

FOOD HYGIENE IN RESTAURANTS

10 Factors Every Restaurant Must Consider



1

STAFF TRAINING

Educate staff on food handling, personal hygiene and cleaning procedures. Conduct regular training sessions and refreshers.

2

SANITATION AND CLEANLINESS

Regularly clean and sanitise surfaces, equipment, utensils and food preparation areas. Implement a cleaning schedule that covers all areas and ensure proper hand washing. This should prevent cross-contamination.

3

PROPER FOOD STORAGE AND FOOD DISPOSAL

Train staff on proper storage techniques, such as separating raw meats, maintaining correct temperatures and following FIFO principles. Ensure staff dispose of waste properly.

4

TEMPERATURE CONTROL

Correctly storing and cooking food at the right temperatures and maintaining correct temperatures for all refrigerators, freezers and cooking equipment.

5

PEST CONTROL

Implement a robust pest control program, including regular inspections, sealing entry points and working with professional services.

6

ALLERGEN MANAGEMENT

Train staff on handling allergens, label menu items clearly and establish protocols to prevent cross-contamination.

7

DOCUMENTATION AND RECORD-KEEPING

Maintain organised records of food safety practices, staff training sessions, cleaning schedules and temperature logs.

8

REGULAR INSPECTIONS/HACCP PLANS

Perform self-inspections to identify potential issues and develop and follow HACCP plans to control food safety hazards.

9

COMPLIANCE WITH REGULATIONS

Stay up-to-date with food safety regulations. Review and adhere to guidelines to ensure compliance.

10

CONTINUOUS IMPROVEMENT

Embrace a culture of improvement by seeking feedback from customers, staff and inspectors. Make continuous adjustments and enhancements to food safety practices.