

Food Safety Policy

Globe Fit, is committed to ensuring that safe and healthy practices around the storage, preparation and service of food are always followed. Staff involved in food handling and preparation must meet high standards of personal hygiene. Any member of staff showing signs of infection or ill health will not be permitted to handle food.

All staff involved in food handling have received food handling and hygiene training. When preparing food, staff follow the requirements of current food hygiene legislation, including:

- Always wash hands with antibacterial soap and hot water before and after handling food and using the toilet
- Using clean, disposable cloths
- Using the correct colour coded chopping boards (e.g., red for raw meat)
- Not being involved in food preparation if they are unwell
- Make sure all fruit and vegetables are washed before being served
- Removing jewellery, especially rings, watches, and bracelets, before preparing food • Covering spots or sores on the hands and arms with a waterproof dressing
- Keeping fingernails short, clean, and free from varnish.
- Cooked food temperature is always checked and recorded and signed by a manager.

Food Storage

All foods are stored according to safe food handling practices and at a correct temperature, to prevent the growth of food poisoning organisms and to ensure that food quality is maintained.

Fridge temperatures are checked daily as part of our daily environment checks. If there are temperature fluctuations that are not explained by simple user error (e.g. failure to close the fridge properly), it will be reported to the venue we are hiring.

Cleaning

- We hire the venue and therefore our cleaning is done on a daily basis.
- The fridge is cleaned when we arrive at the venue and before we leave the venue. If using the venue for more than a week it is cleaned weekly
- Food is checked for freshness – anything past the use by date will be disposed of.
- All food preparation surfaces are wiped clean after use with anti-bacterial cleaner and disposable cloths.
- All chopping boards are cleaned after use with warm soapy water, anti-bacterial cleaner and then thoroughly rinsed.
- Appropriate controls are implemented to reduce the risk of cross contamination.