Kitchen hygiene rules

For everyone who works in this kitchen



Ill, a skin infection, or someone at home being sick?

Tell us before your shift. Diarrhoea or vomiting: stay off until 48 hours after it stops.



Wash your hands.

Coming in, before food, and after raw meat, fish, eggs or unwashed veg, bins, cleaning, breaks, your phone and the toilet. Gloves never replace a hand wash.



Clean whites, put on here.

A clean apron, and a fresh one after raw prep.



Hair back and covered.

A hat or hair net. Beards covered where open food is prepped.



Rings and watches off.

A plain wedding band is the usual exception. Our house rules decide the rest.



Short, clean nails.

No varnish and no false nails.



Cut yourself? Tell the chef in charge.

Cover it with a blue plaster, and a glove if it is on your hand.



Away from food.

No eating, drinking, smoking, vaping or chewing gum where food is handled.



Visitors too.

Ask if they have been ill, then hands washed, apron and hat on before they come in.

Not sure? Ask the chef in charge.