

The 4 Cs of food hygiene

A reminder for staff. Our food safety plan comes first.



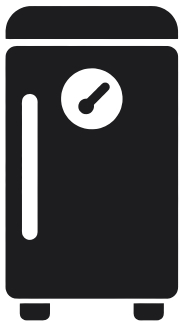
CLEANING

- Clean first, then disinfect.
- Use a disinfectant that shows BS EN 1276 or BS EN 13697. Leave it on for the time on the label.
- Clean and disinfect anything raw food has touched.
- Clear and clean as you go.



COOKING

- Cook until the thickest part reaches 70°C for 2 minutes, or 75°C for 30 seconds.
- Keep hot food at 63°C or above.
- Reheat until steaming hot all the way through.
- Reheat only once.



CHILLING

- Chilled food at 8°C or below. That is the law.
- Fridges at 5°C or below. Freezers at -18°C or below.
- Cool cooked food as fast as you can, then into the fridge.
- Defrost in the fridge, covered, on the bottom shelf.



CROSS-CONTAMINATION

- Raw and ready-to-eat food never share a board, knife or surface.
- In the fridge, keep raw food covered and below ready-to-eat food.
- Wash your hands after touching raw food and before touching ready-to-eat food.
- Do not wash raw meat or poultry.

Allergens are not one of the 4 Cs, but just as important. Check before you answer a customer. Not sure? Say so. Never guess.