

**FOOD HANDLERS PLEASE OBSERVE THE FOLLOWING PRECAUTIONS**

1. Do not smoke in the kitchen
2. Wash your hands thoroughly:
  - Before touching food
  - After preparing fresh meat, poultry or fish
  - After using the lavatory
  - After blowing your nose
  - Before serving food
3. If you have any skin, nose, and throat or bowel trouble - **YOU MUST NOT HANDLE FOOD.** Do not cough or sneeze over food.
4. Please wear clean clothes and a protective apron or overall.
5. Use waterproof dressings on cuts, sores or abrasions and keep the dressing clean. Wear a thin rubber glove if necessary.
6. Always use clean utensils. Use a clean utensil in preference to your hands.
7. Always clean cloths for washing, wiping and drying.
8. Do not use chipped or cracked crockery: put it on one side to be destroyed or replaced. Clean up as you go and wipe up spillages as they occur.
9. Keep prepared foods covered until they are to be served.
10. Do not place uncooked meat, poultry or fish near cooked preparations unless they are securely wrapped.
11. Keep fish, meat, vegetable or dairy products and foods' containing them either below 8 C or, if they are cooked and waiting to be eaten hot, above 63 C.
12. Keep the waste bin properly covered at all times.
13. When you have finished your preparations, please wash and dry everything you have used and put it away, and clean the sink, work surfaces, and any spills on the floor.