



Food Safety Policy

February 2024

It is increasingly common for the youth club to organise projects to provide food beyond the classic 'tuck shop'. This may include food that requires preparation, such as: sandwiches, burgers, pizzas.

1. Training:

Before preparing food in a club or project, youth workers and volunteers as appropriate must undergo food hygiene training to ensure that regulations are met. This training will be kept up to date.

2. Legal requirements:

The points below are not exhaustive:-

- A member of staff trained in food hygiene should be present whenever food is being prepared
- No more than two untrained people should be in the kitchen area while food is being prepared due to limited space
- Bins must have a lid
- A separate area must be provided for washing hands (a separate bowl of water is acceptable if food preparation is below a certain limit)
- Raw food must be kept away from cooked food
- Fridges and freezers must be kept at the right temperatures
- Wounds such as cuts and grazes must be covered by brightly coloured plasters
- People suffering from infectious illnesses such as 'flu' or gastroenteritis must not prepare food.

The centre will follow the law relating to food, see Food Standards Agency website:

<https://www.food.gov.uk/business-guidance/general-food-law>

3. Policy Review: February 2027