ensure that you keep yourself clean to avoid the risks of cross-contamination.

Illness

You must report any of the following to your Manager:

- If you suspect you have had foodborne illness
- If you or a family member has had sickness and/or diarrhea, including after the event
- If you have eaten food known or suspected to have caused foodborne illness
- If you have a cold, sore throat or persistent cough
- If you have any discharge from your nose or ears
- If you have a septic cut

Hand Care

You must always correctly wash your hands before entering a food preparation area or after:

- After handling raw food before touching ready to eat food
- After 4 hours of a continuous task, (eg: prepping raw chicken)
- After handling packaging, e.g. from deliveries
- After handling dirty cloths, waste or garbage
- Going to the toilet
- After handling fecal matter
- After blowing your nose or coughing
- After putting on or changing a wound covering
- After dealing with an ill customer or staff member
- After touching your hair, nose or mouth
- After smoking or eating
- After taking a break

Cross Contamination

- Always cover cuts with a colored waterproof dressing and a single use glove if appropriate
- No bare hand contact while handling raw, TCS or ready to eat foods
- Never cough or sneeze over food
- Make sure your protective clothing is clean and completely covers your normal clothing
- Do not eat, smoke, chew tobacco or drink in a food preparation area

"I have read the above "Staff Hygiene Rules" have been trained in the above and agree to follow these rules".

Name: _____ Signed: _____ Date: _____

Manager: _____ Signed: _____ Date: _____