

Personal Hygiene

Good Hygiene Practice
Guide No 2

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HACCP Chart Reference

Receipt / Storage / Preparation / Cooking / Service / Bar / Hospitality





Additional Guidance

1. Food Hygiene Training
 - Refer to **Good Hygiene Practice Guide No: 1 - Training** for further information on food hygiene training which covers good personal hygiene practices.
2. Cross Contamination
 - Refer to **Good Hygiene Practice Guide No: 4 - Cross Contamination** for guidance on how to minimise cross contamination risks
3. Wash Hand Basins / Sinks
 - Refer to **Good Hygiene Practice Guide No: 14 - Catering Premises** for additional guidance on kitchen design and location of wash hand basins & sinks + maintenance & repair
4. Hot Water checks
 - Refer to **HSE logbook - Opening HSE Checklist** for daily check on provision of hot/warm water to wash hand basins and sinks