

6.3.5 Eradication

Pest infestations should be dealt with immediately and without adversely affecting food safety or suitability. Treatment with chemical, physical or biological agents should be carried out without posing a threat to the safety or suitability of food.

6.4 Waste management

Suitable provision must be made for the removal and storage of waste. Waste must not be allowed to accumulate in food handling, food storage and other working areas and the adjoining environment except so far as is unavoidable for the proper functioning of the business.

Waste stores must be kept appropriately clean.

6.5 Monitoring effectiveness

Sanitation systems should be monitored for effectiveness, periodically verified by means such as audit pre-operational inspections or, where appropriate, microbiological sampling of environment and food contact surfaces, and regularly reviewed and adapted to reflect changed circumstances.

SECTION 7 – ESTABLISHMENT: PERSONAL HYGIENE**OBJECTIVES:**

To ensure that those who come directly or indirectly into contact with food are not likely to contaminate food by:

- maintaining an appropriate degree of personal cleanliness;
- behaving and operating in an appropriate manner.

RATIONALE:

People who do not maintain an appropriate degree of personal cleanliness, who have certain illnesses or conditions or who behave inappropriately can contaminate food and transmit illness to consumers.

7.1 Health status

People known, or suspected, to be suffering from, or to be a carrier of, a disease or illness likely to be transmitted through food should not be allowed to enter any food handling area if there is a likelihood of their contaminating food. Any person so affected should immediately report illness or symptoms of illness to the management.

Medical examination of a food handler should be carried out if clinically or epidemiologically indicated.

7.2 Illness and injuries

Conditions that should be reported to management so that any need for medical examination and/or possible exclusion from food handling can be considered include:

- jaundice;
- diarrhoea;
- vomiting;
- fever;
- sore throat with fever;
- visibly infected skin lesions (boils, cuts, etc.);
- discharges from the ear, eye or nose.

7.3 Personal cleanliness

Food handlers should maintain a high degree of personal cleanliness and, where appropriate, wear suitable protective clothing, head covering and footwear. Cuts and wounds, where personnel are permitted to continue working, should be covered by suitable waterproof dressings.

Personnel should always wash their hands when personal cleanliness may affect food safety, for example:

- at the start of food handling activities;
- immediately after using the toilet; and
- after handling raw food or any contaminated material where this could result in contamination of other food items; they should avoid handling ready-to-eat food, where appropriate.

7.4 Personal behaviour

People engaged in food handling activities should refrain from behaviour that could result in contamination of food, for example:

- smoking;
- spitting;
- chewing or eating;
- sneezing or coughing over unprotected food.

Personal effects such as jewellery, watches, pins or other items should not be worn or brought into food handling areas if they pose a threat to the safety and suitability of food.

7.5 Visitors

Visitors to food manufacturing, processing or handling areas should, where appropriate, wear protective clothing and adhere to the other personal hygiene provisions in this section.