

# FOOD SAFETY DO'S AND DON'TS

## DO

- ✓ Wash hands before handling seafood, after eating, using the toilet, smoking, blowing your nose or whenever hands have become soiled.
- ✓ Handle product with care, including live animals, in accordance with the Prevention of Cruelty to Animals Act 1979.
- ✓ Always keep food at the required temperature. Food should be stored or displayed at  $\leq 5^{\circ}\text{C}$  or  $\geq 60^{\circ}\text{C}$ . If stored between  $5^{\circ}\text{C}$  and  $60^{\circ}\text{C}$ , apply 2-hour/ 4-hour rule.  
2-hour/4-hour rule for businesses
- ✓ Throw product out if stored or displayed at temperatures between  $5^{\circ}\text{C}$  and  $60^{\circ}\text{C}$  for more than 4 hours.
- ✓ Follow the correct cooling process for potentially hazardous food.  
Cooling potentially hazardous food
- ✓ Maintain excellent hygiene controls in the premises for utensils and environment.
- ✓ Maintain clean conditions and ensure all food contact surfaces are cleaned and sanitised regularly.
- ✓ Label products correctly with the country of origin.
- ✓ Always keep waste and offal bins closed when not in use.
- ✓ Store food with appropriate segregation to prevent cross contamination.
- ✓ Train your staff to handle food safely.

## DON'T

- ✗ Do not eat or drink over unprotected food.
- ✗ Do not leave product out uncovered.
- ✗ Do not use SFM's operational areas to process any seafood, including cooking or preparing ready-to-eat seafood.
- ✗ Do not attend work if you have symptoms of a foodborne illness.
- ✗ Do not store or place food on the floor.
- ✗ Do not feed the birds.