



Chef Health & Safety Rules

1. You must complete the 'Dineindulge Dynamic Risk Assessment' upon arriving at the client's premises and submit to head-office as instructed.
2. Ensure all temperature records from food purchase to food service are being taken and recorded for future reference (see Dynamic Risk Assessment template).
3. You must work in accordance with the Food Standards Agency guidance. This includes the following when handling or preparing food;
 - Following the correct handwashing procedure.
 - Maintain high level of personal hygiene at all times.
 - Keep hair tied back and wear a suitable head covering and long apron
 - Not wear a watch or jewellery (except for plain wedding band).
 - Not touch your hair and face, smoke, spit, sneeze, eat or chew gum.
4. You must follow safe hand washing procedures.
5. Open wounds must be protected by a suitable blue dressing.
6. You must inform head office of any medical condition or use of medication which could affect your safety or the safety of others.
7. You must report to management any instances of illness that could compromise food hygiene and / or other people's wellbeing.
8. You must follow our accident and incident reporting procedures.
9. You must only use equipment that's maintained in a safe condition.
10. You must not attempt to repair work equipment e.g. gas or electrical appliances.
11. You must never attempt to tackle a fire, unless absolutely necessary.
12. Hazardous substances must be used and stored safely.
13. You must follow our drugs and alcohol policy at all times.
14. You must comply with all of our safe working procedures.

By signing the Chef Handbook, you have confirmed that you have understood and will abide by the above health, safety, fire and food safety rules.