[Insert organisation name/logo]

# HEALTH AND HYGIENE OF FOOD HANDLERS

**🖌Note\***

This poster has been adapted from the NSW Food Authority’s website and is only a general summary and cannot cover all situations. Organisations are required to comply with all of the provisions of the Food Standards Code and the Food Act 2003 (NSW). For more information refer to <http://www.foodauthority.nsw.gov.au/industry/food-business-issues/health-and-hygiene-for-food-handlers/#.UykHoSu4a71>

\*Please delete note before finalising this document.

A **food handler** is anyone who handles food, or surfaces that are likely to come into contact with food (e.g. cutlery, plates). A food handler may be involved in food preparation, production, cooking, display, packing, storage or service.

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| **Responsibilities of food handlers**Under the Food Standards Code, a food handler must take all reasonable measures not to handle food or food surfaces in a way that is likely to compromise the safety and suitability of food.**Health requirements**Any food handler with symptoms or a diagnosis of an illness (such as vomiting, diarrhoea or fever) must:* report that they are ill to their supervisor
* not handle food if there is a reasonable likelihood of food contamination as a result of the illness
* if continuing to engage in other work on the food premises, take all practicable measures to prevent food from being contaminated
* notify a supervisor if they know or suspect they may have contaminated food.

**Hygiene requirements**Food handlers must:* wash their hands whenever they are likely to be a source of contamination (after using the toilet, smoking, coughing, sneezing, using a handkerchief, eating, drinking or touching the hair, scalp or body)
* wash their hands before handling ready-to-eat food and after handling raw food
* not eat, sneeze, blow, cough, spit or smoke around food or food surfaces
* take all practicable measures to prevent unnecessary contact with ready-to-eat food
* take all practicable measures to ensure the body, anything from the body or any clothing does not contaminate food or food surfaces
 | * ensure clothing is clean
* cover bandages and dressings on exposed parts of the body with a waterproof covering.

**Effective hand washing**Wash hands using hot, soapy water and dry them thoroughly with single-use paper towels.**Use of gloves**It is recommended to use gloves when handling food.Even when wearing gloves, in many situations it may be preferable to use utensils such as tongs or spoons.Gloves must be removed, discarded and replaced with a new pair in the below circumstances:* before handling food
* before handling ready-to-eat food and after handling raw food
* after using the toilet, smoking, coughing, sneezing, using a handkerchief, eating, drinking or touching the hair, scalp or body.

**Employer responsibilities**An organisation handling food must:* ensure food handlers do not handle food if there is a possibility of contamination
* maintain easily accessible handwashing facilities and supplies of hot running water, soap and single-use paper towels
* ensure all food handlers have appropriate skills and knowledge in food safety and food hygiene. This can be done either on-the-job or via formal training.
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