|  |  |
| --- | --- |
| Health and Safety Procedure**HSP17 Food Handlers: Fitness to Work Procedure** | BS1995_Haringey_TapeType_485C_PMS.eps |

**Food Handlers Information and Declaration**

**Your Responsibilities**

|  |
| --- |
| You can pass on illnesses when you work with or around food. To prevent this: |
|  |
| * **Tell the Manager or Headteacher immediately if you are ill**
 |
| * **Wash and dry your hands with soap and warm water before working with any food, especially after going to the toilet**
 |

* You can affect the safety of food when working with or around food.
* Your hands and clothes can spread harmful bacteria or viruses to food or surfaces that will come into contact with food.
* These bacteria or viruses can come from you if you are ill.
* Wash and dry your hands after handling anything that might be contaminated and throughout the day.
* Where practical, try not to touch things that might require you to then wash your hands.

**Declaration**

1. I agree to report to the Manager or Headteacher before commencing work if I suffer from, or have returned from sickness absence with any of the following:
2. Diarrhoea and/or vomiting, skin infections (e.g. boils, septic spots, nail infections, rashes).
3. Infected ears, nose, throat, gums or eyes.
4. Stomach pain, nausea, fever or jaundice.
5. i) If, after returning from holiday I suffer from any diarrhoea and/or vomiting.

**or**,

ii) If any member of my household or close contact is unwell with diarrhoea and/or vomiting lasting more than 48 hours.

1. If I fall ill at work, I will seek to leave the food handling area and tell my Manager/Headteacher what has happened.
2. When returning to work after illness, I will:
3. Take extra care when washing my hands.
4. Tell my Manager/Headteacher if they didn’t know I was ill, for example, if I was ill on holiday.
5. If I am found to be suffering from/or become a carrier of typhoid, paratyphoid or any other salmonella infection, amoebic or bacillary dysentery, cholera, staphylococcal or any infection likely to cause food poisoning.

**I understand that Regulation (EC) No 852/2004, Annex II, Chapter VIII requires me to report any of the above conditions and that it is a condition of my employment as a food handler to comply with the above requirements.**

I understand that I must, as a food handler:

1. Practice good personal hygiene.
2. Maintain good hygiene standards in the workplace.
3. Wear the appropriate clothing, no artificial nails, nail varnish or jewellery other than a **plain** wedding band ring (no stones) and “sleeper” earrings in the ear lobe only.
4. Ensure nails are clean and reasonably short.
5. Hair coverings must be worn by **all** food handlers working in areas where open food is handled. They should cover all the hair and be put on before protective clothing. If the hair is long, it should be tied back under the hair net.

**Signed: ……………………………………………………………………………………………**

**Name: …………………………………………………………………………………………….**

**Date: ……………………………………………………………………………………………...**

**Documents given:**

* “Health, Safety & Hygiene Rules for Food Handlers” Yes / No
* “Food Handlers Pre-Placement / Visitor / Returning from abroad” Yes / No / NA

(for individuals new to role, or visitors, or those returning from abroad)