

Longridge Social Enterprise Company Ltd

Food Safety Act 1990

Longridge Civic Hall

Kitchen User Requirements

The following information is to assist you to comply with the Food Hygiene Regulations and must be adhered to when the Civic Hall facilities are being used.

- ♦ Any person using the kitchen for the preparation of food must, whilst using the facility, comply with any requirement of the Food Hygiene Regulations
- ♦ It is the users' responsibility to ensure that they are fully conversant with the Regulations
- ♦ Immediately food is brought onto the premises, it must be stored at the appropriate temperature
- ♦ Hot foods must be stored at temperatures above 63° Centigrade
- ♦ Cold foods must be refrigerated
- ♦ Food that is to be displayed as a buffet must not be placed at room temperature for periods longer than 1½ hours
- ♦ The kitchen, including fixtures, fittings and surfaces, must be thoroughly cleaned immediately the operation is over
- ♦ Pungent odours from Spicy and similar foods should not be allowed to permeate through the building. Additional costs may be incurred by certain events where specialist-cleaning services have to be engaged to remove odours. Such events may attract additional deposits
- ♦ Defects must be reported to Civic Hall management immediately

NB:

If you have any doubts or queries regarding these conditions please discuss them with Longridge Social Enterprise Company management.