

Advisory Note 4 Hygiene Awareness

The following is an outline of **Hygiene Awareness Instructions**. The overall aim is for staff to develop knowledge of the basic principal of food hygiene. The topics covered should be appropriate to the job of the individual, and may include: -

- The business's policy – priority given to food hygiene
- Germs – potential to cause illness
- Personal health and hygiene – need for high standards, reporting illness, rules on smoking
- Cross contamination – causes, prevention
- Food storage – protection, temperature control
- Waste disposal, cleaning and disinfection – materials, methods and storage
- Awareness of pests

In addition staff must be told how to do their particular job hygienically. In particular, they should be instructed on any controls or monitoring points

The depth, breadth and duration of training will be dependant upon the particular job requirements and the degree of risk involved in the activity. It may be split into modules.

The design of sessions should be such that they encourage discussion and group involvement.

**For further Advice/Information contact
Salford City Council
Environment Directorate, Turnpike House
631 Eccles New Road, Salford M5 2SH
Telephone: 0161 737 0551
Email: environment@salford.gov.uk**