GUIDANCE NOTES:

1. Introduction

- 1.1 These guidance no as nurseries and p policy and good foo
- These guidance no of food hygiene trail
- In addition, the gui type of staff traini workplace.

2. Staff training in food hyg

- 2.1 Each member of appropriate to the ty
- 2.2 Each member of description and who doing their job.
- 2.3 In order to identify employee, the first that role.
- 2.4 The following categ
 - 2.4.1 A lower risk serving food essential for essential for staff within the staff within t
 - 2.4.2 High risk ro meals from I to receive es and in addit also comple Elementary high risk role
 - 2.4.3 Supervisors nurseries ar as lower ris further leve Hygiene Lev

R NURSERY STAFF

dcare provision businesses, such implement good general hygiene

he employer to assess what leveliate for each employee.

ist the employer in deciding what er good general hygiene in the

training in food hygiene that is carries out.

and both the limits of their job (if any) need to be followed when

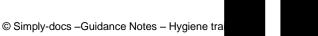
of food hygiene training for each essment of the duties relevant to

ed:

he member of staff is involved in cooking it. Typically training in appropriate for this role. The lid be provided to the member of encing the lower risk role.

re the member of staff prepares food. People in this category need ining as described in 2.4.1. above at staff working in a high risk role training such as obtaining the e) within 3 months of starting the

n as catering managers in larger need to receive the same training ff and are advised to complete a such as, the Intermediate Food



3. Staff training in general

- 3.1 Each new starter explained to them.
- 3.2 It is recommended together with their that the relevant me policy and has sig hygiene rules.
- 3.3 The following aspect
 - 3.3.1 good person
 - 3.3.2 good nappy
 - 3.3.3 awareness
 - 3.3.4 how to rec hepatitis B a
 - 3.3.5 how to recog
 - 3.3.6 how to deal
 - 3.3.7 food handlin
 - 3.3.8 food serving
 - 3.3.9 cleaning and
- 3.4 Use regular staff me training. During mee they may have reassessments of the to help to prevent the

4. Training for volunteers

- 4.1 Regular volunteers level of risk associa receive the same levelunteer staff.
- 4.2 Casual volunteers s to do so under the d

5. **Certification**

- 5.1 It is good practice to carers can see then
 - 5.1.1 all hygiene d
 - 5.1.2 details of th hygiene.

eral hygiene procedures clearly

olicy is given to each new starter A record should be kept detailing rovided with a copy of the hygiene v have read and understood the

the hygiene policy:

insferred diseases;

of illnesses such as meningitis,

Inesses;

identify further needs for hygiene couraged to discuss any concerns ne. There should be regular of personal health of staff in order

I hygiene training according to the ailed in 2.3 above, and they should all hygiene as the rest of the non-

s that help out with activities need opriately trained staff.

the workplace where parents and

irrent staff members,

cipally responsible for health and

6. Fines and Sentencing

6.1 Failure to carry out and safety in the r being injured or proharm was in fact c February 2016 for Food Safety and Hy levied will be based size and financial s could potentially lealtogether if the Cocommitting of the of

6.2 In addition, if the "consent, connivand they can potentiall sentence up to a n sure that suitable at

s or not properly managing health in accident occurring and people nce can be committed even if no ing guidelines were introduced in ces, Corporate Manslaughter and he guidelines the size of any fines incident, why it occurred, and the the most serious cases the Court ut the offender out of business n acceptable consequence of the

s of a company to be guilty of on with the most serious offences, unlimited fine or even a prison there are many reasons to make ing is provided.

