

## **RUMBURGH AND St MICHAEL VILLAGE HALL MANAGEMENT COMMITTEE**

### **Culinary Hygiene Policy**

Rumburgh and St Michael Village Hall Committee has a policy of vigilance in the provision of consistently reliable culinary services. The trustees ensure that all activities in the kitchen are conducted or supervised by a suitably trained and qualified person, (currently the holder of a level 2 award by the Chartered institute of Environmental Health), that food is stored in suitable and proper containers, that the functioning and temperature of the refrigerator is regularly checked, with appropriate frequency and that the kitchen is kept clean and tidy. The trustees encourage and take all practicable steps to promote personal hygiene, ensuring that appropriate clothing and anti-bacterial hand wash are available in the kitchen. With the object of enabling the handling and processing of victuals in the safest possible manner and the prevention of contamination, the trustees seek to nurture a positive food safety culture.

December 2018