



Personal Hygiene



Hand & Skin Hygiene

Food handlers must wash their hands after:-

- Visiting the toilet
 - Entering the food room, break and before handling any food
 - Changing attire
 - Dealing with an ill customer
 - Handling raw food including eggs and before handling ready to eat food
 - Cleaning up animal faeces
 - Coming or touching hair, face, nose or ears
 - Handling waste food
 - Cleaning or handling dirty cloths, crockery, etc
 - Handling external packing, flowers or money
-

Handwash Station



STANDARD REQUIREMENT



Preventing Bare Hand Contact – ready-to-eat foods

- Washed produced that is eaten raw (ie. Sliced fruits, salads & garnishes)
- Bakery or bread items
- Food that have already been cooked (ie. Pizza, hamburgers, hot dogs etc)
- Non-cook food (ie. Sandwiches, sushi, deli salads)

Gloves

Help to keep food safe by creating a barrier between hand and food



Personal Attire



General Food Storage Principle

- **FIFO Concept**
- **8 inches off the floor**
- **6 inches away from wall**

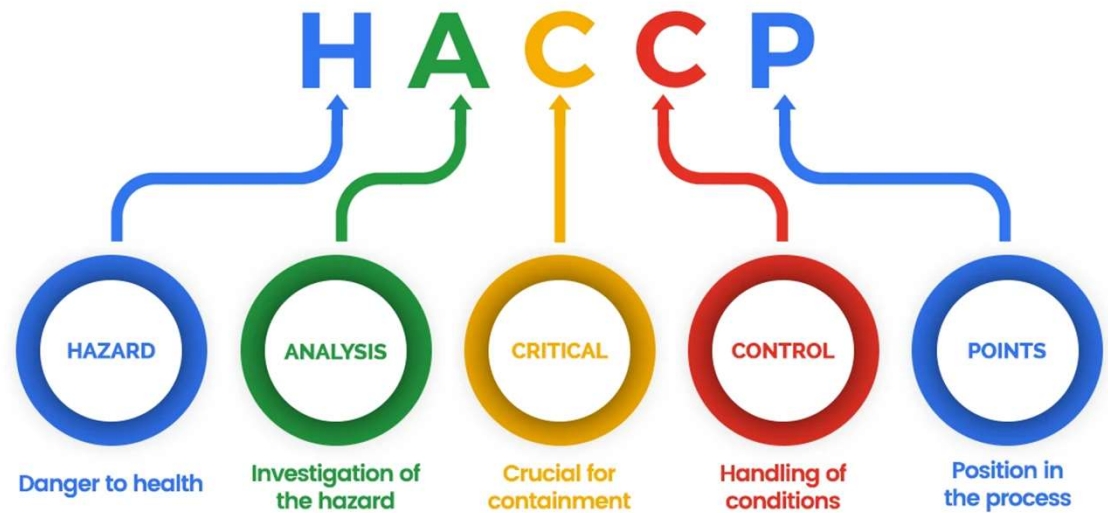


CLEANING	Process of removing food and other dirt from surface using detergent and water
SANITIZING	Process of reducing pathogens on a surface to safe levels using chemicals or heat

Cleaning VS Sanitizing

What is HACCP?

HACCP CERTIFICATION





The 7 HACCP Principles

**CDC lists of factors that
contributes to food born illness?**
