FOOD HYGIENE

Running a food business

For anyone who sells food or runs a kitchen.

Clean Hands
Food safety in your language

1 REGISTER

Register 28 days first

- Register with your council 28 days before you open.
- It's free. Home kitchens and market stalls too.
- Expect an inspection.

Why? It's the law, and it lets the council help you.

2 PLAN & RECORD

Write it down every day

- Keep a written food safety plan, such as the free 'Safer Food Better Business'.
- Record fridge and cooking temperatures.
- Check the kitchen when you open and close.

Why? Records prove you are in control.

3 ALLERGEN INFO

Tell customers 14 allergens

- Tell customers which of the 14 allergens are in each dish.
- Food you pre-pack to sell needs a full label, allergens in bold.
- Update it when recipes change.

Why? Wrong information can kill.

4 STAFF & KITCHEN

Trained staff, safe kitchen

- Train everyone who handles food.
- Have a separate hand-wash sink with hot water.
- Keep pests out. Act fast on any signs.

Why? Germs spread through people and places.

0 TO 5 **Your hygiene rating.**
Inspectors check food handling, the kitchen and your records.

AIM FOR 5 **5 means very good.**
Show your sticker. It's the law in Wales and NI.

Based on Food Standards Agency and NHS advice.
Free to print and share.
Ref CH-L3-EN-2611

食品卫生

经营餐饮业务

适用于所有销售食品或经营厨房的人。

Clean Hands
用您的语言了解食品安全

1 注册

请在开业前28天办理登记手续

- 请在开业前28天向当地市政局办理注册手续。
- 这是免费的。家庭厨房和市场摊位也是如此。
- 请做好接受检查的准备。

为什么? 这是法律规定，它使市议会能够为您提供帮助。

2 计划与记录

每天都写下来

- 请制定一份书面食品安全计划，例如免费的《更安全的食品，更好的业务》。
- 记录冰箱和烹饪时的温度。
- 开门和关门时请检查一下厨房。

为什么? 记录证明你掌握着主动权。

3 过敏原信息

向顾客说明14种致敏原

- 请告知顾客每道菜中含有哪几种过敏原（共14种）。
- 预先包装好用于销售的食品必须附有完整的标签，过敏原需以粗体标注。
- 当食谱有变动时，请更新此内容。

为什么? 错误的信息可能会致命。

4 员工与厨房

受过培训的工作人员，安全的厨房

- 对所有接触食品的人员进行培训。
- 请设置一个带热水的独立洗手池。
- 防止害虫入侵。一旦发现任何迹象，请立即采取行动。

为什么? 病菌通过人和场所传播。

0 到 5 **您的卫生评级。**
检查员会检查食品处理情况、厨房以及您的记录。

目标是5 **5 表示非常好。**
请出示您的贴纸。这是威尔士和北爱尔兰的法律规定。

依据英国食品标准局和英国国民医疗服务体系（NHS）的建议。
可自由打印和分享。
Ref CH-L3-ZH-2611 · EN: Running a food business · AI translation, may contain mistakes