University of

Safety Code of Practice 29

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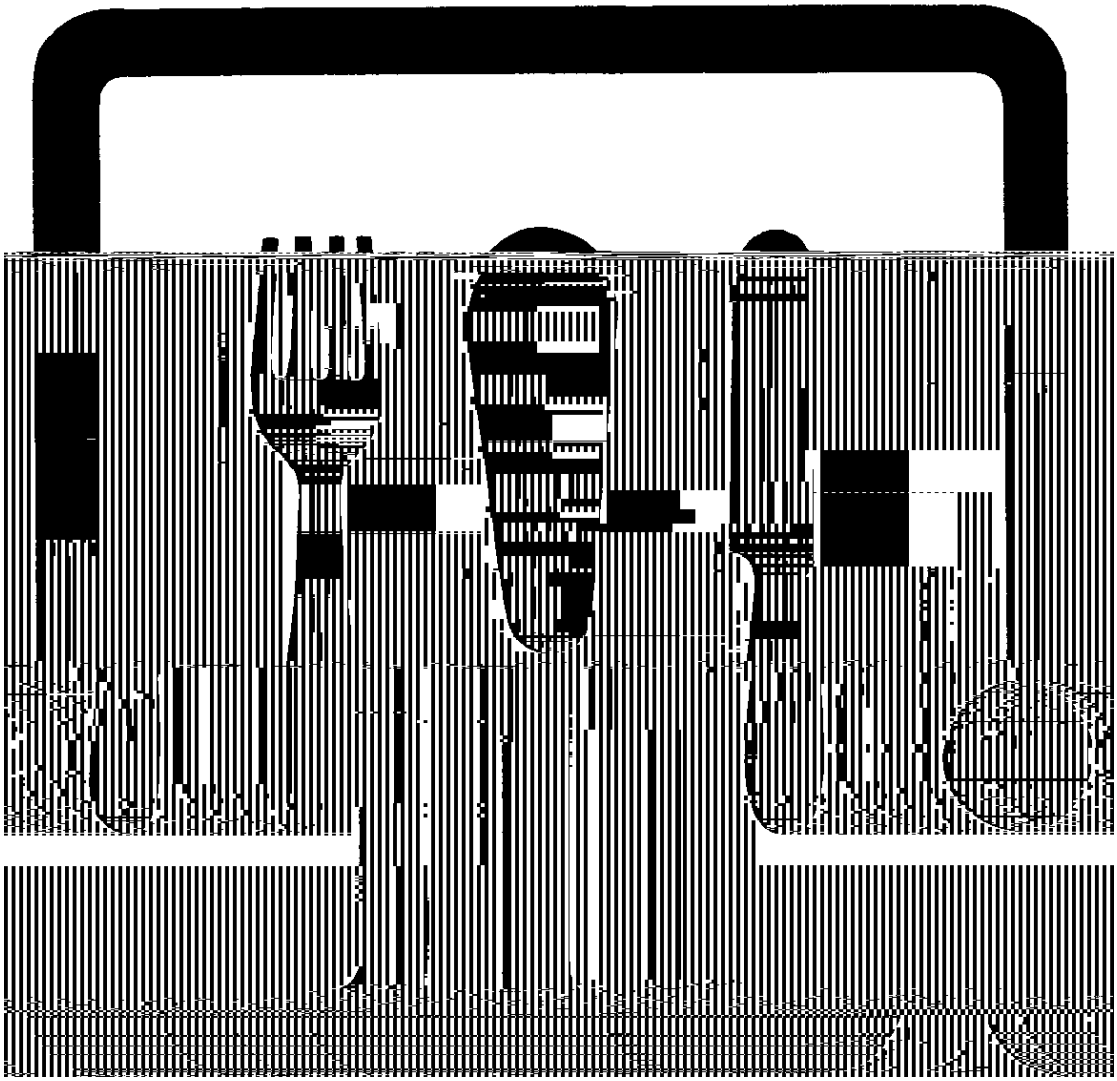
FOOD SAFETY AND HYGIENE



Contents

1 SUMMARY

This Safety Code of Practice sets out the University's food safety policy and provides guidance on the requirements for ensuring food safety and hygiene.

2 INTRODUCTION

This Safety Code of Practice constitutes the food safety policy for the University of Reading, and provides guidance on the legal requirements that apply to food safety and hygiene5(y)37e

3.2 Training requirements

4.2 External inspections

5 FURTHER GUIDANCE AND REFERENCES

Appendix 1: Seven Principles of HACCP

What is a hazard?

What is a Critical Control Point?

What is a Critical Limit?

What is monitoring?

What are corrective actions?

What are corrective procedures?

What documentation is required?

Appendix 2: Training Requirements

THE ESSENTIALS OF FOOD HYGIENE

Appendix 3:

Appendix 4: Mobile, temporary or occasional food areas

Appendix 5: