# HOUSE RULES PERSONAL HYGIENE AND TRAINING

Enter a statement of your **House Rules** in the table below:

|  |  |
| --- | --- |
|  | Describe:* Control Measures and Critical Limits (where applicable)
* Monitoring including frequency
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| **Protecting food** |  |
| **Protective clothing** |  |
| **First-aid dressings** |  |
| **Hand Washing** |  |
| **Rules on:*** Reporting illness
* Exclusion
* Return to Work
 | * Staff handling food must, by law, report illness which poses a risk to food safety, such as skin, nose, throat, stomach or bowel trouble or if they have any infected wounds.
* They must be excluded from food handling until they have fully recovered.
* Staff should not return to work until they have been free of vomiting/ diarrhoea for 48 hours.
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| **Training** |
| **Training for new staff** |  |
| **Training for staff handling high risk foods** |  |
| **Supervisor or Manager’s Training** (if applicable) |  |
| **Retraining** |  |
| **HACCP based training** |  |
| **Monitoring/checking and any other appropriate records used by your business** |  |

My Corrective Actions

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Signed ………………………………………….........…. Date …………….............……. Position in the business …………..............................................………………

## The Personal Hygiene and Training House Rules are an essential component of your HACCP based system and must be kept up to date at all times.