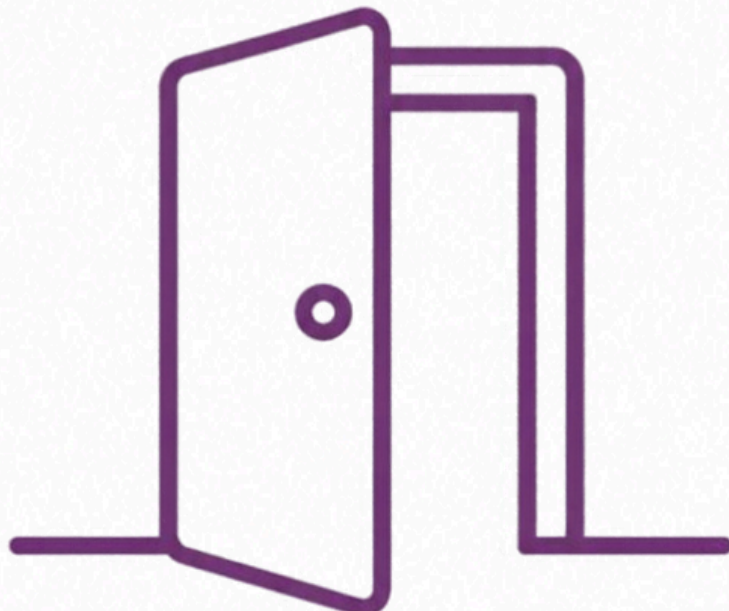


ACCESS TO AUTHORISED PERSONNEL ONLY

Visitors must wash their hands on entering and remain with their host at all times.



SINK FOR HANDWASHING ONLY



KEEP THIS BASIN CLEAR



Liquid soap and hygienic hand-drying facilities must be available.



DO NOT WASH FOOD OR EQUIPMENT HERE

NOW WASH YOUR HANDS, PLEASE

Always wash and dry your
hands thoroughly after using
the toilet.



CLEAN HANDS. SAFE FOOD.

WASH YOUR HANDS PROPERLY

1



WET

Wet hands with warm running water.

2



SOAP

Apply liquid soap.

3



SCRUB

Rub all parts of your hands for at least 20 seconds: palms, backs of hands, between fingers, thumbs, fingertips and nails, and wrists.

4



RINSE

Rinse well under running water.

5



DRY

Dry thoroughly with a disposable paper towel. Use it to turn off a hand-operated tap, then discard it.



WASH YOUR HANDS

Before handling ready-to-eat food • after handling raw food • after using the toilet • after cleaning or handling waste • after touching your face or phone • after breaks



HAND GEL AND GLOVES DO NOT REPLACE HANDWASHING

FOOD ALLERGIES & INTOLERANCES

Please tell a member of staff about any food allergy, intolerance or coeliac disease before ordering.

Ask us for allergen information about our food and drinks.



Suspected Anaphylaxis

A severe allergic reaction is a medical emergency.

- 1** Use an adrenaline auto-injector immediately if one is available. Follow the instructions on the device.
 - 2** Call 999 for an ambulance. Say “anaphylaxis”.
 - 3** Help the person lie down. If breathing is difficult, they may raise their shoulders or sit up slowly.
Do not let them stand or walk.
 - 4** If symptoms have not improved after 5 minutes, use a second adrenaline auto-injector if available.
 - 5** Stay with the person until the ambulance arrives.
-

Site details for the ambulance

Business name:

Address and postcode:

Access instructions:

Work Surfaces

Clean as You Go

Use during preparation or service on a work surface dedicated either to ready-to-eat food OR to raw or unwashed food.

1

CLEAR — Remove food, crumbs and visible dirt.

2

CLEAN — Use the cleaning product specified in your kitchen's cleaning procedure.
Wipe or rinse away loosened dirt.

3

DISINFECT — Apply the approved disinfectant or sanitiser and leave it on for the product's required contact time.

4

FINISH — Rinse if the product instructions require it. Allow the surface to dry or use a clean disposable cloth.

WHAT TO USE ON THIS WORK SURFACE

Approved sanitiser:

Dilution:

Contact time:

Rinse required:

Prepared solution shelf life:

Complete this box using the product instructions and your site's cleaning schedule. Use a separate copy for each work surface or product where the instructions differ.

WORK SURFACES

CLEAN & DISINFECT

WHEN TO USE

- At the start of preparation, as required by the site cleaning schedule.
- After raw or unwashed food preparation, before using a shared surface for ready-to-eat food.
- At the end of preparation or service, as required by the site cleaning schedule.

1

CLEAR — Remove food debris and visible dirt.

2

CLEAN — Use the approved cleaning product to remove grease and dirt. Wipe or rinse as instructed.

3

DISINFECT — Apply the approved disinfectant or sanitiser to the clean surface. Leave it on for the full required contact time.

4

FINISH — Rinse if the product instructions require it. Allow the surface to dry or use a clean disposable cloth.

WHAT TO USE ON THIS WORK SURFACE

Cleaning product and dilution:

Disinfectant or sanitiser and dilution:

Disinfectant contact time:

Rinse required:

Prepared solution shelf life:

Complete this box using your site's cleaning schedule and the product instructions.

DO NOT USE

FOOD TO BE RETURNED
OR DISCARDED



Keep this food separate from
food available for preparation
or service.

COLOUR CODING

Use the correct colour-coded boards and knives to help prevent cross-contamination.

RED — RAW MEAT

BLUE — RAW FISH

**BROWN — UNWASHED AND
UNCOOKED FRUIT AND VEGETABLES**

YELLOW — READY-TO-EAT FISH AND MEAT

GREEN — WASHED VEGETABLES AND FRUIT

WHITE — BAKERY AND DAIRY

Check that this guide matches the colour-coding system used at your site.