

The Big Box

COUNTERS

ASDA

Knife, Board and Cloth Colour Coding Counters



Illness in Food Handlers Counters

1 Preparation

Checklist for food handlers:

- 1. Are you feeling well?
- 2. Do you have any symptoms of illness?
- 3. Have you been in contact with someone who has an infectious illness?
- 4. Have you been in contact with someone who has a wound?
- 5. Have you been in contact with someone who has a sore throat?
- 6. Have you been in contact with someone who has a cough?
- 7. Have you been in contact with someone who has a fever?
- 8. Have you been in contact with someone who has a rash?
- 9. Have you been in contact with someone who has a sore?
- 10. Have you been in contact with someone who has a burn?

2 Key Activities

- 1. Wash your hands thoroughly with soap and water for at least 20 seconds.
- 2. Wear a clean apron and hairnet.
- 3. Avoid touching your face, especially your nose, mouth, and eyes.
- 4. Do not cough or sneeze into your hands.
- 5. Do not use your hands to touch anything that will come into contact with the food.
- 6. Do not use your hands to touch anything that will come into contact with the food.
- 7. Do not use your hands to touch anything that will come into contact with the food.
- 8. Do not use your hands to touch anything that will come into contact with the food.
- 9. Do not use your hands to touch anything that will come into contact with the food.
- 10. Do not use your hands to touch anything that will come into contact with the food.

7. Perishable Rules

All items must have a date code written on the bags.

7. Perishable Rules
All items must have a date code written on the bags.

7. Perishable Rules
All items must have a date code written on the bags.

7. Perishable Rules
All items must have a date code written on the bags.

DELI FISH MEAT

7. Perishable Rules

7. Perishable Rules