



Compass Group UK&I Food Safety

Prohibited Foodstuffs and Food Preparation Processes

The requirements outlined in the tables below for general and vulnerable populations, must be adopted by all Compass Group UK&I catering units and catering operations. If you have any questions, please contact your HSE Sector Lead or your Regional HSE Manager for further advice and guidance.

General Population

Prohibited Foodstuffs	Prohibited Food Preparation Processes
Raw milk (unpasteurised) Whole birds (with feathers and viscera) Butterfish Brains Raw/uncooked red kidney beans or similar (unless specific preparation guidelines can be consistently adhered to) Salad items made with uncooked frozen vegetables	Re-freezing of previously frozen foodstuffs Repurposing of foodstuffs outside of the controls detailed in Good Hygiene Practice Guide No: 26 - Repurposing foods Using expired foodstuffs (Use By) Producing food items where eggs are used, but not fully cooked, for example mayonnaise and other products must be made from approved pasteurised eggs

Vulnerable Populations (elderly, young children, pregnant women and the immunocompromised)

Prohibited Foodstuffs	Prohibited Food Preparation Processes
Raw milk (unpasteurised) products including soft / blue vein and goat cheeses Meat products served raw (steak tartare, filet américain) Raw seafood products including sushi, sashimi and oysters Fresh shell eggs cooked soft / runny Vegetables – sprouts, unwashed leafy greens	Repurposing of foods outside of the controls detailed in Good Hygiene Practice Guide No: 26 - Repurposing foods All pureed foods, for example texture modified food products produced onsite, must use designated hygienic equipment