FOOD HYGIENE FACT SHEET

Good food hygiene is essential to make sure that what you serve is safe to drink and eat. It helps prevent spread of disease.

The 4Cs Of Food Hygiene
You can use the 4Cs to prevent the most common food safety problems but at the theatre we do not do any cooking. The four main things to remember for good hygiene are the 4Cs:

- Cleaning
- Cooking
- Chilling
- Cross-contamination

Storing Food Safely
It is very important to store food/drink properly to keep it safe, to protect it from harmful bacteria, chemicals and objects falling into it. All the required storage for FOH is stored in the FOH kitchen or the Bar. You will need to store different types by storing in:

- containers you keep in cupboards or on shelves - such as cut up lemons
- a fridge
- a freezer

Staff Training
By law, food business operators must ensure that food handlers receive the appropriate supervision and training in food hygiene, which is in-line with the area they work in and will enable them to handle food in the safest way. In the UK, food handlers do not have to hold a food hygiene certificate to prepare or sell food. We have therefore produced this Fact Sheet to assist anyone working behind our Bar and Front of House. We provide the relevant training by;

- training on-the-job
- issuing relevant training manuals
- relevant prior experience

Personal Hygiene
To keep food/drink safe, it is essential to have high standards of personal hygiene. Personal hygiene covers:

- handwashing
- clothing
- fitness for work
- training
- long hair tied back

What to Remember at the Kings Theatre

- Please wash your hands and sanitise before a shift, after using the toilet and before serving food/drink. Avoid touching your face/hair and if you do wash your hands and sanitise.
- Use tongs and ice scoop for ice and lemon, throw away any un-used lemon at the end of each shift and ensure the chopping board, knife, tongs, ice scoop are put in the dishwasher and cleaned before the next day. PLEASE DO NOT LEAVE THE ICE SCOOP IN THE ICE MACHINE!
- Coughs and sneezes spread diseases! Please use a tissue and bin it immediately and wash your hands then sanitise.
- Use the correct cleaning cloths and clean water; FOH Bar/Kitchen are coded yellow or green and has its own mop and bucket. (Toilet areas will use separate equipment which is stored back-stage).
- Bar & FOH have their own tea towels (bar = blue/white, FOH = black/white). Tea towels must be washed after each shift. Please place used towels in the basket above the fridge in the FOH kitchen.

Inspections And Food Hygiene Rating
Authorised officers from the local council can inspect premises to check we are complying with food law and producing food that is safe to eat. Even though we do not handle raw food we still sell food items and drink direct to the public, so we are covered by the Food Hygiene Rating Scheme.
The rating is based on what is seen on the day of inspection and given a hygiene rating from 5 to 0, based on the food hygiene standards found at the time. Our rating is 5 😊