
**Bath & North East
Somerset Council**

Improving People’s Lives

Food Safety catering guidelines for good practice

Health and Safety Food Team

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List Of Guidelines

1. Keep yourself clean and wear clean over-clothing e.g. an apron.
2. Always wash your hands thoroughly especially
 - Before handling food
 - After using the toilet
 - Before starting to serve
 - After every break
 - After blowing your nose
 - After handling raw food or waste
3. Where hand washing facilities are inaccessible, anti-bacterial hand wipes should regularly be used as an alternative.
4. Ensure cuts and sores are covered with a wash proof dressing.
5. Do not cough or sneeze over the food.
6. Do not smoke, eat or drink (including tasting the food), in any area where food is being handled.
7. Do not allow anyone who is suffering with an upset stomach to handle food.
8. Always keep perishable food in the fridge or cool box with ice packs until it is required.
9. Raw and cooked foods must be kept separate to avoid cross-contamination.
10. Use separate equipment for the handling of raw and cooked food, as well as any ingredients which are allergens.
11. Keep all food covered or wrapped for as long as possible, to avoid contamination from flying insects, etc.
12. Clean as you go. Keep all equipment and surfaces clean, for instances use an anti-bacterial spray.
13. Follow the instructions on the packaging of the food to ensure that you cook it thoroughly.
14. If food is to be served hot, ensure that it is piping hot before service. You are advised to use a probe thermometer to check internal temperatures of high-risk foods have been reached.
15. When preparing sandwiches, remember that fillings such as cooked meats, fish and dairy products must be handled hygienically. Try not to prepare

sandwiches too far in advance (not more than 4 hours if unrefrigerated).

When prepared, cover with cling film, and keep cool until required.

16. If people are bringing food to a street party to share with others, they are advised to provide allergen information and maintain temperature control.

Contacts

Should you require any further information or advice please contact: -

Health Safety and Food Team,
Public Protection
Bath & North East Somerset Council
Lewis House,
Manvers Street, Bath,
BA1 1JG
Tel No: 01225 477508
Email: public_protection@bathnes.gov.uk
Web: www.bathnes.gov.uk

Some useful links:

[Safely Host a Street Party](#)