**HEALTH & SAFETY GUIDELINES FOR FOOD AND HYGIENE**

**CATERING RECOMMENDATIONS:**

To comply with **Food & Safety Act 1990** and the Regulations under:

* Food Safety (General Food Hygiene) Regulations 1995 – relating to premises, food and personal hygiene, training in basic food hygiene.
* The Food Safety (Temperature Control) Regulations 1995 – relating to temperature control to all types of food – no growth of harmful bacteria or formation of toxins.

If using outside caterers there are certain questions that should be asked before taking them on:

* Are they registered with the local Environmental Health Agency?
* Do they have a risk assessment and what procedures do they take to ensure food safety?
* How do they deliver their goods?
* What hygiene training is given to operatives?
* If they do not meet the checklist of control – then don’t use them.

**Area/Club members preparing food for a function**

It is recommended:

* A list of who is preparing the food
* What they are supplying
* Labelled with contents – because of food allergies
* In the event of an outbreak of food poisoning – Food Agency check the list and food supplied – helps to eliminate certain areas of potential poisoning.
* Stress general levels of cleanliness and delivery of food to premises
* Consider hygiene training
* Check the kitchens of venue
* Fire precautions
* First Aid Box – accident book
* Consider preparing a risk assessment and the procedure they take to ensure food safety.