

## Health, safety and hygiene policy for food preparation, storage and consumption

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The school is committed to ensuring the health, safety and wellbeing of all students, staff and visitors to the school. In line with this is the schools practice with regard to the health, safety and hygiene for food preparation, storage and consumption.

The school follows the **Abu Dhabi Food Control Authority's** rules and regulations for maintaining the safety and hygiene of food preparation and storage, which requires the implementation of the following for all staff with responsibilities associated with the preparation, handling and storage of food:

1. The 18 Basic Principals, which should be followed by all food handlers
2. Illness guidelines for food establishment employees
3. Steps of washing and disinfecting vegetables and fruits
4. Knowledge, understanding and application of the 'food thermometer'

The health and safety officer is responsible for

- ensuring the regulations are strictly adhered to
- keeping records of Abu Dhabi's food safety inspectors visits
- taking any remedial action required, as a result of routine inspections or food safety visits
- ensuring all food handlers have a health certificate, which is renewed annually
- canteen workers attend workshops held by the food authority of Abu Dhabi, in order to meet the requirements of the Abu Dhabi Food Control Authority's rules and regulations