**HOUSE RULES** PERSONAL HYGIENE **3.4**

**PERSONAL HYGIENE HOUSE RULES**

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

|  |  |
| --- | --- |
|  | Describe: Control Measures and Critical Limits (where applicable)  Monitoring including frequency |
| Hand washing |  |
| Protecting food | Staff handling food should not spit, sneeze or cough over food. |
| Dressings |  |
| Appropriate, clean clothing |  |
| Minimising physical contamination |  |
| Rules on :   * Reporting illness * Exclusion * Return to Work | * Staff handling food must, by law, report illness which pose 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. |
| Monitoring/checking and any other appropriate records used by your business |  |

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

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

Retail**Safe** Food Safety Assurance System Issue 1, July 2006