



## Food Hygiene and Safety Policy

### Purpose

- 1) Commitment to protecting human life and health.
- 2) To meet the requirements of relevant legislation and good practice.
- 3) In providing facilities, ensure that high standards of personal and environmental hygiene are adhered to and that food safety is not compromised.

### Aims of the Committee

Promote a sense of responsibility and understanding of food hygiene regulations.

Raise awareness of volunteers and hirers by information provision.

### Commitment

Management Committee will:

- 1) Formulate a documented Food Safety Management System.
- 2) Ensure that volunteers responsible for food handling are fully aware of all potential food hazards.
- 3) Ensure that hirers/operators are registered as a 'food business operator'.
- 4) Seek to provide facilities and equipment that promote energy efficiency and reduce pollution.
- 5) Commit to training volunteers who are responsible for food service, cleaning and waste disposal.
- 6) Eliminate all forms of pollution from food preparation equipment.
- 7) Ensure Trustees, hirers and users understand the effect of noise and light pollution on neighbours and wider community.
- 8) Implement a waste management system that encourages conservation, re-use, and recycling.
- 9) Monitor the consumption of electricity and water to minimise use.

**Approved by Trustees April 2021**