

HAZ11 – Hand Hygiene

Cross contamination between raw and cooked foods is the principle danger in any food business, with the potential of allowing the multiplication of pathogenic, food poisoning bacteria on a ready to eat product.

Hands offer a major risk in this area and therefore hand hygiene is an important mitigating factor.

Controls:

- a. **A dedicated, knee operated wash hand basin is provided in the principle kitchen. In the secondary domestic kitchen (primarily used for preparation of bread rolls but occasional small items cooked for sandwich fillings), wrist operated mixer taps are provided on the butler sinks to allow no-touch closure of the taps.**
- b. **Liquid soap is available in both kitchens, wall mounted in the principle kitchen, free-standing in the secondary kitchen.**
- c. **Paper towels in a dispenser are provided in the primary kitchen, on a roll in the secondary kitchen.**
- d. **Hands are washed**
 - **at the start of the day or shift**
 - **after handling raw food products**
 - **before handling cooked, ready to eat foods**

Management of failure: if a breach is observed, implicated foods will be disposed of and action taken to reinforce training with the individual.

Reviewed: Change in liquid soap supply as no longer available locally via Castell Howell. Purchases of liquid soap now via Nisbets (including a new soap dispenser).