This briefing document lists the changes that have been made to the latest version of the Hygiene Sense (Catering) booklet.

New content is in italics.

Page 1 Food Safety Policy
...or food contaminated with foreign bodies will not buy our products or visit our businesses again.

Page 2 Text underneath the images of physical, chemical and allergenic hazards
Examples include contamination of food with...

Page 2 What conditions do bacteria need to multiply?
... (the ideal for multiplication is between 20°C and 50°C)

Page 5 Physical hazards and controls
...potential to cause harm, for example, glass, metal, nails and stones.

Page 5 Chemical hazards and controls
...during cleaning or pest control, never storing chemicals in unmarked or food containers, and never storing food in old chemical containers. Keep chemicals in a separate secure store away from food.

Page 7 New point in the ‘CRITICAL’ list
Before putting on disposable gloves

Page 7 ‘IMPORTANT’ list
After handling waste or chemicals

Page 7 How to wash your hands
Use paper towel to dry completely or use the air dryer if provided

Page 8 You must not:
Smoke or eat and drink in a food handling area.

Page 8 You must:
Remove protective clothing before using the WC or leaving the food premises.

Page 8 New point in the ‘you must’ list
Smoke only in a designated area outside food handling areas.

Page 9 Disinfection
A process that reduces the number of bacteria to a safe level, for example, using heat or an approved chemical disinfectant.
Page 10 You must (3rd point down)
Start at the top of walls or work units and work down.

Page 10 You must (5th point down)
Pay particular attention to food-contact and hand-contact surfaces such as handles on refrigerators.

Page 10 You must not (2nd point)
Use hand washbasins for washing equipment.

Page 10 New text with illustrations:
Ensure food is removed from food preparation areas prior to cleaning

Page 13 Rules for using a refrigerator, 4th point
Never place hot food in the refrigerator. Updated to:
Hot food should be cooled rapidly before placing in a refrigerator.

Page 13 Last 2 sentences on page
... If intended to be carved cold, cool it within one and a half hours and store under refrigeration. Avoid handling the cooked bird. Updated to:
... If intended to be carved cold, cool rapidly and store under refrigeration. Avoid handling the cooked bird with bare hands.

Page 14 Food safety law
... deal with enforcement of hygiene standards and temperature control.

Page 14 Due diligence
Satisfactory records such as refrigerator storage and cooking temperatures are important to support a due-diligence defence.

Page 15 Text under illustration
Avoid using fly sprays and never use fly sprays...

Page 18 HACCP end of 1st para
... are critical to food safety such as thorough cooking of chicken. These steps are called CCPs Critical Control Points.